

The Seafood Boil Field Guide

A practical, first-party guide to choosing crab, shrimp, lobster and other seafood; understanding Cajun-style sauces and spice levels; planning for couples, families and groups; and finding your nearest Crab Boil in Ontario.

THE FASTEST WAY TO ORDER

Seafood + sauce + heat + sides = your boil

Start with the seafood you genuinely want. Then choose the flavour and heat level that will make the whole table enjoy the meal. Everything else is an add-on to that decision.

3

MAIN CHOICES

Seafood, sauce, heat

2

PLANNING CHECKS

People, appetite

1

FINAL CHOICE

Dine-in or takeout

INSIDE THIS GUIDE

Seafood basics

Seafood boil vs. crab boil, shrimp boil and lobster boil.

Flavour + spice

Cajun, Lemon Pepper, Creamy and Mild-to-Fire heat choices.

Seafood selector

How shrimp, snow crab, king crab, lobster, mussels and crawfish differ.

Visit planning

Groups, takeout, first-timer tips, FAQs and all four Ontario locations.

Use with the live menu: crabboil.ca/menu/

Menu items, availability and restaurant hours can change. Check the current website before visiting or ordering.

What is a seafood boil?

A seafood boil is a hands-on seafood meal built around shellfish or seafood, bold seasoning or sauce, and simple sides that carry the flavour. Crab legs, shrimp, lobster, mussels and crawfish are common choices, while corn and potatoes are classic companions because they absorb seasoning well.

Unlike a conventional plated seafood dinner, the experience is social. You crack shells, peel shrimp, share different seafood around the table and take your time. For first-time guests, that is the most important thing to understand: **a seafood boil is meant to be interactive, not formal.**

If you searched for “seafood boil near me,” you are usually looking for more than seafood. You are looking for the whole hands-on experience.

Seafood boil, crab boil, shrimp boil or lobster boil?

TERM	WHAT IT USUALLY MEANS	BEST FIT WHEN...
Seafood boil	A mix or choice of shellfish and seafood with sauce, seasoning and sides.	You want flexibility or several seafood types.
Crab boil	Crab is the centre of the meal, often with sides or other seafood around it.	Crab legs are the main craving.
Shrimp boil	Shrimp leads the meal and carries the sauce strongly.	You want an easy first boil or easy sharing.
Lobster boil	Lobster is the richer centrepiece, sometimes paired with shrimp or crab.	You want a more special-feeling seafood dinner.

FIRST VISIT

Start familiar, then add variety

Choose at least one seafood you already know you like. Add one new seafood only if you want to explore. You do not need every shellfish on the menu to have a complete boil experience.

CRAB CRAVING

Keep crab at the centre

If your search started with “crab legs near me,” do not bury crab inside a giant mixed order. Make crab the main seafood and use shrimp or sides for variety.

What makes a good first seafood boil?

- A seafood choice you already enjoy.
- A sauce profile you will still enjoy after several bites.
- A heat level based on your real tolerance, not a challenge.
- Enough sides to balance the seafood and sauce.
- Enough time to crack, peel, share and eat without rushing.

Choose the seafood experience you actually want

There is no universal “best” seafood. The better question is how you want the meal to feel.

SEAFOOD	EATING EXPERIENCE	CHOOSE IT WHEN...	HANDS-ON
Shrimp	Easy to share, sauce-forward and familiar.	You want the simplest first seafood boil or an easy group base.	Low
Snow crab	Classic cracking, pulling and slower eating.	Crab legs are the reason you want a seafood boil.	High
King crab	Premium, crab-centred and more substantial.	You want crab itself to be the centrepiece.	Medium
Lobster	Richer, larger bites and a special-occasion feel.	You want a centrepiece for a date or celebration.	Medium
Mussels	Different texture and excellent sauce absorption.	You want variety without making every item premium.	Low
Crawfish	Smaller shellfish and highly interactive eating.	You enjoy the hands-on process and want something different.	High

EASY SHARING

Build around shrimp

For a mixed table, shrimp is a practical base. It is familiar, easy to divide and works well with Cajun, Lemon Pepper and Creamy flavour directions. Add crab, lobster or mussels if the table wants more variety.

