

King Crab

King crab is sweet, moist and rich. It's a bit firmer and coarser than Dungeness crab meat. The king's body meat is slightly flakier than the leg meat. The spiky shell of the cooked crab leg is a bright red. The meat is snow white with a scarlet membrane. Almost all king crab sold in the U.S. market has been cooked and brine frozen. However, if processed correctly, the meat should not taste salty. Flavor is best just after thawing.



Product Details

Pack Size	Various
Cooking Methods	Bake, Boil, Steam
Texture	Medium
Flavor	Mild/Moderate
Availability	October - February
Scientific Name	Paralithodes camtschaticus
Location	Japan, Russia, United States