



HOLIDAY SEAFOOD RECIPES

WELCOME TO A DELICIOUS HOLIDAY JOURNEY—LET'S BEGIN!





The holidays invite us to gather, savor, and celebrate the flavors that bring warmth to our tables and joy to our traditions. This season, we're diving deeper—into the vibrant, versatile world of seafood, where coastal freshness meets festive flair. These dishes are crafted to elevate your holiday eating experience, blending comfort, creativity, and a touch of indulgence.

GATHER. SAVOR. CELEBRATE!

Starting with this classic centerpiece to any holiday feast, **KING CRAB!** Crab's sweet, delicate white meat is prized for its naturally rich flavor and tender texture—perfect for savoring slowly. Nothing beats the simple pleasure of dipping this delectable meat into melted butter and enjoying each luscious bite. It's a celebration food in every sense: **festive, luxurious, and unforgettable!**

RECIPES



BUTTERY GARLIC CRAB BRUSCHETTA

Time to Table: 30 min
Servings: 4-6
Recipe Difficulty Level: Moderate



MAPLE BACON GLAZED COCONUT SHRIMP

Time to Table: 25 min
Servings: 6-8
Recipe Difficulty Level: Easy



CREAMY CRAB STUFFED MUSHROOMS

Time to Table: 45 min
Servings: 4-6
Recipe Difficulty Level: Difficult



KING CRAB WITH MELTED BUTTER

Time to Table: 20 min
Servings: 6-8
Recipe Difficulty Level: Easy

Steam crab legs and claws just until heated through, ensuring not to over cook. Arrange crab on a large platter and serve alongside ramekins of melted butter—clarified butter works especially well for its smooth, rich flavor. Add lemon wedges for brightness, and include seafood tools such as crackers and small picks to easily extract every bite of sweet meat. Serve immediately for the best flavor and experience. **Enjoy!**



QUINOA AND CHICKPEA SHRIMP SALAD WITH RASPBERRY VINAIGRETTE

Time to Table: 30 min
Servings: 4-6
Recipe Difficulty Level: Moderate



HARVEST GRAIN ENCRUSTED WILD PACIFIC SALMON

Time to Table: 1 hour
Servings: 4-6
Recipe Difficulty Level: Moderate



BUTTERY GARLIC CRAB BRUSCHETTA



Time to Table: 30 min | **Servings:** 4-6 | **Recipe Level:** Moderate

This buttery garlic crab bruschetta elevates any holiday party. We pile on the decadence with Aqua Star's wild caught crab meat tossed together in a buttery and garlic rich olive oil.

INGREDIENTS:

- 8 oz Aqua Star crab meat, picked from shell
- ¼ cup onion, diced
- ½ cup grape tomatoes, halved
- 1 Tbsp lemon juice
- 2 Tbsp olive oil
- 1 Tbsp basil, roughly chopped
- 1 Tbsp parsley, roughly chopped
- Salt & pepper to taste
- 1 stick unsalted butter, melted
- 1 Tbsp garlic, minced
- 1 baguette, sliced to about ¾ in.

TO MAKE:

- Preheat oven to 400° (200°C). Line a baking sheet with foil or parchment paper and lightly coat with oil or cooking spray.
- Combine crab meat, onion, tomato, lemon juice, olive oil, basil, parsley, salt, and pepper in a medium mixing bowl. Gently toss mixture to prevent breaking the crab meat apart. Store in the refrigerator until the baguette slices have been toasted.
- Combine the garlic with the melted butter and brush each slice of baguette. Place on tray and bake at 400° (200°C) for 5–6 minutes, or to desired crispness.
- Evenly divide the bruschetta mixture atop each piece of toasted baguette and enjoy!

CHEF SUGGESTIONS:

- Serve immediately for best taste experience.
- If in-shell crab is not available, colossal or premium grade refrigerated crab meat works great!





Maple Bacon Glazed Coconut Shrimp



Time to Table: 25 min | **Servings:** 6-8 | **Recipe Level:** Moderate

Aqua Star's Butterfly Coconut Shrimp are delicious on their own, but tossed in this sweet maple bacon glaze with roasted cashews and crispy bacon bits creates a decadent appetizer all will enjoy!