HANDS-ON MEAL

Build around crab

A crab-heavy order slows the pace because cracking is part of the meal. That makes it a natural fit for relaxed dinners, dates and groups where the dining experience matters as much as speed.

RICHER CENTREPIECE

Build around lobster

Lobster can anchor a more special-feeling meal. Pair it with shrimp or crab when you want variety without losing the centrepiece.

MORE VARIETY

Add mussels or crawfish

Use additional shellfish to create contrast in texture and eating style. A familiar seafood plus one new option is often enough for a first-time group.

Portion planning note: shell-on seafood can make weight misleading. Think about appetite, seafood variety and sides instead of judging the meal only by pounds.

Build your boil in four decisions

1

Seafood

Shrimp, crab, lobster, mussels, crawfish or a combination.

2

Sauce

Cajun, Lemon Pepper or Creamy on many current boil selections.

3

Heat

Mild, Medium, Hot or Fire on many current boil selections.

4

Sides

Many current boils include white rice, potatoes and corn.

Which sauce direction fits you?

CAJUN

Bold and seasoned. A natural direction when you specifically want a Cajun seafood boil and want the seasoning to carry across both seafood and sides.

LEMON PEPPER

Brighter and citrus-forward. A useful choice with shrimp, crab or lobster when you want a lighter flavour direction.

CREAMY

Richer and smoother. A softer flavour profile for diners who want something different from Cajun or citrus-forward seasoning.

How spicy should you order?

HEAT	PLANNING APPROACH
Mild	Good starting point when flavour matters more than chilli heat or when a shared table has mixed tolerance.
Medium	For diners who regularly enjoy some heat but still want the seafood and sauce to lead.
Hot	For diners who already know they enjoy noticeably spicy food.
Fire	Choose intentionally when strong heat is part of what you want from the meal.

IMPORTANT

Heat and flavour are separate decisions.
You can enjoy Cajun-style flavour and still choose Mild. If the table has very different spice tolerance, separate the order instead of forcing everyone into one compromise.

Why the sides matter

Corn

Adds sweetness and carries seasoning.

Potatoes

Absorb sauce and add a heavier bite.

Rice

Gives you another way to enjoy sauce after the seafood.

Match the order to the people eating it

Group size matters, but preference matters just as much. A table of four crab lovers should order differently from a family where most people mainly want shrimp.

TABLE	BEST PLANNING APPROACH	COMMON MISTAKE TO AVOID
One person	Keep the order focused around the seafood you most want.	Ordering too many different seafood types just for variety.
Two people	Use a mixed combination when both diners genuinely want variety.	Forcing one heat level when spice tolerance is very different.
Family	Start with a familiar seafood most people enjoy, then add variety around it.	Building the meal around the most adventurous eater only.
Larger group	Split seafood and heat preferences across more than one order.	Trying to make one boil satisfy every person at the table.

Dine-in or takeout?

DINE-IN

Choose it when the outing matters

Date nights, birthdays, family dinners and friend groups benefit from the full hands-on experience. You can focus on cracking, peeling and sharing without preparing your own serving space.

TAKEOUT

Choose it when you want the feast at home

Clear the table first, keep napkins close, prepare a container for shells and time pickup around when everyone is ready to eat.

A simple portion-planning framework

- **Appetite:** light lunch, regular dinner or full seafood feast?
- **Variety:** do people want several seafood types or more of one favourite?
- **Shell weight:** crab and other shell-on seafood include weight you do not eat.
- **Sides:** rice, corn, potatoes and other extras affect how filling the meal feels.
- **Occasion:** a quick meal usually needs a simpler order than a long social dinner.

