



DNI Group, LLC

JAPANESE INSPIRED SEAFOOD AND APPETIZERS



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QUALITY BRANDS * ACCURATE SERVICE * RELIABLE INVENTORY * ON-TIME DELIVERY

SOFT SHELL CRAB

“Soft Shell Crab offers Menu Versatility”



CRANE BAY®

ALL NATURAL SOFT SHELL CRAB MENU CONCEPTS.



SPIDER ROLL

This customer favorite is a staple at any Japanese restaurant/sushi bar. Simply roll a soft shell crab with nori seaweed, sushi rice and any filling you like. Sprinkle tobiko and a bright sauce on the outside for even more added color.



SOFT SHELL CRAB TAQUITOS

Add flair to a Mexican favorite. Instead of chicken or beef, substitute soft shell crab and top with sour cream, guacamole and cheese. Prepare just like a normal taquito: roll soft shell crab in a corn tortilla and fry.



SOFT SHELL PO' BOY

Save time with something simple yet delicious. This is a great lunchtime item as it's a convenient sandwich, a perfect to-go item. Simply serve fried soft shell crab with lettuce, guacamole and tomato for a new twist on the Crab Po'Boy.



SOFT SHELL CRAB SALAD

Salads have become a popular and profitable entrée item. Add on an easily prepared soft shell crab to increase profit margin. Garnish with tomato and lime for added presentation.



SOFT SHELL CRAB FISH & CHIPS

Instead of just plain white fish, add excitement to an old English favorite. A great item for any Bar Menu, Sports Bar, or Country Club. Easily preparable: just bread and fry the soft shell crab as you would the white fish and serve with French fries “chips.”



SOFT SHELL CRAB WITH THAI CURRY

Combine two popular restaurant favorites: spicy and sweet Thai Curry with the crunchy soft shell crab. A dish that is both visually pleasing and flavorful. Sure to be a dish that excites your clientele. Can be served with or without rice.



TEMPURA SOFT SHELL CRAB MUSUBI

Add some presentation flair to an easily prepared Japanese snack favorite. Simply place a piece of deep fried soft shell crab claw in the middle of a formed rice triangle to create soft shell crab “ten musu.” Add a strip of nori seaweed on the bottom to make it the perfect finger food.



SOFT SHELL CRAB WITH KOREAN HOT SAUCE

Combine crunchy soft shell crab with spicy Korean hot sauce. Easy to prepare but sure to impress the most discriminating of tastes. Just fry the soft shell crab and top with the Korean hot sauce. Can be served with rice as an entrée.

* Recipes for all dishes available upon request.