



## GRILL MARKS GUIDE

### FISH FILLETS, STEAKS & BONELESS CUBES

Place firm fish on cooking grate and more delicate fillets on heavy-duty foil. Cook for time given in chart or until fish is opaque but still moist in thickest part; turn once halfway through cooking time (unless fish is on foil).

<i><b>TYPE</b></i>	<i><b>SIZE</b></i>	<i><b>TIME</b></i>
Fillet	1/2 inch	6-8 min.
	3/4 inch	8-10 min.
Fillet and Steaks	1 inch	10 min.
Boneless Cubes (Kebabs)	1 inch	8-10 min.

### WHOLE FISH

Place whole fillets and whole fish, skin side down, on cooking grate, support more delicate fish on heavy-duty foil. Cook for time given in chart or until fish is opaque but still moist in thickest part.

<i><b>TYPE</b></i>	<i><b>SIZE</b></i>	<i><b>TIME</b></i>
Whole Fish	1 inch	10 min.
	1 1/2 inches	10-15 min.
	2-2 1/2 inches	20-30 min.
	3 inches	30-40 min.

### SHELLFISH

Place shellfish on cooking grate. Cook crab, lobster, shrimp and scallops for time given in chart; turn once halfway through cooking time. Scrub & rinse live clams, mussels, and oysters; cook until shell opens. Throw away any that do not open.

<i><b>TYPE</b></i>	<i><b>SIZE</b></i>	<i><b>TIME</b></i>
Crab, whole	About 2 1/2 lbs.	10-12 min.
Lobster, whole	About 2 lbs.	18-20 min.
Lobster, tails	8-10 oz.	8-10 min.
Shrimp	Medium — 21-25 per lb.	4-5 min.
	Large — 10-15 per lb.	5-6 min.
	Extra Large — Under 10 per lb.	6-8 min.
Scallops, shell off	1-2 in. diameter	4-6 min.
Clams, hard-shell	Medium	5-8 min.
Clams, hard-shell	Under 12 per lb.	4-5 min.
Oysters, in shell	Small	8 min.

Note: Times are approximate and meant for medium-heat, lid-on cooking.