



2024 DUNGENESS CRAB *Recipe Book*



Clearwater Restaurant

*From the heart of Yaquina Bay in
Newport, Oregon*

THE DUNGENESS CRAB
CAPITAL OF THE WORLD

WELCOME TO THE 2024 CLEARWATER RESTAURANT DUNGENESS CRAB RECIPE GUIDE

In the heart of Newport, celebrated as the Dungeness crab capital of the world, stands Clearwater Restaurant, a culinary beacon celebrating the ocean's generous bounty. Our deep-rooted love for the sea, particularly for its most cherished treasure, the Dungeness crab, has inspired this exclusive recipe guide.

Each recipe within these pages is a silent nod to the bravery and resilience of the local fishermen who venture into the vast and unpredictable ocean. Their dedication and hard work bring these prized crustaceans from the tumultuous sea to our tables.



Fresh Commercial Crab

From December 1st, 2023 to Aug 14th 2024 Fresh Dungeness Crab is caught commercially in Pacific Ocean waters off Newport and brought into Yaquina Bay to be processed.



As you dine at Clearwater, with the picturesque harbor in view, you're witnessing the lifeline of our community – boats returning, heavy with their precious catch, a testament to the ocean's abundance and the fishermen's tenacity.

This guide is more than a collection of ingredients and methods; it's a celebration of the sea's gifts, particularly the locally caught Dungeness crab. Every dish reflects our commitment to sustainability, quality, and the support of the local fishing community that makes our culinary creations possible.

Through this culinary journey, you are not just cooking; you are embracing the essence of Newport and the spirit of the brave souls who harvest these waters. From our kitchen to yours, we bring the rich, authentic flavors of the sea, crafted with respect and gratitude for those who make it possible.

Join us in savoring the exquisite taste of the Dungeness crab, a symbol of our town's heritage and the heart of Clearwater's culinary philosophy. Let's create not just meals, but a celebration of our ocean's bounty, one crab dish at a time.

Bon Appétit!

DUNGENESS CRAB MAC & CHEESE

Ingredients

<i>1 cup Elbow Macaroni Pasta</i>	<i>2 tablespoons White Truffle Oil</i>
<i>2 tablespoons Heavy Cream</i>	<i>1/2 cup Cheese Sauce</i>
<i>1/4 cup Smoked Gouda Cheese</i>	<i>2 ounces Crabmeat</i>
<i>1/4 cup Mozzarella Cheese</i>	<i>2 ounces Dungeness Crab Meat</i>

makes 1 serving

Instructions

- 1. Prepare the Base:** In a large pan, blend the cheese sauce with elbow macaroni, a drizzle of truffle oil, crab meat, and heavy cream. This combination sets the stage for a dish that's both comforting and indulgent.
- 2. Combine to Creaminess:** Gently mix the ingredients over medium heat until you achieve a creamy consistency. This is where the flavors start to marry and create that signature Clearwater taste.
- 3. Layer with Cheese:** Add the smoked gouda into the mix, stirring until the sauce thickens and the cheese is fully melted. This step introduces a smoky depth to the dish.
- 4. Bake to Perfection:** Transfer the mixture to a baking dish. Sprinkle mozzarella cheese generously on top for that gooey cheese pull we all love.
- 5. Golden Brown Finish:** Broil until the cheese on top turns golden brown and bubbly. This final touch adds a delightful texture contrast to the creamy mac & cheese.



CHEESE SAUCE

makes 1 gallon



Cheese, Gouda Smoked	.5 Pound
Cheese, Parmesan Shredded	1 Pound
Cheese, Feta	.8 Pound
Cheese, Cheddar Loaf	1 Pound
Heavy Cream	.5 Gallon
Onions, Yellow	4 Ounce
Celery, Fresh	1 Each
Chablis 18L wine	7 Fluid Ounce

Instructions

1. Sauté the vegetables
2. Add wine and let it reduce
3. Add heavy cream
4. Place mixture on blender. *fill the blender only half way and add cheese gradually as you're blending until full
5. Repeat the process if needed

— *Enjoy*

Clearwater Restaurant

CALAMARI CRAB CAKES

makes 17 crab cakes

INGREDIENTS

<i>8 oz (1/2 pound) Panko Bread Crumbs</i>	<i>2 lbs Parmesan Cheese (Grated)</i>
<i>5 lbs Calamari</i>	<i>2.8 oz Fresh Cilantro</i>
<i>3 oz Shallots (peeled)</i>	<i>5 oz Red Peppers</i>
<i>1.5 oz Jalapeno Peppers</i>	<i>2 Fresh Cilantro</i>
<i>5 lbs Dungeness Crab Meat</i>	

INSTRUCTIONS

- 1. Mix the Base:** Combine the crab meat, calamari, vegetables, cilantro, and Parmesan cheese in a large bowl, ensuring an even distribution of flavors.
- 2. Bind and Shape:** Gently fold in the panko breadcrumbs, forming the mixture into cakes of your desired size.
- 3. Crispy Coating:** Dredge each cake in additional panko breadcrumbs for that perfect crispy finish.
- 4. Pan Fry to Perfection:** Cook the crab cakes in a skillet with a bit of oil over medium heat, flipping once, until golden brown on both sides.



