

South Street Seaport

Seafood Recipes



Caramelized Sea Scallops Confit of Leeks Chili Oil Drizzle

Ingredients

item#	ingredient	amt
16935	Dry C – Scallop	8 ea
21466	Chili Oil	to taste
98591	Leeks, julienne	3 cups
61730	Brie, sliced	4 oz
50181	Cream	1 cup
33531	Thyme Leaves Chopped	1 tsp
31891	Extra Virgin Olive Oil	as needed
56920	Butter	1 tsp
26770	Salt	to taste
40761	Pepper	to taste

Method

1. Julienne the leeks and sauté in butter with thyme.
2. Add the cream and reduce by half.
3. Combine the leeks with the brie until the cheese is melted, set aside.
4. Heat a sauté pan very hot, pat the scallops with a towel, add a splash of oil to pan and sear well on both sides.
5. Place a bed of leek confit in center of plate and top with two scallops.
6. Drizzle plate with chili oil.
7. Garnish with curl of green leek tops.

Lobster Salad

Ingredients

item#	ingredient	amt
15360	Lobster Meat	2 lb
99120	Diced Celery ¼"	4 oz
99675	Chives, diced fine	½ cup
99621	Tarragon, fresh	2 tbl
17081	Mayonnaise	6 oz
56201	Sour Cream	2 oz
98981	Lemon Juice	2 tbs
22006	Dijon Mustard	1 tbs
33031	Old Bay Seasoning	1 tsp
97626	Parsley, chopped fresh	2 oz

Method

1. Combine all ingredients, except lobster meat and mix well, gently fold in the lobster.

South Street Seaport

Seafood Recipes



Sesame Crusted Ahi with Jalapeño Pineapple Salsa

Ingredients

item #	ingredient	amt
12145	4 oz tuna	4 pc
45751	White Sesame Seeds	1 cup
31296	Black Sesame Seeds	1 cup
28826	Pink Peppercorns	¼ cup
	Jalapeños – Pineapple Salsa	4 cups
	<i>(see recipe under Spanish Harlem)</i>	
31891	Extra Virgin Olive Oil	2 tsp
30671	Sesame Oil	2 tsp

Method

1. Heat sauté pan, add 1 teaspoon extra virgin olive oil and 1 teaspoon sesame oil.
2. Mix seeds and peppercorns.
3. Dip steaks in seeds and pan sear quickly.
4. Thinly slice the tuna and serve over 1 cup of salsa.
5. Garnish with red pepper rings and cilantro.

New England Shrimp and Lobster

Ingredients

item #	ingredient	amt
98845	Zucchini	6 ea
17081	Mayo	1 cup
99120	Diced Celery	6oz
98176	Red Onion	4oz
66811	Capers	2 tbl
63640	Large Pickles	2 ea
11159	Lobster Sensation	
98326	Grape Tomatoes	
97030	Boston Bibb Lettuce	1 head

Method

1. Chop cooked shrimp, zucchini, into bite size pieces.
2. Chop lobster meat the same way.
3. Mix celery, red onion, lemon juice, mayo, capers, pickles, salt and pepper.
4. Add shrimp lobster zucchini and tomatoes to the tartar sauce and combine.
5. Arrange the lettuce on a platter and fill each leaf with the mixture.

South Street Seaport

Seafood Recipes



Herb Crusted Salmon

Ingredients

item#	ingredient	amt
56920	Butter, melted	2 lb
18521	Mustard	½ cup
91979	Fresh Dill, chopped	½ cup
91977	Parsley, chopped	½ cup
58966	Horseradish	¼ cup
54121	Parmesan Cheese, grated	½ cup
25401	Seasoned Breadcrumbs	2 ½ lb
30201	Olive Oil	1 cup

Method

1. Melt butter and mix with horseradish and mustard.
2. Add breadcrumbs, dill, parsley and parmesan and gently mix.
3. Season with salt and pepper.
4. Refrigerate until needed.
5. Lay Salmon (*or any appropriate fish*) out on lightly oiled baking sheet.
6. Sprinkle with salt and pepper.
7. Gently pat herb mixture into each fish filet.
8. Drizzle lightly with olive oil.
9. Bake at 350° till done.

Chesapeake Pasta Salad

Ingredients

item#	ingredient	amt
39790	Lump Crab	1 lb
98657	Oranges	4 ea
97851	Grapefruits	3 ea
12935	Pennette Pasta	1 lb
31891	Extra Virgin Olive Oil	2 oz
21271	Orange Oil	1 tsp
98955	Toasted Fennel Seed	¼ cup
21285	Sea Salt	½ tsp
42526	4 Color Pepper	to taste

Method

1. Cook and Chill Pasta.
2. Peel fruit and cut into segments.
3. Chiffonade the mint and basil.
4. Blend the orange and extra virgin olive oil.
5. Toss the pasta with the oil and fennel seed.
6. Gently fold in the segments and crab.
7. Add the herbs and season.