King Crab

- Wild
- Ocean-caught
- Available in several convenient forms
King Crab

Giant in size, presentation and flavor, Trident King Crab is one of the most impressive items you can put on a plate. Wild and ocean caught in the North Pacific, these colossal and flavorful crab command attention whenever they enter a dining room.

Our versatile King Crab is a specialty menu star and since it’s fully cooked, requires little prep or labor. Available in whole or window-cut legs, you can serve it broiled, grilled, steamed or sautéed as an appetizer, salad or an entrée. For a simple entrée, serve Trident King Crab steamed with a Pine Nut Butter or a Black Bean Sauce. Or shell it and sauté with butter, garlic and angel hair pasta. For a winning ethnic entrée, try tossing it into a King Crab Pad Thai Salad.

Features & Benefits

>> FULLY COOKED
Ready to eat, low labor cost

>> AVAILABLE FROZEN YEAR ROUND
Consistent menu & price

>> BRINE FROZEN
Meat releases easily from shell

>> IMPRESSIVE PLATE PRESENTATION
A truly colossal menu item

Species Information

The largest member of the crab family commercially harvested in the world today, King Crab are pot-harvested from the icy waters of the North Pacific in the late fall. With 6 large legs and 2 claws each, King Crab is distinguished by snow white meat edged in brilliant red, a firm but tender texture and a delicious, sweet crab flavor.

HANDLING INSTRUCTIONS
Keep frozen at 0° F or below until ready to use (up to 12 months). For best results, thaw before cooking by removing all packaging and refrigerate below 38° F for 8–10 hours or overnight.