

# Grilled Seafood Burgers With Old Bay Mayonnaise

By Kay Chun

**Total Time** 25 minutes

**Rating** ★★★★★ (824)



David Malosh for The New York Times. Food Stylist: Simon Andrews.

Tender cod and sweet shrimp transform into juicy seafood burgers that are perfect for easy summer grilling. The shrimp do double duty here: They act as a natural binder, eliminating the need for bread crumbs and eggs and giving the burgers a pure seafood essence. They also lend a snappy, firm texture to the patties. A quick cook on the grill imparts great smoky notes that complement the fish, and an Old Bay mayo sauce highlights the seafood flavors even further.

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## INGREDIENTS

**Yield:** 4 servings

- 1 tablespoon neutral oil, such as safflower or canola, plus more for greasing the grates
- ½ pound cleaned large shrimp, cut into thirds
- 12 ounces cod fillet, cut into ½-inch cubes
- ¼ cup plus 2 tablespoons chopped scallions
- 1 teaspoon kosher salt (such as Diamond Crystal)
- ½ teaspoon ground black pepper
- ½ cup mayonnaise
- 1 tablespoon Old Bay seasoning
- 4 toasted hamburger buns
- Lemon wedges, for serving
- Shredded iceberg lettuce and sliced dill pickles

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## PREPARATION

### Step 1

Heat a grill to medium and oil the grates.

### Step 2

In a food processor, pulse the shrimp a few times just until finely chopped and a coarse paste forms. Transfer to a large bowl and add the cod, ¼ cup of the scallions, the salt and pepper, and mix until well blended. (Hands work best.) Moisten your hands with water, then form the mixture into 4 (½-inch-thick) patties. Coat patties lightly with the oil.

### Step 3

Grill the burgers until lightly charred and just cooked through, 4 to 5 minutes per side. (Resist the temptation to prod or flip the burgers unnecessarily. They will release easily once they are cooked on each side.)

### Step 4

Meanwhile, in a small bowl, combine the mayonnaise, Old Bay and the remaining 2 tablespoons scallions; mix well.

### Step 5

Smear some of the Old Bay mayonnaise on the buns. Top each bottom bun with a burger and squeeze lemon on top. Top with some of the lettuce and pickles, close the burgers and enjoy.

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## Private Notes

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