

Clams Casino

by: Harrison's Harbor Watch Restaurant & Pub
Ocean City, MD

Ingredients:

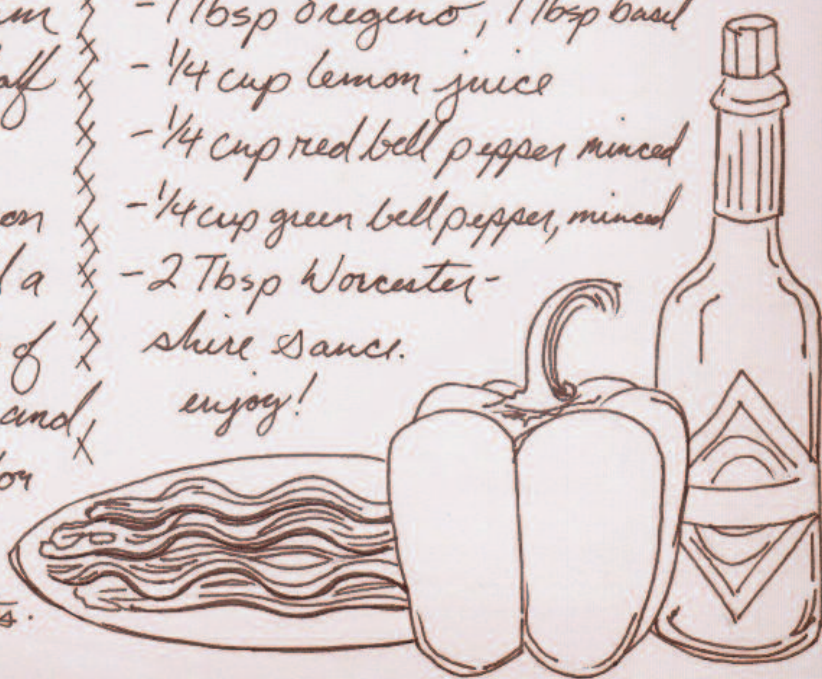
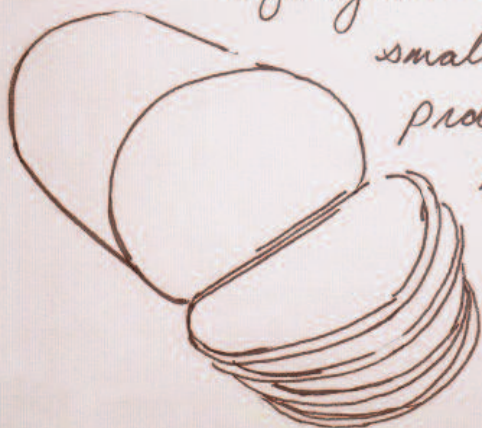
- 12 Raw Clams
(large top necks),
freshly shucked,
on the half shell
- 6 slices of bacon
- Casino butter
- 3 slices provolone cheese

Preparation:

- Preheat oven to 450°
- Place fresh shucked clams
on baking sheet
- Add one small spoonful of
Casino butter to each clam
- Top clam & butter with half
slice of bacon
- Bake for 10 min. until bacon
is fully cooked, add a
small slice of
provolone and
bake for
3
minutes.

Casino Butter:

- 1 lb of salted butter, let soften
and fully blend in the
following ingredients
- 6 dashes of Tobasco
- 1 pinch of black pepper
- 1 Tbsp parsley
- 6 cloves of garlic, minced
- 1 Tbsp oregano, 1 Tbsp basil
- 1/4 cup lemon juice
- 1/4 cup red bell pepper minced
- 1/4 cup green bell pepper, minced
- 2 Tbsp Worcester-
shire Sauce.
enjoy!



