

PALATE

The Crab Place

January 7th, 2009



We must admit we were skeptical at first. And rightfully so. How good could shipped seafood be? Who on earth would even want it? And why? Well, to answer those questions: amazing, everyone, and back to point number one-its amazing. The Crab Place, which sources fresh seafood from the Chesapeake Bay and then delivers it to your doorstep, sells just about everything. Crab legs. Crab cakes. Lobster tail. Oysters. Scallops. Recipe books. It's a seafood foodie's paradise. Our order arrived on dry ice, and put ninety five percent of the crab cakes we've had to date to shame. They were meaty, sweet, inexplicably fresh and perfectly seasoned, and upon first bite, we feared an addiction. The Crab Place boasts a 36-hour product journey, but that's not just delivery. Their food is so fresh because a mere day and a half before you eat it, it was alive. Or, if you're far more adventurous than we are, order your crabs live, and put on a show during your next dinner party. We must warn you: The Crab Place is a bit pricey. But then again, it really can't be compared to your neighborhood grocery store, or even your local fish market. We've actually rarely tasted seafood this fresh, even when we've sat in tables raised above water and watched our food get caught. Plus Oprah likes them, and there is, of course, no arguing with Oprah. Visit [The Crab Place](#) for more information.

Posted in [Palate](#) |  

RECENT BU PGRADES



[Edge Brownie Pan](#)



[Taste Napa Valley](#)



[Sticky Fingers Candy Apples](#)

ARCHIVES