

# We Cracked the Lobster So You Shell Out Less

## Lazy Lobster Bakers

We understand that chefs would love to serve live Maine lobster on their menu at a fixed price but when they do, they end up in hot water – not the lobster! Rockport's Lazy Lobster Bakers absorb the cost of live lobsters volatile market prices, mortality in transit, shrinkage while holding and poor plate costing. Our product enables chefs to serve delicious lobster dishes with an in-shell presentation without all the hassles of live lobster, raw, clawless, split and eviscerated.

We grade for precise half or whole portion plate costs. Easy to handle right from your freezer. Lobster Bakers are versatile for surf & turf using a half lobster or served whole as an entrée. Chefs can create stuffing with lobster meat, crab, scallops. etc., serving extravagant signature lobster dishes that tantalize taste buds. Customers will not know or taste the difference from live lobster. Net more, by shelling out less, use Rockport Lazy Lobster Bakers.

