DUNGENESS CRAB

Metacarcinus Magister

A Pacific Ocean Delicacy

Keyport's Dungeness crab is harvested from the cold and nutrient-rich Pacific waters of California, Oregon, Washington, and Alaska. Our Dungeness crab boasts tender meat and a sweet, delicate taste that makes it a favorite with both professional chefs and home cooks.

Wildly Delicious

Dungeness crab is well known to have been Chef Julia Child's favorite type of crab. James Beard was also a big fan and wrote that Dungeness crab is "sheer, unadulterated crab heaven." Today, Dungeness crab continues to be a staple of Northwest cuisine and is treasured by chefs and seafood lovers all across the country.

From creamy bisques to gourmet buffets, Dungeness crab is celebrated for its culinary versatility and appeal — effortlessly elevating any meal with its succulent meat and sweet, delicate flavor.

Endlessly Versatile

Keyport's whole Dungeness and Dungeness crab sections arrive pre-cooked and frozen, offering exceptional versatility. They can be enjoyed cold or gently warmed and are equally good on their own or as part of a creative dish. The possibilities are endless from timeless classics such as crab Louie salad, bisque and crab cakes to more contemporary offerings such as spring rolls and cioppino.

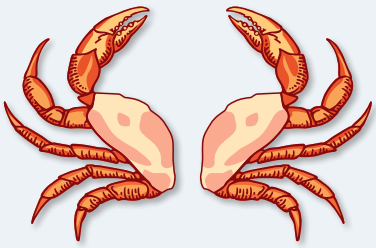
Sustainably Harvested

Our Dungeness crab harvests in California, Oregon, Washington, and Alaska are carefully co-managed by tribal and state entities to ensure enduring sustainability. Protections for the Dungeness crab population were put in place over a century ago by the commercial fishing industry of the Pacific Northwest. Today, each state and fishery has its own set of guidance to ensure the best coordination between tribal groups, commercial fishing concerns, and governing bodies. This cooperative approach has protected the Dungeness crab population and ensured its future sustainability in California, Oregon, Washington, and Alaska.

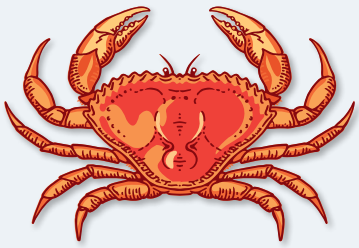
Purchasing Wholesale Dungeness Crab

Sold either in sections or whole, Keyport's Dungeness crab is shipped pre-cooked and frozen to preserve optimal freshness.

DUNGENESS SECTIONS (25 LB BOX)



DUNGENESS WHOLE COOKED (30 LB BOX)



Size Grade	Average Weight Per Crab
U/2	Under 2 lbs
1.5–2	1.5–2 lbs
2–2.5	2–2.5 lbs
2.5+	2.5 lbs and larger

Talk with a Crab Expert

Visit our website to learn more about our Pacific Northwest Dungeness 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.

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