

Front Market Staff

Company Overview

Join our team at Steamers Crab & Seafood Market, where we're passionate about providing the freshest and highest quality seafood to our customers with exceptional customer service. Steamers is a carryout only restaurant and seafood market. We specialize in steamed Maryland blue crabs and shellfish along with homemade sides and take and bake items available in our fresh raw seafood market. We are open May through September (open weekends only May - mid June & September, open full time mid June through August).

Position Overview

We are seeking a dedicated and personable individual to join us as a Front Counter Associate. As the first point of contact for our customers, you will play a pivotal role in ensuring their satisfaction by providing outstanding service, taking orders, and managing the front counter operations efficiently. The ideal candidate will be comfortable working in a fast-paced environment, have excellent communication skills, and possess a strong attention to detail, especially when handling raw seafood.

Responsibilities

- Greet customers warmly and assist them with their inquiries and orders.
- Take orders accurately and efficiently.
- Provide product knowledge and recommendations to customers, promoting our menu and fresh seafood selections. (We will provide training and information on products).
- Handle and package raw seafood products according to safety and sanitation guidelines.
- Operate cash register and process transactions accurately.
- Collaborate with team members to ensure smooth operations and excellent customer service at all times.
- Adhere to all food safety regulations and guidelines.
- Clean and sanitize prep dishes & seafood display dishes.

Qualifications

- Previous experience in customer service, retail or restaurants not preferred.
- Strong communication skills with a friendly and approachable demeanor.
- Ability to work a flexible schedule including evenings and weekends. (Earliest shifts begin at 10 a.m. and latest shifts end around 8 - 9 p.m.)
- Basic math skills.
- Ability to work in an excessive heat environment.
- Ability to stand for an entire shift.
- Ability to use a scale for weighing raw seafood products.

Benefits

- Competitive pay.
- Employee discounts on seafood products.
- Positive and collaborative work environment.
- Great hours.