Best group rule: when people disagree on heat or seafood, split the order by preference. More than one smaller combination can be easier than one oversized boil everyone has to compromise on.

Before leaving home

- ☐ Confirm the restaurant location.
- ☐ Check current opening hours.
- ☐ Know the number of people eating.
- ☐ Agree on the main seafood choices.
- ☐ Decide dine-in or takeout.
- ☐ Check the current menu before finalizing the order.

Quick answers before your first seafood boil

Does a seafood boil have to be spicy?

No. Many current Crab Boil selections offer Mild, Medium, Hot and Fire, so you can enjoy Cajun-style seafood without choosing maximum heat.

What seafood is easiest for beginners?

Shrimp is one of the simplest introductions because it is familiar, easy to share and works with several sauce profiles.

Are crab legs hard to eat?

They require more work than shrimp because the shell needs to be cracked. For many diners, that slower hands-on process is the reason to order crab.

Can two people share a seafood boil?

Yes. Two diners can focus on one favourite or choose a mixed combination when variety matters.

Is a seafood boil good for birthdays?

Yes. The meal is social and interactive, which makes it a natural fit for celebrations and group dinners.

What usually comes with a seafood boil?

Seafood boils commonly pair shellfish or seafood with seasoning and sides such as corn and potatoes. Many current Crab Boil selections also include white rice.

Which sauce should I choose?

Choose Cajun for bold seasoning, Lemon Pepper for a brighter citrus-forward direction or Creamy for a richer, smoother profile.

Is seafood boil good for takeout?

Yes, especially when you plan to eat close to pickup time and prepare enough table space for shells, sauce and sharing.

Can I order mainly crab legs?

Yes. When crab is your main craving, keeping crab at the centre usually makes more sense than choosing a very broad mix.

Where can I get Crab Boil in Ontario?

Visit us in Mississauga, North York, Ottawa/Kanata or Ajax. Current location details are on crabboil.ca/locations/.

THE ONE RULE TO REMEMBER

Build the meal around your table, not around what you think you are “supposed” to order.

Explore the live menu: <https://crabboil.ca/menu/>

Find your nearest location: <https://crabboil.ca/locations/>

Four locations for your next seafood boil

Use the current Locations page before travelling in case hours change.

Mississauga

714 Lakeshore Rd E
Mississauga, ON L5G 1J6

Hours

Mon-Thu: 12 PM-10 PM

Fri-Sun: 12 PM-11 PM

Seafood boil Mississauga

Crab legs

North York

2590 Weston Rd
North York, ON M9N 2A9

Hours

Mon-Thu: 12 PM-10 PM

Fri-Sun: 12 PM-11 PM

Seafood boil North York

Toronto

Ottawa / Kanata

300 Earl Grey Dr #17
Kanata, ON K2T 1C1

Hours

Daily: 12 PM-11 PM

Seafood boil Ottawa

Kanata

Ajax

338 Rossland Rd E Unit 3
Ajax, ON L1Z 1S4

Hours

Daily: 12 PM-10 PM

Seafood boil Ajax

Durham Region

CONTACT

Crab Boil | Seafood Restaurant & Cajun Seafood Boil

Phone: (204) 421-9930

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Website: crabboil.ca

Before you visit

- ☐ Choose your nearest location.
- ☐ Check current hours.
- ☐ Review the live menu.
- ☐ Pick your seafood.
- ☐ Choose sauce and heat.
- ☐ Decide dine-in or takeout.

Fresh Seafood • Cajun Style • Good Vibes

Whether you are craving a shrimp boil, cracking into crab legs, choosing lobster for a special dinner or building a mixed seafood feast with friends, start with the seafood you want and build from there.

Menu: crabboil.ca/menu/ • Locations: crabboil.ca/locations/

Updated September 2026. Menu items, availability and hours can change; use the live website for the latest information.