

Where will you find the best crab cakes in the country?



FOOD

Eat like a local

➔ **There's perhaps nothing** Marylanders are more proud of than their prized crab cakes – a sauteed patty formed from lump crabmeat, breadcrumbs, mayonnaise and savoury spices, often served alongside tartar or remoulade sauce. Whether you want an authentic boardwalk rendition – one that's been deep-fried and sandwiched between a hamburger bun – or a gourmet version, you're sure to find it in Baltimore.

01. G&M Restaurant & Lounge

Head to this unassuming seafood joint for ultra-moist broiled crab cakes teeming with jumbo lump crabmeat and Old Bay Seasoning (sandwich optional). They're so popular, you can even order by mail.

02. Woodberry Kitchen

Crab from Tilghman Island gets the local and seasonal treatment here in succulent patties served with tartar sauce and veggies such as wood-roasted spring onion, romaine, celery, cucumber, potatoes and zucchini.

03. Thames Street Oyster House

Though bivalves take centre-stage, the behemoth crab cakes are equally earth-shattering. Presented in a cast-iron skillet, these cakes are chock-full of blue crab and served with spicy remoulade.

Local flavours



Baltimore is home to some of the best Jewish food. **Corned beef sandwiches** from Pastrami Row may be the most established, but Spike Gjerde's modern version at Artifact is equally delicious. Whole brisket gets the curing treatment for a week before being sous vide for 12 hours, smoked for three and then piled high on toasted rye with housemade sauerkraut, caramelized onions, Swiss cheese and dressing.



Crab doesn't always come in cake form in Maryland. L.P. Steamers turns out steaming plates of whole blue crabs, best swirled into melted butter and washed down with an icy beer.



Plenty of tourists and locals alike flock to Baltimore for the famous **Berger Cookies**, so ubiquitous to the area you'll even find them in grocery stores.