



TIDE TO TABLE

Photography by Michael Cheser

Lowcountry Feast

A Southern coastal classic brought to life with freshly caught shrimp, blue crabs, and oysters; simmered, steamed, and shared the way it's meant to be: family-style by the shore.



SHRIMP + CRAB + OYSTERS



BOIL + STEAM



SERVES 6-8



Lowcountry Shrimp Boil



Maryland-Style Crab Steam



Oyster Roast

Note: To cook this full meal, three seafood or steam pots with three burners make the process easiest — but everything can be prepared with just one pot by working in stages.



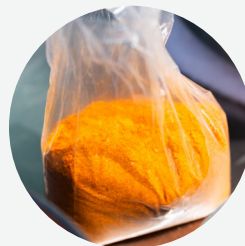
RECIPE #1

Lowcountry Shrimp Boil

INGREDIENTS

5 lb red potatoes, halved or quartered
4–6 ears of corn, halved
2 lb andouille sausage, sliced into thick coins
3–4 lb large shrimp, shell-on
2 heads garlic, halved
2 onions, quartered

2 lemons, halved
½ cup Old Bay seasoning (plus more to taste)
¼ cup custom seafood boil seasoning (optional)
Sea salt, to taste
Water, enough to fill pot halfway



INSTRUCTIONS

Step 1: Prepare the Boil Base ●

1. In a large stock pot, combine **garlic**, **onions**, and **lemons** with enough water to fill halfway.
2. Bring to a simmer, then add **Old Bay** and any additional seafood boil seasoning.
3. Stir well to create a fragrant stock — this is the foundation of the boil.

Step 2: Build the Lowcountry Boil ●

1. Add the **red potatoes** to the pot and cook for about 10 minutes, or until just tender.
2. Add the **corn** and cook for 3–4 minutes.
3. Stir in the **andouille sausage** and allow flavors to meld as the pot returns to a gentle boil.
4. Add the **shrimp** and cook for 2 minutes.
5. Turn off the heat, cover, and let the shrimp finish cooking in the residual heat for tender results.



RECIPE #2

Maryland-Style Crab Steam

INGREDIENTS

- 1-2 dozen live blue crabs
- 2 cups of water
- 2 cans of light beer (Yuengling or your preferred lager)
- 2-3 cups apple cider vinegar
- ½ cup Old Bay seasoning per layer of crabs



INSTRUCTIONS

1. In your seafood boiler, add **water, beer** and **apple cider vinegar**; bring to a gentle simmer. ●
2. Place a brick or steamer rack in the bottom of the pot to keep crabs above the liquid line.
3. Arrange **crabs** in a steamer basket, alternating each layer with a generous dusting of **Old Bay**.
4. Cover and steam for 15-20 minutes, until shells are bright, uniform red and the aroma fills the air. ●



RECIPE #3

Oyster Roast

INGREDIENTS

Freshly harvested cluster oysters
Brick or steamer insert (to keep oysters above waterline)
Remaining seasoning from boil pot



INSTRUCTIONS

1. Using the same seafood boiler, ensure the **brick or steamer rack** is in place to elevate oysters above the waterline.
2. Add a small amount of **seasoned water** from the boil to create steam.
3. Pile **oysters** on top of the rack and cover. Steam just until shells begin to open, about 2 minutes. ●
4. Remove from heat immediately to preserve their briny flavor and silky texture. ●



Serve Family-Style

INSTRUCTIONS

1. Cover your table with kraft or butcher paper for easy cleanup and presentation.
2. Drain the shrimp boil and pour it directly down the center of the table.
3. Surround with baskets of steamed crabs and just-opened oysters.
4. Serve with melted butter, lemon wedges, and cold drinks — a true Lowcountry feast meant to share.



Lowcountry Feast

A Southern coastal classic brought to life with freshly caught shrimp, blue crabs, and oysters; simmered, steamed, and shared the way it's meant to be: family-style by the shore.



SHRIMP + CRAB + OYSTERS



BOIL + STEAM



SERVES 6-8

PRINTER-FRIENDLY VERSION — PRINT THIS PAGE TO KEEP HANDY IN YOUR KITCHEN WHILE COOKING

INGREDIENTS

Shrimp Boil

5 lb red potatoes, halved or quartered for even cooking
4-6 ears of corn, halved
2 lb andouille sausage, sliced into thick coins
3-4 lb large shrimp, shell-on
2 heads of garlic, halved
2 onions, quartered
2 lemons, halved
½ cup Old Bay seasoning (plus more to taste)
¼ cup custom seafood boil seasoning (optional)
Sea salt, to taste
Water, to fill large stock pot

Steamed Blue Crabs

1-2 dozen live blue crabs
2 cups of water
2 cans of light beer (Yuengling or your preferred lager)
2-3 cups apple cider vinegar
½ cup Old Bay seasoning per layer of crabs

Oysters

Freshly harvested cluster oysters
Brick or steamer insert (to keep oysters above waterline)
Remaining seasoning from boil pot

INSTRUCTIONS

Step 1: Prepare the Boil Base

1. In a large **seafood boiler** (no smaller than 30QT), combine **garlic, onions, and lemons** with enough **water** to fill halfway.
2. Bring to a simmer, then stir in **Old Bay** and any additional **seafood boil seasoning**.
3. Stir well to create a fragrant stock — this is the foundation of the boil.

Step 2: Build the Lowcountry Boil

1. Add the **red potatoes** and cook for about 10 minutes, or until just tender.
2. Add the **corn** and cook for 3-4 minutes.
3. Stir in the **sausage** and allow flavors to meld as the pot returns to a gentle boil.
4. Add the **shrimp** and cook for 2 minutes only.
5. Turn off the heat, cover, and let the shrimp finish cooking in the residual heat for tender results.

Step 3: Steam the Blue Crabs

1. In your seafood boiler, add **water, beer** and **apple cider vinegar**; bring to a gentle simmer.
2. Place a brick or steamer rack in the bottom of the pot to keep crabs above the liquid line.
3. Arrange **crabs** in a steamer basket, alternating each layer with a generous dusting of **Old Bay**.
4. Cover and steam for 15-20 minutes, until shells are bright, uniform red and the aroma fills the air.

Step 4: Oyster Roast

1. Using the same seafood boiler, ensure the **brick or steamer rack** is in place to elevate oysters above the waterline.
2. Add a small amount of **seasoned water** from the boil to create steam.
3. Pile **oysters** on top of the rack and cover. Steam just until shells begin to open, about 2 minutes.
4. Remove from heat immediately to preserve their briny flavor and silky texture.

Step 5: Serve Family-Style

1. Cover your table with kraft or butcher paper for easy cleanup and presentation.
2. Drain the shrimp boil and pour it directly down the center of the table.
3. Surround with baskets of steamed crabs and just-opened oysters.
4. Serve with melted butter, lemon wedges, and cold drinks.

WATCH THE
EPISODE!

