

The Ultimate Guide to Crab Cakes, Crab Dip and Softshell Crab Sandwiches from Baltimore, Annapolis, and Beyond

Crab cakes, crab dip, and softshell crab sandwiches are undoubtedly some of the most iconic dishes in the Chesapeake Bay region, particularly in Baltimore and Annapolis. As the birthplace of these delectable seafood delicacies, this area is renowned for serving up the freshest, most flavorful crab-based dishes you'll ever encounter.

In this ultimate guide, we will take you on a mouthwatering journey through the history, variations, and best places to indulge in these crab-infused treats. So, grab a bib, prepare your taste buds, and let's dive right in!

The Origin Story

Crab cakes, known for their crispy exterior and tender, succulent center, have been a staple in Maryland since the 19th century. The local availability of blue crabs, coupled with the Chesapeake Bay's brackish waters, contributed to the region's love affair with these tasty morsels.



Super Awesome Traditional Maryland Recipes: Crab Cakes, Crab Dip, Softshell Crab Sandwiches From Baltimore, Annapolis and Ocean City

by Laura Sommers (Kindle Edition)

★★★★☆ 4.6 out of 5

Language : English

File size : 1317 KB

Text-to-Speech : Enabled

Screen Reader : Supported

Enhanced typesetting : Enabled

Word Wise : Enabled
Print length : 105 pages
Lending : Enabled



While Baltimore often steals the spotlight when it comes to crab cakes, Annapolis has also played a significant role in popularizing this dish. Both cities boast storied histories that intertwine with the rise of crab cakes on the local culinary scene.

Variations Galore

One of the fascinating aspects of crab cakes is their versatility. While every chef and restaurant may have their secret recipe, a few traditional variations have become beloved classics:

1. Baltimore Style Crab Cakes

Baltimore-style crab cakes are typically made with a generous amount of jumbo lump crab meat, minimal filler, and a delicate blend of seasonings. The cakes are then pan-fried to achieve a golden-brown crust, creating a perfect balance between richness and crunch.

2. Annapolis Style Crab Cakes

Annapolis-style crab cakes lean towards a more traditional approach, incorporating a mixture of lump and backfin crab meat. They often feature a bigger helping of breadcrumbs as a binder, resulting in a softer texture. These cakes can be broiled or fried, depending on personal preference.

3. Eastern Shore Style Crab Cakes

Hailing from the Eastern Shore of Maryland, these crab cakes embrace simpler ingredients and old-world charm. They typically consist of backfin crab meat, minimal filler, and a lighter touch of seasoning. These cakes are often broiled to let the sweet flavors of the crab shine through.

Crab Dip Delights

If you're seeking a creamy, flavorful alternative to crab cakes, look no further than crab dip. This indulgent appetizer combines the richness of cream cheese and mayonnaise with the briny goodness of crab meat. Seasoned with Old Bay seasoning and other secret ingredients, crab dip is a crowd-pleaser at any gathering.

From casual eateries to upscale restaurants, crab dip reigns supreme on the appetizer menus along the Chesapeake Bay. Served warm or cold, paired with crackers or toasted bread, every bite is a harmony of creamy, tangy, and seafood-infused flavors.

Capture the Juicy Goodness with Softshell Crab Sandwiches

When the blue crabs molt their hard shells, leaving behind a delicate and entirely edible outer covering, it's time for softshell crab season. These succulent crustaceans are widely celebrated for their unique texture and the opportunity to devour them whole in a sandwich.

Softshell crab sandwiches are a culinary triumph, combining the sweet meat of the softshell crab with an assortment of toppings, from lettuce and tomato to tartar sauce and lemon wedges. Whether you opt for a classic presentation or an innovative twist, the marriage of textures and flavors in each bite is simply irresistible.

A Culinary Adventure Awaits

If your taste buds are tingling and your stomach is growling, it's time to embark on a culinary adventure centered around crab cakes, crab dip, and softshell crab sandwiches. Here are some must-visit locations renowned for their exceptional crab-based dishes:

1. Faidley's Seafood (Baltimore, MD)

Faidley's Seafood has been a Baltimore institution since 1886, offering some of the finest crab cakes in the region. Their crab cakes are known for their colossal lumps of meat and minimal filler, delivering pure crab bliss.

2. Cantler's Riverside Inn (Annapolis, MD)

Located on the scenic shores of the Chesapeake Bay, Cantler's Riverside Inn boasts panoramic water views and delectable seafood fare. Their crab dip is a crowd favorite, ensuring every bite is a taste of Chesapeake Bay perfection.

3. Harris' Crab House & Seafood Restaurant (Grasonville, MD)

Just a short drive from Baltimore and Annapolis, Harris' Crab House & Seafood Restaurant is a seafood lover's paradise. Their softshell crab sandwiches are revered for their superbly seasoned crabs and generous portions, ensuring a truly satisfying meal.

Crab cakes, crab dip, and softshell crab sandwiches are not just dishes; they are an integral part of Maryland's cultural and culinary heritage. From Baltimore to Annapolis and beyond, the Chesapeake Bay region offers a gastronomic experience that celebrates the extraordinary flavors of the blue crab.

