

## Crab-ilicious!

These Maryland patties really take the cake.

By Henry Hong, Suzanne Loudermilk, Martha Thomas, and Mike Unger. Edited by Suzanne Loudermilk.

Picking the best crab cakes in Baltimore is a lot like picking your favorite coffee place. The choices are overwhelming—and loyalties are fierce. So it seemed downright brazen to even attempt to name our top patties. But that's exactly what we did.

We toured white-tablecloth restaurants, bare-table taverns, and old-time watering holes in our search, and weren't disappointed.

### Fresh Fresh Seafood

#### "All lump"

Owner Darlene Parker, who runs the tiny restaurant with her husband, Ricky, couldn't be a more gracious greeter as you enter the storefront space. The casual atmosphere—you gotta love the sea mural on the wall—makes this a great place to tuck into one of the most interestingly-shaped cakes around. The 6-ouncer (\$14.99) is all lump but it's flat and spread out like a burger. Slightly dry from grilling, it's still a satisfying find, especially with Parker's mothering. 507 York Rd., Towson, 410-821-3474.



CREDIT: STACY ZARIN  
(Side dishes with your crab  
Farm Restaurant, below)