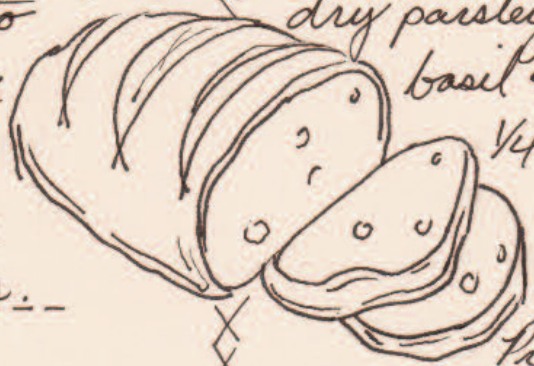
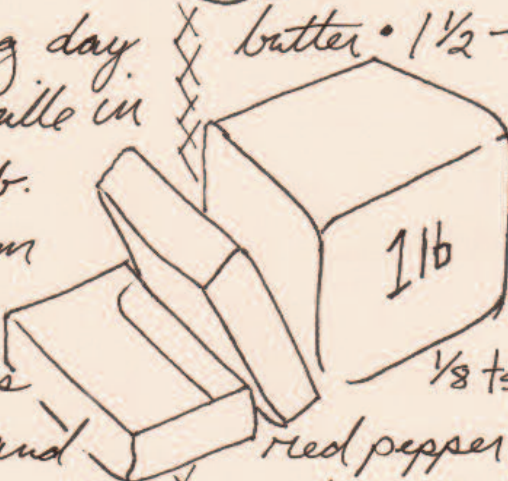
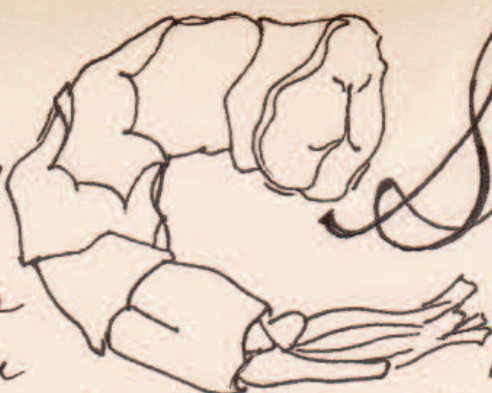
Mom's Shrimp

Mom's Shrimp has been on our menu since our opening day as the Reel Inn Galle in the O.C. Marine Club.

This is what my Mom Loretta made on Sunday afternoons when my brother and I would come home from Loyola College to eat. I think we liked dipping the bread more than the shrimp.

Ingredients:

- 1 lb. 16/20 tail-on peeled and deveined shrimp
- 2 tbsp. clarified butter
- 1 cup dry white wine
- 16 pieces of warm crusty bread
- Garlic butter ↑



Garlic Butter:

- 1 lb. softened unsalted butter • 1 1/2 - 2 tbsp minced garlic
- 1 small finely diced roasted red pepper (pimento) • 1 tbsp kosher salt • 1/2 tbsp pepper
- 1/8 tsp white pepper • 1/8 tsp red pepper (cayenne) • 1/2 tbsp red crushed chili flakes • 1 tbsp dry parsley flakes • 1/2 tbsp dry basil • 1/4 tsp dry oregano
- 1/4 tsp dry thyme • 1/2 cup grated Pecorino Romano Cheese • Save extra butter