Whether you're a local seeking a familiar taste or a traveler eager to explore Maryland's culinary delights, be sure to savor every bite of these iconic dishes.

Indulge in our rich culinary history, support local establishments, and forge lasting memories of crab-infused bliss.



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Delicious Maryland Recipes from a True Marylander in This Cookbook!

I have lived in Maryland almost my whole life. I went to high school in Baltimore County and spent my summers in Ocean City. I have also taken classes on the cuisine in Maryland. If there is one thing that I know is the food eaten by Marylanders. First of all, most of us know that Maryland is for crabs! It is the state slogan. But the Maryland cuisine is specific to the Chesapeake Blue Crab which is indigenous to the Chesapeake Bay. This is a large salt water bay that bifurcates Maryland and separates the coast from the mainland. The Blue Crab is sweeter, and in my opinion, tastier than any other crab out there. And I've tried them all.

Not only is Maryland known for crabs but it is also known for other types of seafood. Maryland even has its own unofficial spice called “Old Bay.” This spice is made by the McCormick Corporation which is headquartered in Baltimore. If you are visiting Baltimore City at the Inner Harbor or in Baltimore County near Hunt Valley, you will be able to smell the spices in the air from the McCormick corporation.

You can often smell them on the highway driving down Interstate 83. They make other spices, but no other seasoning is as indicative to Maryland as Old Bay. This recipe book is not all seafood but everything has been made with the spirit of Maryland cuisine in mind. There are many famous places in Maryland and most embody the spirit of being a coastal state and near the Atlantic Ocean and Chesapeake Bay. The U.S. Naval Academy is located in the Maryland State Capitol of Annapolis. Vacationers head to Ocean City Maryland to soak up some rays during the Summer. Tourists flock to the Inner Harbor and visit the National Aquarium.

Young party goers visit Fells Point to have a cocktail and eat at a waterfront restaurant. I put this recipe book together as a native Marylander who knows the cuisine and I looked for the recipes that best embodied the spirit of my home state. Enjoy!

Recipes Include:

- Maryland Crab Cake
- Chesapeake Bay Soft Shell Crab Sandwich
- Assateague Island Fried Oysters
- Inner Harbor Seafood Stew

- Maryland Crab Soup
- Maryland Crab Bisque
- Maryland Cream of Crab Soup
- Maryland Crab Pizza
- Maryland Blue Crab Salad
- Maryland Blue Crab Roll
- Maryland Crab Cheese Fries
- Maryland Deviled Eggs
- Annapolis Shrimp Salad
- Maryland Potato Salad
- Maryland Egg Salad
- Chesapeake Bay Cream of Crab Soup
- Fells Point Beer Battered Chicken
- Ocean City Boardwalk Fries
- Maryland Steamed Blue Crabs
- Baltimore Crab Imperial
- Assateague Island Pasta Shrimp Salad
- Chesapeake Bay Macaroni Salad
- Eastern Shore Shrimp Salad
- Annapolis Spuds
- Baltimore Scalloped Potatoes

- Maryland Crab Cake Popcorn
- Maryland Crab Pretzel
- Philadelphia Soft Pretzel (for the Maryland Crab Pretzel)
- Lady Baltimore Cake
- Lady Baltimore Frosting
- Maryland Pumpkin Seeds
- Maryland Soft Shell Crab Sushi Roll (aka. Spider Roll)
- Maryland Crab Stuffed Mushrooms
- Maryland Crab Quesadillas
- Maryland Sushi Roll
- Crab Casserole
- Maryland Crab Puffs
- Maryland Crab Cheesecake
- Maryland Crab Melts
- Maryland Crab Quiche
- Maryland Crab Stuffed Tomatoes
- Ocean City Gazpacho
- Route 50 Watermelon Granita
- Maryland Crab Cantaloupe Salad
- Maryland Crab Deviled Eggs
- Maryland Crab Canapes

- Maryland Crab Fritters
- Maryland Crab Alfredo
- Maryland Crab Stuffed Mushrooms
- Maryland Crab Alfredo
- Maryland Stuffed Avocados
- Maryland Crab Stuffed Zucchini
- Maryland Crab Fried Rice
- Maryland Crab Rangoon
- Maryland Crab Filled Potato Bites



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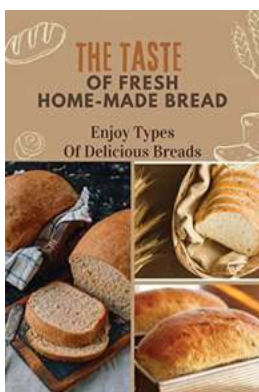
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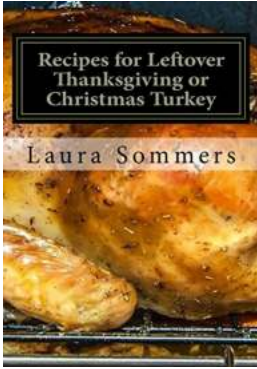
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