



Grill times to according to weight and type of seafood.

SEAFOOD	THICKNESS/WEIGHT	APPROXIMATE GRILLING TIME
<b>Fish, fillet or steak</b> Includes halibut, red snapper, salmon, sea bass, swordfish, and tuna	¼ to ½ inch thick	<b>3 to 5 minutes</b> direct high heat
	½ to 1 inch thick	<b>5 to 10 minutes</b> direct high heat
	1 to 1 ¼ inches thick	<b>10 to 12 minutes</b> direct high heat
<b>Fish, whole</b>	1 pound	<b>15 to 20 minutes</b> indirect medium heat
	2 to 2 ½ pounds	<b>20 to 30 minutes</b> indirect medium heat
	3 pounds	<b>30 to 45 minutes</b> indirect medium heat
<b>Shrimp</b>	1 ½ ounces	<b>2 to 4 minutes</b> direct high heat
<b>Scallop</b>	1 ½ ounces	<b>4 to 6 minutes</b> direct high heat
<b>Mussel</b> (discard any that do not open)		<b>5 to 6 minutes</b> direct high heat
<b>Clam</b> (discard any that do not open)		<b>6 to 8 minutes</b> direct high heat
<b>Oyster</b>		<b>2 to 4 minutes</b> direct high heat
<b>Lobster tail</b>		<b>7 to 11 minutes</b> direct high heat

**Direct heat:** When food items are cooked directly over flames or coals.

**Indirect heat:** When food items are not placed directly over flames or coals, but are cooked convection-oven style on a covered barbecue. **LINK: Try using a silicone mat to control heat and to prevent food from sticking and tearing.**

**Note:** General rule for grilling fish: 4 to 5 minutes per ½ inch thickness; 8 to 10 minutes per 1 inch thickness.