ALASKA GOLDEN KING CRAB

Lithodes aequispinus

Unmatched Taste and Unrivaled Sustainability

Golden King crab is harvested from the waters surrounding the remote, volcanic Aleutian Islands of Alaska where they live at great depths in a habitat teeming with clean, pure feed. They are known for their unmatched sustainability and a taste profile that is lighter and sweeter than that of their better-known cousin, Red King crab.

Alaska Golden King crab is sustainably harvested amidst the dramatic beauty of the volcanic Aleutian Islands. Its exceptional taste is born from its pristine habitat and pure, nutrient-rich waters.

Outstanding Sustainability

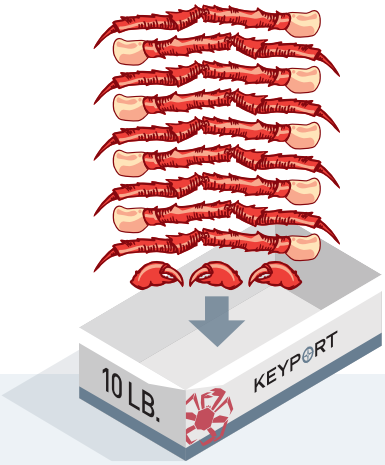
Keyport is proud to be part of the collaboration between fleet, processors, scientists, coastal communities, and state agencies that has kept the population of Alaska Golden King crab at a consistent, healthy, and thriving level for over three decades.

Remote Habitat and Pristine Feed

Our Golden King crab is harvested from the Aleutian Trench, where the powerful currents of the nearby Alaska Stream transport fresh water from the vast Pacific Ocean through the passes of the Aleutian Islands and into the Bering Sea. This consistent influx of fast-moving, nutrient-rich water ensures that our Golden King crab enjoys the Bering Sea's purest and most nourishing feed.

Harvested at Great Depths

Unlike Red King crab, who prefer the flat and sandy floor of the ocean, Golden King crab live far below sea level on the rocky, underwater slopes of the Aleutian Trench. They are harvested at depths that can reach over 300 fathoms (1800 feet) below sea level – deeper than any other commercial fishery in Alaska. Called “mountain goats of the ocean” by some of our crew, Goldens move up and down the steep walls of their habitat making them particularly tricky to find and catch.



Golden King Crab Leg Sizing

King crab legs are sized according to the number of crab legs in a ten-pound package. Legs labeled '12/14', for example, are large and it only takes 12 to 14 legs to make up a 10 lb box.

Our Golden King crab leg sizes include (from largest to smallest): 9/12, 12/14, 14/17, 16/20, 20/24, 20+

Purchasing Wholesale Golden King Crab

King crab have six legs and two claws. Each wholesale box of King crab includes this natural proportion of legs to claws. So, if you have 12 legs in a box, you can expect to find 4 claws as well. Contact our crab experts for information on pricing, specialty cuts, and retail packaging. Our specialty cuts include: single legs, select portions, broiler claws, merus, and custom cuts such as scored, split or butterflied.

Talk with a Crab Expert

Visit our website to learn more about Alaska Golden King crab or to connect with one of our experts.

Website & Live Chat: keyportllc.com
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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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