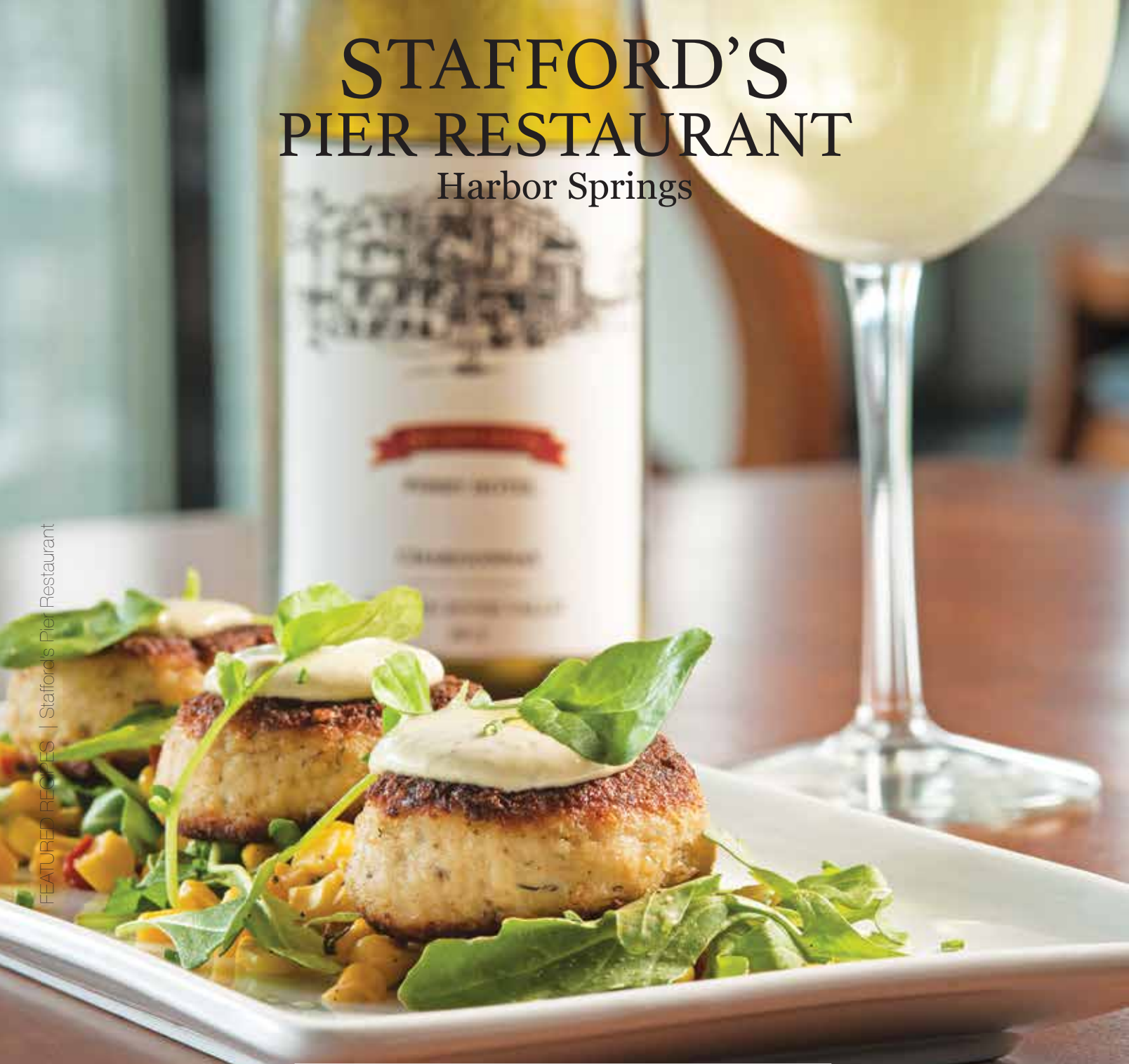


STAFFORD'S PIER RESTAURANT

Harbor Springs



CRAB CAKES

(Serves 2)

INGREDIENTS:

½ Small Onion, diced
2 Cloves Garlic, minced
8 Oz. Lump Crab Meat, picked
¾ Cup Mayonnaise

1 Lemon, zested and juiced
3 Tbsp. Whole Grain Mustard
3 Tbsp. Fresh Dill, chopped
3 Tbsp. Old Bay seasoning

¼ Cup Panko (Japanese Bread Crumbs)
Salt and Pepper to Taste
2 Dashes Tabasco

COOKING DIRECTIONS:

Sweat onion and garlic over medium heat, reserve to cool. Pick crab meat to remove all shell. Mix mayonnaise, lemon juice and zest, and spices. Fold in crab meat and Panko. Shape into small cake.

Sear crab cakes in a sauté pan using olive oil, on medium heat. Cook both sides until they are golden brown.

Sweet Corn Succotash

INGREDIENTS:

4 Ears Corn, roasted and cut off the cob
1 Tbsp. Garlic, minced
1 Small Red Bell Pepper, roasted and diced
1 Tbsp. Fresh Thyme
½ Cup Heavy Cream
Salt and Pepper to taste

COOKING DIRECTIONS:

In a large sauté pan on medium heat, sweat garlic and onions in olive oil. Add corn, roasted peppers, and heavy cream. Reduce by half.

Season with salt and pepper and finish with thyme.

Remoulade

INGREDIENTS:

2 Cups Mayonnaise
2 Oz. Lemon Juice
1.5 Oz. Whole Grain Mustard
1 Tbsp. Parsley, minced
1 Oz. Cornichons, minced
1 Oz. Capers, minced
2 Dashes Tabasco

COOKING DIRECTIONS:

Combine all ingredients and mix together. Season to taste with salt, pepper, and tabasco. Serve with seared crab cakes.



ROB SARGENT, EXECUTIVE CHEF

Sargent joined the Stafford's team in April 2016 and brings a tremendous amount of talent and expertise to the table. He attended culinary school at the New England Culinary

Institute in Montpelier, Vermont. While there, he met his wife Maria and in 2002 they relocated to Petoskey.

Prior to joining Stafford's, he worked at the Bay Harbor Yacht Club, held the Executive Chef position at Sage, spent time working side by side with his wife at Sweet Maria's Confections, both in Petoskey, and was the Executive Chef at Barrel Back in Walloon Lake. He is proud to be part of the Stafford's team and hopes to carry on the long-standing tradition of excellent hospitality in northern Michigan.



Waterfront Dining

We invite you to sip and sail away as we celebrate the maritime heritage of Harbor Springs.

Stafford's Pier Restaurant offers true waterfront dining, quite literally, as the Pier Restaurant was built on original pilings over the harbor.

Our menu features fresh seafood, Great Lakes fish, steaks and classic Northern Michigan dishes. Come as you are and enjoy lunch, dinner, cocktails and an extensive wine list, all paired with gracious hospitality.



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