INGREDIENTS:

- 1.5 lb Aqua Star Coconut Shrimp
- 1 tsp cornstarch
- 2 tsp cold water
- 4 strips bacon, chopped
- ¼ cup maple syrup
- ½ cup apple cider
- 2 Tbsp vinegar
- 2 Tbsp lemon juice
- 4 Tbsp soy sauce
- 1 Tbsp garlic, minced
- 2 tsp ginger
- ½ tsp all spice
- ½ Tbsp sesame seeds
- ¼ cup roasted cashews, chopped
- 2 green onions, thinly sliced

TO MAKE:

Prepare the Coconut Shrimp according to package instructions.

While shrimp are cooking, prepare the glaze. In a small cup, whisk together cornstarch and water; set aside.

Place chopped bacon in a small pot over medium heat, stirring occasionally. When bacon reaches desired crispness, remove with a slotted spoon and place on a paper towel-lined plate. Add maple syrup to the pot, heat for 1–2 minutes, stirring constantly. After glaze has reduced by approximately half, add the remaining ingredients (except for garnish: bacon, roasted cashews, and green onions). Continue stirring while increasing heat to high. When the glaze reaches a boil, whisk in the cornstarch mixture until the sauce thickens enough to coat a spoon.

In a large mixing bowl, toss the Coconut Shrimp with the maple bacon glaze, bacon bits and roasted cashews. Transfer to a serving plate and sprinkle with sliced green onions. Enjoy!

CHEF SUGGESTIONS:

Maple Bacon Glaze can be made in advance and reheated on the stove over low heat.

If you like your Coconut Shrimp on the crispier side, serve the glaze separately on the side. Bacon bits and cashews can be added to the sauce or sprinkled over the top of the shrimp as a garnish.





Creamy Crab Stuffed Mushrooms



Time to Table: 45 min | **Servings:** 4—6 | **Recipe Level:** Moderate

The perfect combination of crab meat, cheese, and herbs scrumptiously stuffed into plump, bite sized mushrooms. An elegant appetizer for any occasion.

INGREDIENTS:

16 oz whole mushrooms, medium size
(save mushroom stems)

1 Tbsp olive oil

½ cup onion, diced

Mushroom stems, pureed

1 tsp garlic, minced

2 oz cream cheese, softened

¼ cup mayonnaise

¼ cup parmesan cheese

2 Tbsp chives, thinly sliced

1 Tbsp parsley, roughly chopped

2 tsp lemon juice

8 oz Aqua Star crab meat

¼ cup panko breadcrumbs

Salt and Pepper to taste

TO MAKE:

Preheat oven to 450°F (230°C).

Line a baking sheet with foil or parchment and lightly coat with oil or cooking spray. Clean whole mushrooms under cold water and pat dry with a paper towel. Carefully remove the stems from the cap. Chop the stems extremely fine, or puree in a food processor or blender for approximately 10 seconds.

Heat oil in a sauté pan over medium-high heat. Add the onions and sauté for 2–3 minutes until translucent. Add the chopped mushroom stems and garlic, and sauté for an additional 5 minutes until most of the water is gone. Set aside to cool for about 10 minutes.

In a deep mixing bowl add the cream cheese, mayonnaise, parmesan cheese, chives, parsley, and lemon juice and mix well to combine. Add the mushroom mixture and crab meat and gently mix. Add salt and pepper to taste.

Arrange the mushroom caps on baking sheet and generously fill each cap with the crab mixture. Press down lightly with your finger to fill in all the gaps. Bake at 450°F (230°C) for 10–12 minutes. Serve warm and enjoy!

CHEF SUGGESTIONS:

Garnish with parmesan cheese and lemon wedges.





Quinoa Chickpea Shrimp Salad



Time to Table: 30 min | **Servings:** 4-6 | **Recipe Level:** Moderate

A festive and flavorful salad topped with garlic brown butter shrimp, quinoa, chickpeas, toasted hazelnuts and a raspberry vinaigrette.

