




SANTA MONICA
SEAFOOD®
Family Owned Since 1939

Dungeness Crab



Species Name:
Cancer magister

Sustainability Rating:

 Green - Best Choice

What:

The iconic crab of San Francisco's Fishermen's Wharf has long been a staple species up and down the West Coast.

When:

Available Year-Round

Where:

California, Pacific Northwest

How:

Wild caught; traps and pots

CHARACTERISTICS



With a sweet crab flavor and firm meat, Dungeness crabmeat should definitely find its way into your kitchen. We offer a variety of Dungeness Crab options - whole cooked crabs, crab meat and more - check in with your Santa Monica Seafood Sales rep to find the best option.

FOR YOUR MENU



Crab cakes, crab salad, crab bisque - this delicious and easy to use crabmeat can work in so many different preparations. Plus, customers love to pull the whole cooked crabs apart and get at the meat themselves! Nothing brings people together quite like eating with your hands...

FOR YOUR WAITSTAFF



Dungeness crabmeat is delicious, but somewhat delicate so keep those wine pairings appropriate, nothing overwhelming. Also, if you know what state the crabs are coming from, why not suggest a wine from that region?

FOR YOUR RETAIL DISPLAY



Customers love to see these bright red, whole crabs in your retail case! Add some fresh lemons and jars of cocktail sauce and watch your display really pop.