

# Stone Crab

Stone-crab claws are smooth and rounded. The shells turn bright orange when cooked; the tips remain black. Raw meat is grayish; cooked is white. The meat resembles lobster in appearance. The claw meat is sweet, mild and firm, like a cross between crab and lobster. Boiling is the best way to prepare stone crab. The rich meat needs only simple treatment. Crack the hard shells with a mallet or nutcracker and serve cold with hot melted butter and a squeeze of lemon. Or serve with lime wedges and mayonnaise or a lime-and-dill vinaigrette.



## Product Details

Pack Size	Various
Cooking Methods	Boil
Texture	Medium/Firm
Flavor	Mild/Moderate
Availability	October - May
Scientific Name	Menippe spp.
Location	United States