



SANTA MONICA
SEAFOOD®
 Family Owned Since 1939

Soft Shell Crabs



Species Name:
 Callinectes sapidus

Sustainability Rating:



Yellow-Good Alternative

What: Molting Blue Crabs harvested to take advantage of their “soft shell”

When: May - September (Fresh)

Where: Mid-Atlantic (USA)

How: Wild Caught/Traps, Pots

CHARACTERISTICS



Soft Shell Crabs are a seasonal favorite! The most popular way to serve them is fried whole, on a sandwich (or as part of a sushi style presentation).

When Blue Crabs molt, their shells get soft - and edible! We bring in these molting crabs in a variety of sizes:

CRA128	HOTELS FRESH, 1.9-2.3OZ, 4”-4.5”	30/TRAY
CRA128A	HOTELS DRESSED, 1.9-2.3OZ, 4”-4.5”	60/TRAY
CRA129	PRIMES FRESH, 2.4-2.9OZ, 4.5”-5”	24/TRAY
CRA129A	PRIMES DRESSED, 2.4-2.9OZ, 4.5”-5”	48/TRAY
CRA131	JUMBOS FRESH, 3-3.9OZ, 5”-5.5”	18/TRAY
CRA131A	JUMBOS DRESSED, 3-3.9OZ, 5”-5.5”	36/TRAY

FOR YOUR MENU



Simply dust with some seasoned flour and pan fry - these tasty crabs don’t require much. Keep it simple and let the crab be the star! Great on a sandwich, but works well on salads or as a center-of-the-plate presentation.

FOR YOUR WAITSTAFF



Remind your guests that Soft Shell Crabs have limited availability - enjoy them any time they can!

FOR YOUR RETAIL DISPLAY



It’s hard to display Soft Shell Crabs in the case since they have a super-short shelf life - but feel free to special order!

SPECIAL ORDER SCHEDULE:

Once you’ve got your size, style and amount figured out, set up an ordering schedule with your Sales Representative. Pre-order for full trays on the following schedule before 6am.

(NO MONDAY OR TUESDAY DELIVERIES):

Order by **Saturday** for **Wednesday** Delivery

Order by **Tuesday** for **Thursday** Delivery

Order by **Wednesday** for **Friday** Delivery

Order by **Thursday** for **Saturday** Delivery