INGREDIENTS:

RASPBERRY VINAIGRETTE

- 2 Tbsp raspberry wine vinegar
- 1 Tbsp raspberry juice
- 1 tsp dijon mustard
- 1 Tbsp honey
- 3 Tbsp olive oil
- 1 tsp tarragon
- Salt and pepper to taste

SALAD

- 2 lb Aqua Star raw shrimp, thawed according to package directions
- ¼ cup hazelnuts, toasted
- 1 can chickpeas, rinsed and toasted
- 1 cup quinoa, cooked
- 1 (5 oz) mesclun greens
- ¼ Walla Walla onion, julienned
- 1 apple, thinly sliced
- ¾ cup gorgonzola, crumbles
- ½ cup pomegranate seeds (optional)

TO MAKE:

To make the Raspberry Vinaigrette, whisk together all ingredients in a small mixing bowl. Tip: when the oil and vinegar separate, re-whisk to maintain the smooth, creamy texture.

Preheat oven to 400°F. On a baking sheet, toss the hazelnuts and chickpeas in olive oil, salt and pepper and toast until slightly browned, 10–15 minutes; set aside to cool.

Prepare the quinoa according to package instructions and set aside.

In a small skillet melt butter over medium-low heat with garlic until the butter turns slightly brown. Add shrimp, season with salt and pepper, and sauté for 2–3 minutes per side. Remove from heat.

In a large mixing bowl, toss all salad ingredients together (except shrimp). Place on a large serving platter, top with shrimp and drizzle with the Raspberry Vinaigrette. Finish with a sprinkle of pomegranate seeds for that extra festive touch. Enjoy!

CHEF SUGGESTIONS:

Raspberry Vinaigrette, toasted hazelnuts and chickpeas, and quinoa can be made up to two days ahead of time.





Harvest Grain Encrusted Wild Salmon



Time to Table: 1 hour | **Servings:** 4-6 | **Recipe Level:** Moderate

Whole roasted Wild Pacific Salmon fillet with a crunchy mustard, breadcrumb, pumpkin seed, and pine nut topping, drizzled with a pomegranate reduction.

INGREDIENTS:

- 2 Tbsp pine nuts, toasted
- 2 Tbsp pumpkin seeds, toasted
- ½ cup panko breadcrumbs
- 1 Tbsp flat leaf parsley
- 2 Tbsp unsalted butter, melted
- Salt and pepper to taste
- 1.25lb Aqua Star Wild Pacific Salmon Pre-Portioned Fillet

MUSTARD MIXTURE

- 1 Tbsp stone ground mustard
- 1 ½ tsp Dijon mustard
- 1 ½ Tbsp mayonnaise
- 1 ½ tsp plain greek yogurt
- 1 Tbsp chives, minced
- Salt and pepper to taste

POMEGRANATE REDUCTION

- 1 cup pomegranate juice
- 1 Tbsp maple syrup
- 1 ½ tsp fresh lemon juice

TO MAKE:

To prepare the harvest grain crust topping, toast the pine nuts and pumpkin seeds until slightly brown, 2–3 minutes. Roughly chop the nuts and seeds and toss together with the panko breadcrumbs, parsley, melted butter, and season with salt and pepper to taste. Set aside.

To prepare the mustard mixture, combine all ingredients in a small mixing bowl and refrigerate until ready to use.

Preheat oven to 400°F.

Place the salmon on a foil lined baking sheet sprayed with non-stick spray, then season with salt and pepper. In a thin layer, brush the mustard mixture across the salmon. Top the salmon with the breadcrumbs mixture and bake for 20 minutes. Move salmon to the top rack and continue baking for another 5–8 minutes to lightly brown crust.

While the salmon is cooking, in a small saucepan combine all pomegranate reduction ingredients over medium heat and reduce until syrupy. Transfer roasted salmon to a serving dish and drizzle with the pomegranate reduction. Enjoy!

CHEF SUGGESTIONS:

Some stores sell pre-toasted pine nuts and pumpkin seeds.





ENJOY!

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