

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

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