



GOLDEN KING CRAB LEGS & CLAWS

Majestic · Indulgent · Unforgettable — A Treat Like No Other



The size and majesty of the Alaskan King Crab is what makes it so stunning and truly impressive.

But it is the TASTE that makes it a true delicacy on menus and special occasion tables around the world — **this Golden King crab has a subtle, sweet flavor, very large pieces of meat throughout the legs and claws, and a perfect texture.**

These King Crab legs & claws come FULLY COOKED and ready to enjoy.

They make a very special meal at home, or an unforgettable gift for family and friends (wouldn't Dad love some for Father's Day!)

WHERE IT COMES FROM

These King Crab have been caught wild, in the pure/wild currents of icy arctic waters of the Bering Sea. Golden King crab live on the rocky bottom of the icy waters surrounding the Aleutian Islands of Alaska.

- They are caught at greater depths than any other commercially harvested species in Alaska. The depth of their habitat at 1800 feet or more below sea level, make Golden Kings difficult to catch.
- Fishermen use pots that are set on longlines, a hybrid technique which is unique to Golden King crab.
- Pink pots are used as red is the first color to “disappear” at great depths, making the pots undetectable.

Our partner ensures our Golden King crab is rated a “Best Choice” on the Monterey Bay Aquarium Seafood Watch Program.



- The fleet, scientists and state agencies work together to keep the stocks of Golden King crab at a healthy, thriving level. A data-rich approach allows for real time review of the health of the fishery, providing protection from overfishing for years to come.
- The Golden King Crab we feature is 100% traceable from catch to market. Every pound is also accounted for and tracked by the State of Alaska.

HOW TO SERVE

- Fully cooked — serve as is, or heat by steaming or according to the directions on the following page.
- Serve with melted butter, or try Mike's *special Captain's Crab Vinaigrette*, which he was taught 20 years ago by a local crab boat captain (olive oil + rice wine vinegar + chopped garlic + poppy seeds).

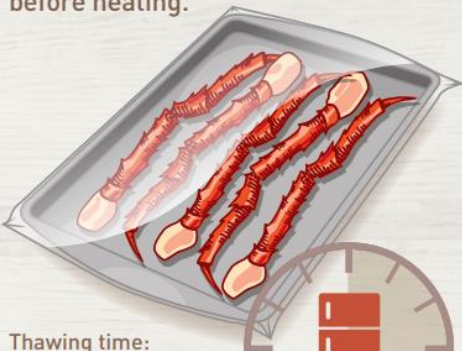
How to Cook King Crab



Alaska King crab legs are pre-cooked and flash frozen to preserve their wild-caught taste. To prepare at home, simply thaw and gently reheat.

STEP 1: Thaw

Place legs on rimmed tray. Cover with plastic wrap and thaw in refrigerator overnight. Rinse under cold tap water before heating.



Thawing time:
12–24 hours.

STEP 3: Serve

Use kitchen shears to cut open the underside of the crab legs (the white smooth part), cracking open the shell with your fingers. Pull out the crab meat, dip into melted butter and enjoy!

STEP 2: Heat



GRILL:

Heat grill to medium-high heat. Brush legs with olive oil and place on grill. Cook 3–5 minutes, flip and heat an additional 3–5 minutes until crab meat is warmed.



STEAM:

Add two cups of water to pot and bring to a boil. Pot should be about 1/3 full. Place legs in a steamer basket over the boiling water and cover with a lid. Heat for 6–10 minutes. Crab is properly heated when it omits a “cooked crab” aroma.



ROAST:

Preheat oven to 350°F. Add crab legs and 1/8 inch of water to shallow baking pan. Cover with foil and bake 7–10 minutes until just heated through.