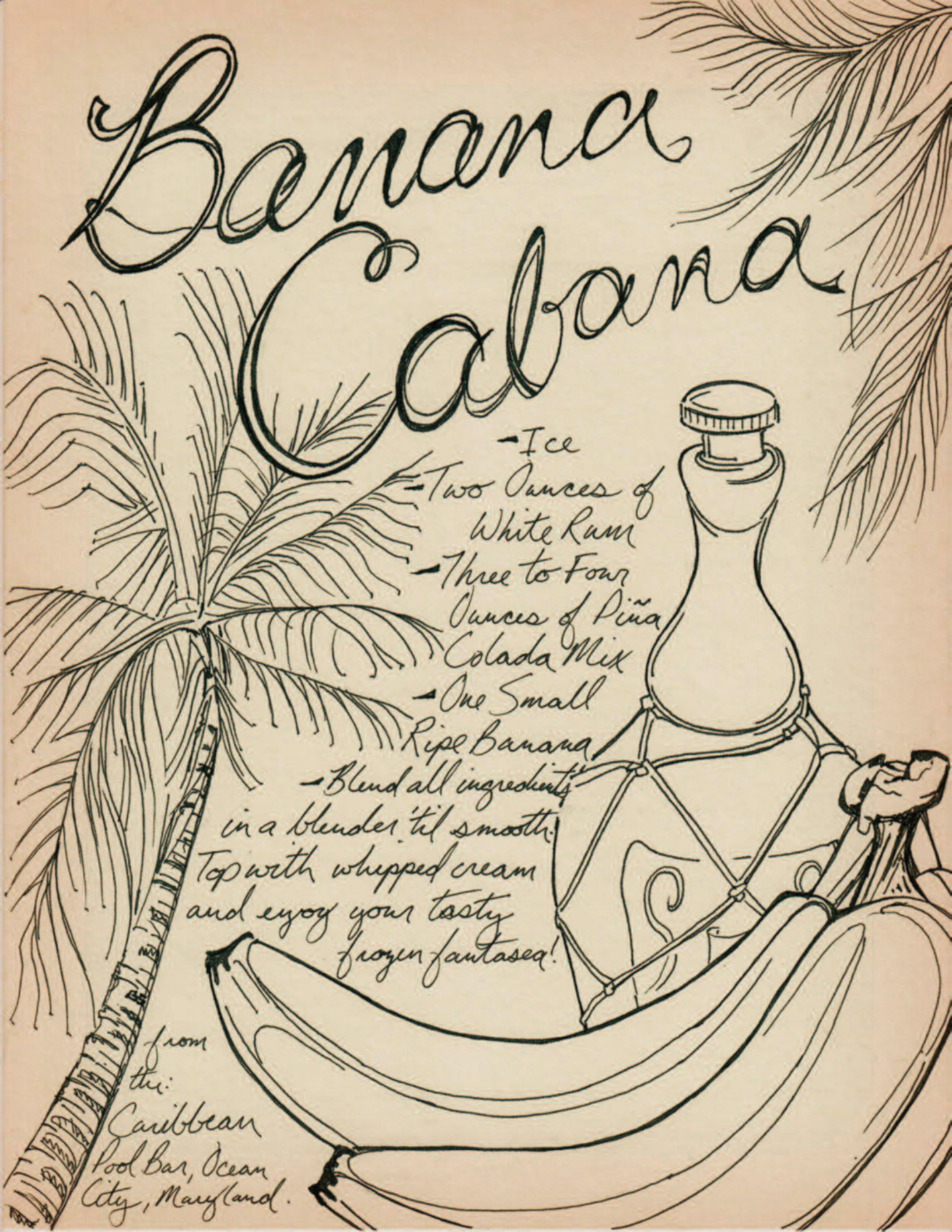
Preparation: Heat sauté pan until very hot, then add clarified butter, add shrimp and sauté (jump) in pan until half way done, deglaze pan w/ white wine, reduce 30 sec., whisk in 3/4 of the cold garlic butter alternating on & off the heat, this should make a creamy sauce, serve w/ crusty bread.

- Gary Beach

Banana Cabana

- Ice
- Two Ounces of White Rum
- Three to Four Ounces of Piña Colada Mix
- One Small Ripe Banana
- Blend all ingredients in a blender 'til smooth. Top with whipped cream and enjoy your tasty frozen fantasia!

from
the
Caribbean
Pool Bar, Ocean
City, Maryland.



My Sista's Shrimp & Grits



Ingredients:

- 1 cup of real non-instant grits
- 1 gallon milk (if instant grits, use $\frac{1}{2}$ $\frac{1}{2}$ milk & chicken stock)
- 1 Big diced bell pepper, and 1 big diced yellow onion
- 1 large Tbsp fresh minced garlic
- $\frac{1}{2}$ to 1 lb. shredded white cheddar cheese, and $\frac{1}{2}$ to 1 lb. diced tasso or diced real Andouille or cooked chorizo
- A splash of white wine you are drinking ☺
- $\frac{1}{2}$ quart heavy whipping cream
- EVOO or clarified butter

Preparation:

- Kiss your grits (whip) as best you can (batter). At end add shredded white cheddar cheese and stir
- Sauté: Pork stuff, peppers, onion and garlic. Add shrimp last (the most delicate)
- Deglaze w/ white wine
- Add heavy cream and reduce to coat back of spoon over high heat
- Season to taste
- Spoon over cheesy grits. Garnish with spring onion. Viola!!
- Gary Beach