

## How to Make the Ultimate Seafood Platter at Home

### Ultimate Seafood Feast Platter



**OVEN**  
**375°F**

**TIME**  
**45 min**

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**SAVE**  
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### INGREDIENTS

#### Snow Crab Legs:

- 2 lbs snow crab legs
- $\frac{1}{2}$  cup unsalted butter, melted
- 3 cloves garlic, minced
- 1 tbsp Old Bay seasoning
- $\frac{1}{2}$  tsp smoked paprika
- $\frac{1}{2}$  tsp salt
- $\frac{1}{2}$  tsp black pepper
- 1 tbsp lemon juice

Fresh parsley and lemon wedges, for garnish

#### Garlic Butter Shrimp:

- 1 lb large shrimp, peeled and deveined
- 2 tbsp butter
- 1 tbsp olive oil
- 1 tsp Old Bay seasoning
- Fresh parsley, chopped

#### Shrimp Pasta:

- 8 oz linguine or fettuccine
- $\frac{1}{2}$  lb shrimp, peeled and deveined
- $\frac{1}{2}$  tsp red pepper flakes
- $\frac{1}{2}$  cup heavy cream
- $\frac{1}{2}$  cup grated Parmesan
- $\frac{1}{2}$  cup reserved pasta water

#### Garlic Bread Rolls:

- 4 brioche or dinner rolls
- 3 tbsp melted unsalted butter
- 2 cloves garlic, minced

1 tbsp fresh parsley, chopped

... tsp salt

Stuffed Seafood Pastry:

1 sheet puff pastry, thawed

$\frac{1}{2}$  cup cooked crab meat or shrimp

... cup cream cheese

1 tbsp chopped green onions

$\frac{1}{2}$  tsp Old Bay seasoning

## DIRECTIONS

1. Prepare the Crab Legs: Bring water to a boil, add crab legs, and cook for 5 minutes. Drain.
2. In a bowl, mix melted butter, garlic, : Old Bay, paprika, salt, pepper, and lemon juice.
3. Drizzle over crab legs. Garnish with parsley and lemon wedges.
4. Cook the Garlic Butter Shrimp: Heat butter and olive oil in a pan. SautØ garlic until fragrant.
5. Add shrimp, : Old Bay, paprika, salt, and pepper. Cook for 3-4 minutes.
6. Squeeze lemon juice and top with parsley.
7. Make the Shrimp Pasta: Cook pasta; reserve  $\frac{1}{2}$  cup water.
8. In a skillet, melt butter, sautØ garlic, add shrimp, Old Bay, and red pepper flakes.
9. Stir in cream, : Parmesan, and pasta water. Toss pasta until creamy and coated. Season and garnish.
10. Bake the Garlic Bread Rolls: Preheat oven to 375°F (190°C).
11. Mix butter, garlic, parsley, and salt. Brush onto rolls.
12. Bake for 10 minutes until golden.
13. Make the Stuffed Pastries: Roll out puff pastry, cut into squares.
14. Mix crab/shrimp, cream cheese, green onions, and Old Bay.
15. Add filling to each square, fold, seal, and brush with egg wash.
16. Bake for 15 minutes at 375°F, or until golden.
17. Prepare the Broth: In a saucepan, melt butter, add garlic, and cook 1 minute.

18. Add broth, Old Bay, and pepper. Simmer for 5 minutes.
19. Assemble and Serve: On a large serving tray or board, arrange: Crab legs
20. Garlic shrimp
21. Creamy shrimp pasta
22. Garlic bread rolls
23. Seafood stuffed pastries
24. A bowl of seafood broth
25. Serve immediately with fresh herbs, lemon wedges, and optional dipping butter.

## TIPS FOR SUCCESS

Use high-quality seafood for best flavor and texture.

If short on time, make the pasta and pastries a few hours ahead.

Keep crab legs and shrimp warm in foil while assembling.

Serve broth in individual bowls or ramekins for dipping or sipping.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-the-ultimate-seafood-platter-at-home/>