

## Fresh Herb Cobia

¼ cup rosemary, chopped  
¼ cup basil, chopped  
¼ cup oregano, chopped  
¼ cup parsley, chopped  
1 full head of garlic, chopped  
1 medium onion, chopped  
2 limes, squeezed (remove pits)  
1-2 tbsp ground sea salt  
2 tbsp ground black pepper  
1 tsp crushed red pepper  
¼ - ½ cup olive oil

- Mix above ingredients (minus olive oil) in large bowl.
  - Add cobia steaks to mixture and stir, fully coating steaks.
  - Add enough olive oil to lightly coat steaks, stir.
  - Marinate in refrigerator at least 4 hours (the longer the better).
  - Re-stir every hour.
  - Place cobia steaks on hot grill for 6-8 minutes on first side, until grill marks appear.
  - Flip steaks, I prefer to cook 80% on first side 20% on second side.
  - Brush remaining marinade over the steaks, especially after flip.
  - Test with fork for doneness (white and flaky).
  - Enjoy
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### Captain's Choice

Since the grill is already hot, try complementing this dish with grilled corn on the cob. We refer to this as “corn - n- the cobia!”

- Shuck corn.
- Mix ¼ cup sugar with enough water to cover corn. Soak for 1 hour.
- Place corn directly on grill, roll every 2 minutes until grill marks appear evenly on corn. Butter and salt to taste. Yum.....

*Compliments of Fishfull Thinking Guide Service*

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