**MARYLAND | CRAB SHACKS**

**BOTTOMS UP**
Nothing pairs better with Maryland crab than an ice-cold Natty Boh beer. This summer, National Bohemian is releasing the Crab Shack Shandy, a lager infused with citrus notes and a hint of lemon and orange zest. Natty Boh is also donating 10 cents for every beer’s red Crab Tab to the Chesapeake Bay Foundation’s local blue crab research and habitat restoration efforts. Visit nationalbohemian.com/crabshackshandy to learn more.

**JIMMY CANTLER’S RIVERSIDE INN**
Opened in 1974 by local waterman Jimmy Cantler, this popular Annapolis landmark serves up Maryland and other domestic blue crab. Dine at papered picnic tables overlooking Mill Creek, and watch watermen deliver crab to the restaurant’s decks. For the ultimate in freshness, Cantler’s maintains its own shedding tanks for soft-shell crab. To avoid the wait, visit during the week and earlier on weekends. Open year-round. cantlers.com

**FISHERMAN’S CRAB DECK**
Situated in a former oyster-shucking and crab-picking house, this waterfront spot in Grasonville, Md., offers views of the Kent Narrows destination from every seat. Dock your boat for free and watch watermen as you try the roughly two dozen crab dishes, including steamed crab, local soft-shell crab (when in season), crab cakes, crab imperial, crab dip, crab soups and more — all made with Maryland and other domestic crab. Or, purchase seafood at the adjoining Seafood Market, to take home. crabdeck.com

**KENTMORR RESTAURANT AND CRAB HOUSE**
Crab guacamole and crab pretzel accompany classics — such as crab cakes (with jumbo lump meat and corn flake crumbs), steamed hard crab, soft-shell crab, crab dip and crab imperial — at this casual spot located in Stevensville, Md., on the Chesapeake Bay. In addition to the main restaurant, founded in 1954, the property includes a beach, Dirty Dave’s Tiki Bar and Snack Shack. Water views abound from the interior dining room (with walls painted by a local charter boat captain) or a handful of dockside tables. kentmorr.com