

# 42<sup>ND</sup>ST. OYSTER BAR & SEAFOOD GRILL

CORNER OF JONES & WEST ST. • RALEIGH, N.C.

## 42<sup>nd</sup> Street Oyster Bar Crab cakes

|        |                      |
|--------|----------------------|
| 1 lb   | jumbo lump crabmeat  |
| 1 tbsp | plain bread crumbs   |
| 2 tbsp | crushed saltines     |
| 1      | egg                  |
| 4 tbsp | mayo                 |
| 1 tsp  | lemon juice          |
| ¼ tsp  | Old Bay seasoning    |
| ½ tsp  | kosher salt          |
| ¼ tsp  | ground black pepper  |
| ½ tsp  | chopped fresh garlic |
| Pinch  | cayenne              |
| ¼ tsp  | granulated onion     |
| ½ tsp  | Worcestershire sauce |

Toss crabmeat gently with both types of crumbs. Mix together remaining ingredients. Toss two mixtures gently together so as not to overly break up crabmeat lumps. Form into patties of desired size and refrigerate. Dust with plain flour and brown in butter over medium heat for 3 to 4 minutes per side.

## 42<sup>nd</sup> Street Oyster Bar Remoulade Sauce

|        |                     |
|--------|---------------------|
| 1 pint | mayo                |
| ¼ cup  | sherry              |
| ¼ cup  | whole grain mustard |
| 1 tbsp | lemon juice         |
| 2 tsp  | capers, drained     |
| 1 tsp  | chopped garlic      |
| ¼ tsp  | kosher salt         |
| 1 tsp  | tarragon leaf       |
| 1 tsp  | cayenne pepper      |
| 1 tsp  | chopped parsley     |