

What is a “Maryland Crab Feast”?

1. **What Is It?** Friends & Family eat together, usually outdoors. This is a casual gathering centered around steamed blue crabs, a Maryland specialty.
2. **The Setup** Tables covered in brown paper or newspaper. Crabs dumped right on the table for sharing. Use Mallets, small knives, and lots of napkins to “pick” the crabmeat.
3. **The Star of the Show: Blue Crabs** Steamed with seasoning ([Old Bay Seasoning](#) is traditional in Maryland!). Crabs are served whole, shells and all.
4. **How to Eat a Crab** Break off claws and legs. Remove top shell and clean. Pick out meat from body and claws. Enjoy with butter or extra seasoning.
5. **Typical Sides & Drinks** Corn on the cob, coleslaw, fries. Serve with Cold Drinks & Beer.
6. **The Vibe** Relaxed, hands-on, and a little messy! Great for socializing! This is a unique local Maryland tradition.
7. **Never been to a Crab Feast?** Marylanders are usually DELIGHTED to show someone new how to eat a crab for the first time. Don't be shy – just ask!
8. **Tip:** Wear casual clothes, be ready to get your hands dirty, and have fun!
9. [A How-To-Crab-Feast Guide from Talbot County, Maryland](#)
10. [This Visit Baltimore's Crab-Guide](#) includes great pictures & a video!