DUNGENESS CRAB HEIRLOOM TOMATO BURRATA

Ingredients

2 slices Heirloom Tomatoes About 1/2 inch thick
1 cup Burrata Cheese
2 oz Fresh Dungeness Crab Meat
2 Tbsp Modena Balsamic Black Pearls
2 Tbsp Balsamic Glaze

Instructions

- 1. Tomato Foundation:** Start with a thick slice of heirloom tomato on your plate, choosing vibrant colors for visual appeal.
- 2. Greens for Crunch:** Add a layer of microgreens atop the tomato for a fresh, crispy texture.
- 3. Cheese Centerpiece:** Cut the burrata in half and place it gently on the greens, letting its creamy interior blend with the crispiness underneath.
- 4. Crab Meat Crown:** Layer generous amounts of fresh Dungeness crab meat over the burrata, ensuring every bite includes a taste of the sea.
- 5. Balsamic Pearls:** Sprinkle balsamic black pearls around the dish, adding a burst of flavor and a modern culinary touch.
- 6. Glaze Finish:** Drizzle balsamic glaze over the entire creation, tying all the flavors together with its sweet and tangy profile.



DUNGENESS CRAB DIP

INGREDIENTS

*1 tbsp Worcestershire Sauce
2 Green Onions, finely chopped
1/2 tsp Ground Black Pepper
16 oz Dungeness Crabmeat, drained
1 lb Cream Cheese, softened*

*2 tbsp Lemon Juice
1/2 tsp Kosher Salt
1/4 oz Garlic, minced (about 1-2 cloves)
8 oz Sour Cream*



Instructions

- 1. Creamy Base:** Start by blending cream cheese with sour cream until smooth. This mix serves as the perfect backdrop for our dip.
- 2. Flavor Infusion:** Add minced garlic, lemon juice, and Worcestershire sauce, blending until the mixture is evenly seasoned.
- 3. Crab Integration:** Fold in the crabmeat gently, ensuring it remains chunky for texture.
- 4. Season to Perfection:** Adjust the taste with kosher salt and ground black pepper.
- 5. Garnish and Serve:** Sprinkle with green onions before serving with your choice of dippable.

Crab & Garlic Noodle

Ingredients

8 ounces	Yakisoba Noodles
1/4 cup	Shredded Parmesan Cheese
4 tablespoons	Unsalted Butter
1/4 cup	Bean Sprouts
1/4 cup	Diced Red Peppers
3 oz	Dungeness Crabmeat
3/4 cup	House Yakisoba Sauce
2 tablespoons	Minced Garlic
2 tablespoons	Chopped Green Onions
1/4 cup	Snow Peas



Instructions

- 1. Flavor Infusion:** Begin by heating sesame oil in a pan. Add minced garlic to infuse the oil with its aroma before tossing in the noodles for a light sauté.
- 2. Vegetable Medley:** Introduce snow peas, red peppers, and bean sprouts to the mix. The aim is to soften them just enough to retain their crunch.
- 3. Crab Incorporation:** Gently fold in the Dungeness crab meat along with our house yakisoba sauce, allowing the crab to warm through and the sauce to coat every noodle.
- 4. Creamy Finish:** Stir in unsalted butter for a silky texture, then sprinkle with Parmesan cheese for a final touch of decadence.
- 5. Serve with Flair:** Plate your noodles elegantly. Garnish with chopped green onions for a burst of color and freshness.



Thank you!

Thank you for diving into our Dungeness crab recipe collection! We hope these dishes have inspired you to savor the incredible flavors of the Pacific Northwest. At Clearwater, we're passionate about serving the freshest seafood, and it's an honor to share our favorite recipes with you.

As a restaurant, not a publishing house, we apologize if you find any little errors—our expertise is in the kitchen, not in editing! We're just thrilled you've chosen to bring a bit of Clearwater to your home. Here's to many delicious meals and wonderful memories around the table.

Bon appétit!

THE CLEARWATER TEAM