

CRAB FACTORY: ORIGINAL LOUISIANA BOIL

The messy love for seafood cooked the Louisiana way

By Jane Bee



Big Bang Theory Bucket Spread

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The first thing that greeted us the moment we stepped into the restaurant was the rustic ambience that was so soothing and cosy. We were expecting a big restaurant but instead, it is a small eatery that comes with communal tables that enable family and friends to enjoy the elbow-to-elbow fun feasts.

There is no hint of fancy cutlery at sight and the exposed brick wall and ceiling beams, the utilitarian wooden tables and chairs certainly give off the factory atmosphere. The wheels hung on the wall is an attention catcher as one can't help but to check out if they can actually spin the wheel. The whole restaurant was filled with the aroma of cooked seafood and sauce coming from kitchen. And that certainly left us salivating and nothing would make us happier other than the thought of indulging in the scrumptious crustacean delight.

To begin with, Crab Factory needs no introduction. And it's not hard to see why people are going gaga over Crab Factory. Given how it takes only the aroma of the food to charm our appetite, need us explain more about it?

From the menu to the ordering, everything is kept simple and systematic - choose your preferred seafood, the sauce as well as the level of spiciness and lastly, your choice of add-on bag buddies. Prices of the seafood are based on market rates and you can always refer to the prices for 500 gm and 1 kg that are listed on the board. With the crustaceans such as king crabs, lobsters, baby octopus and Japanese snails, very alive and kicking as seen from just outside the kitchen, we had the assurance that we would indeed be served with fresh seafood.

Crab Factory did not disappoint.

We tried all the recommended seafood: mussels in zesty lemon sauce, freshwater prawns in garlic butter sauce, baby octopus in jamba-jamba sauce, prawns with garlic butter sauce, yabbies in signature southern bang sauce (medium level), crabs in signature southern bang sauce (o'ly crab level) and lobster in signature southern bang sauce (death valley level).



Red Canadian Lobsters

The zesty lemon sauce carried a tingling saltiness and was savourish while the garlic butter was aromatic and appetising. The Jamba-Jamba with signature southern bang sauce was much more exciting - with four levels of spiciness to choose from. It definitely add on extra kicks, particularly for those who love spicy food.

Everything about the food, flavours and freshness passed with flying colours.

There are no plates and cutlery for everything is served in plastic bags where it will then be poured onto the table. Unlike some restaurants that serve pretty pathetic crabs, we were thrilled when we were served with huge and meaty crabs. Also, the prawns, baby octopus, prawns and freshwater prawns served were tender and succulent.

Forget about fork and spoon as we were wearing bibs and eating with our hands. Though we first felt awkward with the idea of eating with our hands - where we used only two fingers from each hand, but thanks to all the peeling and hammering needed to remove the shells, it

wasn't long before we went into an *au naturale* mode and started digging in like there was no tomorrow. Table manners did not exist at this point of time.

We also made sure to add-on some side dishes to our bag buddies. We originally intended to select only one add-on to compliment our seafood but with chicken sausages (RM4.90), potatoes (RM6.90), corn (RM4.00), button mushrooms (RM7.90), enoki mushrooms (RM6.90) and king mushrooms (RM7.90) to pick from, we failed to resist the temptation. Each bag ended up with at least two "bag buddies" - particularly corn and potatoes.

Crab Factory does not only serve seafood but delicious side dishes as well. We were surprised at the variety offered. We decided to go for Southern Coleslaw (RM11.90), Southern Chicken Wings (Cajun, RM16.90), Fried Okra (RM9.90), homemade garlic bread (RM7.90) and the southern heartwarming soup, Gumbo (RM12.90). Let's just say homemade garlic bread is a must-have add-on - what can be better to wipe up the seafood sauce other than garlic bread? And trust us when we said we wanted but nothing but Gumbo to end our meal of the day.

If you are in a group of 8 to 12 people where you simply want everything in the menu, Crab Factory's Big Bang Theory offers you a slice of everything. It comes with 500 gm of freshwater prawns, six pieces of corn, 500 gm of yabbies, six chicken sausages, 500 gm of mussels, two pieces of medium-size crabs, 16 potatoes, one king crab, button mushrooms, 500 gm of prawns and 1 kg lobster with all the seafood and bag buddies boiled in a special herb and spice broth. And it costs only RM868, definitely a total catch!

