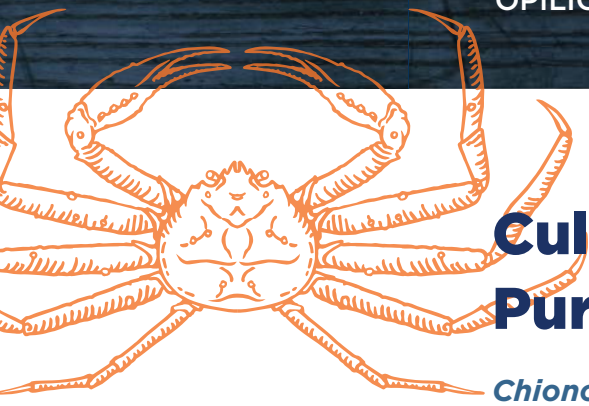
ALL NATURAL • WILD CAUGHT
KEYPORT

SNOW CRAB

OPILIO | *Chionoecetes opilio*



Culinary Perfection from Pure, Arctic Currents

***Chionoecetes opilio*, commonly known as Snow crab, is celebrated for its exceptional taste profile and its long, easy-to-crack legs. Although harvested from icy waters, Snow crab actually gets its name from its flavorful meat which turns snowy white when cooked.**

From cocktail appetizers to seafood towers, Snow crab is known for its universal appeal. With easy to crack legs and exceptional taste, Snow crab is a top choice for chefs and caterers.

Versatile, Delicious and Easy to Serve

Delicate texture, a sweet taste, and leg shells that can be easily cracked open with just your hands, make Snow crab a top choice for restaurants, seafood buffets, and home cooks. Snow crab is extremely versatile and can be served simply or as part of more complex culinary creations.

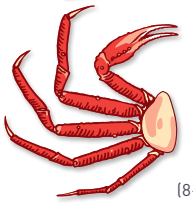
Deep, Cold Habitat

Keyport's Snow crab is harvested from the northern waters of Alaska, where sub-freezing temperatures in the Bering Sea make it one of the coldest marine habitats on earth. The fishery typically happens during the winter months when dark days, rough seas, and frigid temperatures make every trip a challenge.

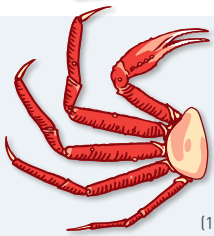
Sustainability and Stewardship

Alaska Snow crab is sustainably and responsibly harvested under the management of NOAA Fisheries, the North Pacific Fishery Management Council, and the Alaska Department of Fish and Game. The fishery is supported by ongoing scientific research and stock assessments that determine annual harvest quotas. This careful, science-based approach prioritizes the long-term health of Alaska's Snow crab population for generations to come.

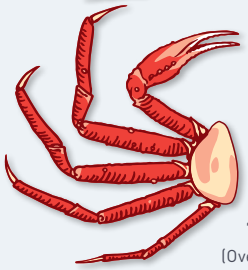
5/8
(5–8 oz)



8+
(8–10 oz)



10+
(10–12 oz)



12+
(Over 12 oz)

Snow Crab Cluster Sizing Explained

Snow crab legs are typically sold in clusters, which include four legs and one claw. The name of the cluster size corresponds to the weight. A smaller 5/8 cluster, for instance, weighs between 5–8 ounces while a large 12+ cluster is over 12 ounces.

Purchasing Wholesale Snow Crab

Keyport Snow crab clusters are available in four sizes: 5/8 (5–8 oz), 8+ (8–10 oz), 10+ (10–12 oz), 12+ (over 12 oz).

While Snow crab is typically sold in clusters, Keyport also offers a range of custom cuts and cocktail claws. Our crab experts are happy to help with pricing, specialty orders, and retail packaging.

Talk with a Crab Expert

Visit our website to learn more about Snow crab or to connect with one of our experts.

Website & Live Chat: keyportllc.com
Phone: 206.284.1947
Email: sales@keyportllc.com

Keyport is proud to be America's premier processor and supplier of wild-caught crab and frozen seafood. From sea-to-table, our fully integrated approach ensures the highest quality product for our customers.

KEYPORT®

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