

Photo: Brandon Amato

STARTERS & SIDES Your 3rd Spot

Grilled Gulf shrimp toast from Your 3rd Spot

By Sarra Sedghi · Rough Draft Atlanta, 4/21/2026

Ingredients

TOAST

- [ ] • 4 thick slices sourdough bread
- [ ] • 2 Tbsp unsalted butter
- [ ] • 1 Tbsp olive oil

TO FINISH

- [ ] • 1 Tbsp extra chives
- [ ] • Flaky sea salt
- [ ] • Lemon wedges (optional)

Directions

1. **Start the sauce:** Melt the butter in a small saucepan over low heat. Add the Calabrian chili paste, capers, and garlic. Cook for 1 to 2 minutes, until fragrant but not browned.
2. Stir in the lemon juice, lemon zest, honey, kosher salt, and chopped chives. If the sauce feels too thick, add 1 to 2 Tbsp water to loosen it.
3. Keep warm over the lowest heat possible. Do not boil.
4. **Season the shrimp:** Pat the shrimp dry. Toss with sea salt, black pepper, and olive oil.
5. **Toast the bread:** Heat a large skillet or griddle over medium heat. Add the butter and olive oil. Toast the sourdough for 1 to 2 minutes per side, until deep golden and crisp at the edges.
6. **Cook the shrimp:** Using the same pan or a grill pan over medium-high heat, cook the shrimp for 1 1/2 to 2 minutes per side, until just opaque and lightly charred in spots. Note: Just cooked shrimp will have a “C” shape. Overcooked shrimp will curl tightly or have an “O” shape.
7. **Assemble:** Place the toasted sourdough on a serving platter or in shallow bowls.

8. Divide the shrimp evenly over the toast.
9. Spoon the warm Calabrian chili butter sauce generously over the shrimp, with a little running into the bread.
10. Finish with more chives and a light pinch of flaky sea salt.
11. Serve immediately with lemon wedges, if desired.

• 1 1/4 pounds large Gulf shrimp, peeled and deveined • 1 tsp sea salt • 1/2 tsp black pepper • 1 Tbsp olive oil

• 8 Tbsp unsalted butter • 2 Tbsp Calabrian chili paste • 2 Tbsp capers, drained • 1 small garlic clove, finely grated • 1 Tbsp fresh lemon juice • 1 tsp lemon zest • 1 Tbsp honey • 2 Tbsp chopped chives • 1/2 tsp kosher salt • 2 Tbsp water, as needed to loosen

The story

This week, we're sharing a recipe for grilled Gulf shrimp toast from Your 3rd Spot.

While the preparation is simple, the result has enough pomp to feel special enough for company or an al fresco meal on the patio. "The Calabrian chili butter sauce does the heavy lifting," said Your 3rd Spot chef Juan Lopez

Since Gulf shrimp are the main ingredient, you'll want to get the freshest crustaceans possible. Try sourcing shrimp from a local seafood market or fishmonger like Kathleen's Catch. You'll also want to purchase thick, sturdy sourdough, preferably fresh from a local bakery or farmers market. "Thin bread disappears under the sauce," Lopez said.

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