

species	flavor	texture	oil content	average size	notes
KING CRAB <i>Paralithodes camtschatica</i>	Sweet, with a less salty taste	Moist, tender snow-white meat	Low	6 to 9 lbs.	Commands the “wow” factor. Largest, most prestigious crab found in any sea. Superior meat in-fill.
SNOW CRAB <i>Chionoecetes opilio/bairdi</i>	Sweet, with a less salty taste	Moist, tender snow-white meat	Low	1 to 3 lbs.	Trademark large clusters. Formidable center-of-plate presentation. Exceptional meat in-fill.
DUNGENESS CRAB <i>Cancer magister</i>	Distinctly sweet and nutty taste	Tender, flaky	Low	2 to 3 lbs.	Reknowned for its consistent high-quality and versatility.
WEATHERVANE SCALLOPS <i>Patinopecten caurinus</i>	Sweet and rich	Tender	Low	U/10 10/20 ct. 20/30 ct. 30/40 ct.	Reknowned for consistency and their unique shape. Hand-shucked.

ALASKA

shellfish

