

## **Cold Seafood Platter**

<http://userealbutter.com/2017/09/17/cold-seafood-platter-recipe/>

2 raw petite lobster tails  
6-8 large raw shrimp (heads on, optional)  
4-6 raw oysters, shucked  
3-4 cooked king crab legs  
2 large sea scallops  
ponzu sauce  
sauces of your choice (see below)  
lemon wedges  
ice

### **chimichurri**

from [this recipe](#)

1 cup flat leaf parsley, chopped fine  
5 cloves garlic, minced  
1 tbsp dried oregano  
1 1/2 tsps red pepper flakes  
1/2 cup olive oil  
2 tsps red wine vinegar  
salt to taste  
black pepper to taste

Mix the parsley, garlic, oregano, red pepper, olive oil, and red wine vinegar together. Add salt and pepper to taste. Let sit 2-3 hours at room temperature before serving. Store in refrigerator. Makes about 1 cup.

### **garlic lemon aioli**

from [epicurious](#)

1/2 cup mayonnaise  
1 large clove garlic, grated  
1/2 tbsp Dijon mustard  
1/8 tsp ground cayenne pepper  
1-2 tsps lemon juice (to taste)

Mix mayonnaise, garlic, mustard, and cayenne pepper together with 1 tablespoon of lemon juice. Add more lemon juice to taste. Store in refrigerator. Makes about 1/2 cup.

### **mignonette sauce**

from [Simply Recipes](#)

1/4 cup shallots, minced  
2 tsps white vinegar  
2 tsps unseasoned rice vinegar  
pinch sugar  
pinch salt  
pinch ground white pepper

Mix ingredients together. Store in refrigerator. Makes about 1/2 cup.

**cocktail sauce**

1/2 cup ketchup

1-2 tbsps horseradish (creamed or prepared) to taste

Mix together. Add more horseradish to taste. Store in refrigerator. Makes about 1/2 cup.

**Prepare the seafood platter:** Using kitchen shears, cut the top of each lobster tail shell from the large end to the tail without cutting the lobster meat. Gently pry the cut shell open to reveal the lobster meat and peel the meat from the shell until it pops out – but leave the tail end intact in the shell. Place in a steamer basket. You can shell and de-vein the shrimp or leave the shells on. Place the shrimp in the steamer basket with the lobster tails. Bring an inch of water in a large pot to a boil. Set the steamer basket over the pot and cover tightly. Steam for 8 minutes or until the lobster tails and shrimp are cooked. Remove from the steamer and set the lobster tails and shrimp on ice to chill.

Shuck the oysters (<http://userealbutter.com/2012/03/01/how-to-shuck-oysters/>) and refrigerate until ready to serve. Pull the body segments off the crab legs (reserve for another recipe or eat later), crack the shells of the legs, and if desired, peel the shell from the largest segment of each leg to reveal the crab meat. Keep chilled. To prepare the scallops, set a scallop upright on a cutting board. Press your flattened hand on the top of the scallop and using a sharp knife, slice a thin piece horizontally just above the base of the scallop. Set the slice on a small plate and repeat.

Fill a large, deep platter with ice. Arrange the lobster tails, shrimp, oysters, and crab on the ice. Set the plate of scallop crudo on the ice. Drizzle a little ponzu sauce over the scallops. Serve the platter with the chimichurri, aioli, mignonette, cocktail sauce, and lemon wedges. Serves 2-4.