

Lobster-American

Lobster meat is mild and sweet in flavor. The texture is firm and somewhat fibrous; tail meat is firmer than that in the claws. Live lobsters range in color from brownish rust to bright blue to greenish brown. All lobster shells turn bright red when cooked. The meat is white with red tinges. Live lobsters should be active, and their tails should curl, not dangle, beneath them.



Product Details

Pack Size	Various
Cooking Methods	Bake, Boil, Grill, Steam
Texture	Firm
Flavor	Mild
Availability	January - December
Scientific Name	Homarus americanus
Location	Canada, United States