



We are so excited to introduce our new Express Nationwide Shipping Service for all our friends to enjoy ~ for themselves or as a gift! Call today & enjoy tomorrow! **Patrick's with Wings** is our mailing division that offers all our house favorites, from Colossal lump crab cakes & soups in the true Maryland style to our signature dressings!



Here are some frequently asked questions that may be helpful!

Q: How do I order these items?

A: First, either email a request –or– print up an order form **from our webpage**, www.patricksrestaurant.com; fill it out & either fax back at 410.667.6261 or call and speak to one of our representatives saying, **“I would like to ship a gift from Patrick’s!”**

Q: Can I order these items pre-cooked?

A: Yes, **while not recommended**, we will be happy to prepare the crab cakes either broiled or lightly fried in *Trans Fat Free* soy oil, if cooking is an inconvenience. As a Chef, in my opinion, it is always better to only cook once! Ultimately, we want you to enjoy the best *freshest* Maryland culinary experience!

Q: How will the shipment arrive?

A: We use the services of UPS Shipping or the USPS Express Shipping. The box will be an insulated Styrofoam cooler filled with your order along with gel-packs and bubble wrap! Someone must be at the address to sign & accept the perishable package (**therefore, we do not ship to PO boxes.**) We handle all packages with loving pride and assure you the freshest products possible!

Q: When can I ship an order?

A: If you call or fax by **12 Noon (EST)**, we can usually ship the same day! Because there can be locations in the United States that are not available for overnight perishable deliveries, we limit our mailing days to Monday through Thursday. This guarantees a safe & speedy transport!

Q: How do I store my crab cakes upon arrival?

A: Our colossal lump crab cakes are prepared fresh, never frozen and are made the day of shipment to assure the freshest products for your enjoyment! The crab cakes can be kept in the refrigerator for up to 4 days and CAN be frozen, if you need extended time to store. It will not compromise the quality of the product! We do not recommend freezing for more than 2 weeks.

Q: How do I prepare my crab cakes?

A: There are 2 standard ways of preparation we use in the restaurant...

- **Broil:** Place on a buttered or oiled sheet pan at pre heated 375° for approximately 15-20 minutes, covered loosely with foil. Finish last 5 minutes uncovered or until cake is lightly browned on top. You should spritz with water while baking to keep the cakes moist. You must reach an internal temperature of 165° for 30 seconds.
- **Fry:** Roll cakes in white AP Flour and place in hot oil (350°) or a Mini-Fryer. We usually fry for approximately 10 minutes or until it floats. Do not over brown! You must reach an internal temperature of 165° for 30 seconds. **ENJOY!!!**

Serve with tartar sauce, cocktail sauce, French’s Mustard & fresh lemon; sprinkle with Old Bay seasoning (included in the shipment) ~ lettuce, tomato, & potato rolls are a great accompaniment with the 2 sauces & saltines are great with the mustard!

Chips & cole slaw make a nice side for a true Maryland Eastern Shore dish!