



COOK WITH US!

CRAB MEAT RECIPES





CRAB MEAT

Aqua Star is one of the largest suppliers of multiple crab species into North America. We deliver a complete food service product solution with our broad selection of **Premium Frozen Crab Meat**.

Our Wild Caught, All Natural Crab Meat is fully cooked and removed from the shell to save time in the kitchen and provides food service operators a 100% usable product. Each pack includes a unique combination of leg and claw, merus, and body meat offering menu flexibility and versatility.

Trust Us! This item is a food service operator must!

ZERO LABOR. ZERO WASTE.
100% USABLE PRODUCT!





A KITCHEN STAPLE

Aqua Star's variety of premium quality, fully cooked crab meat offer menu flexibility and versatility for Food Service Operators everywhere.



King



Dungeness



Coastal Blend



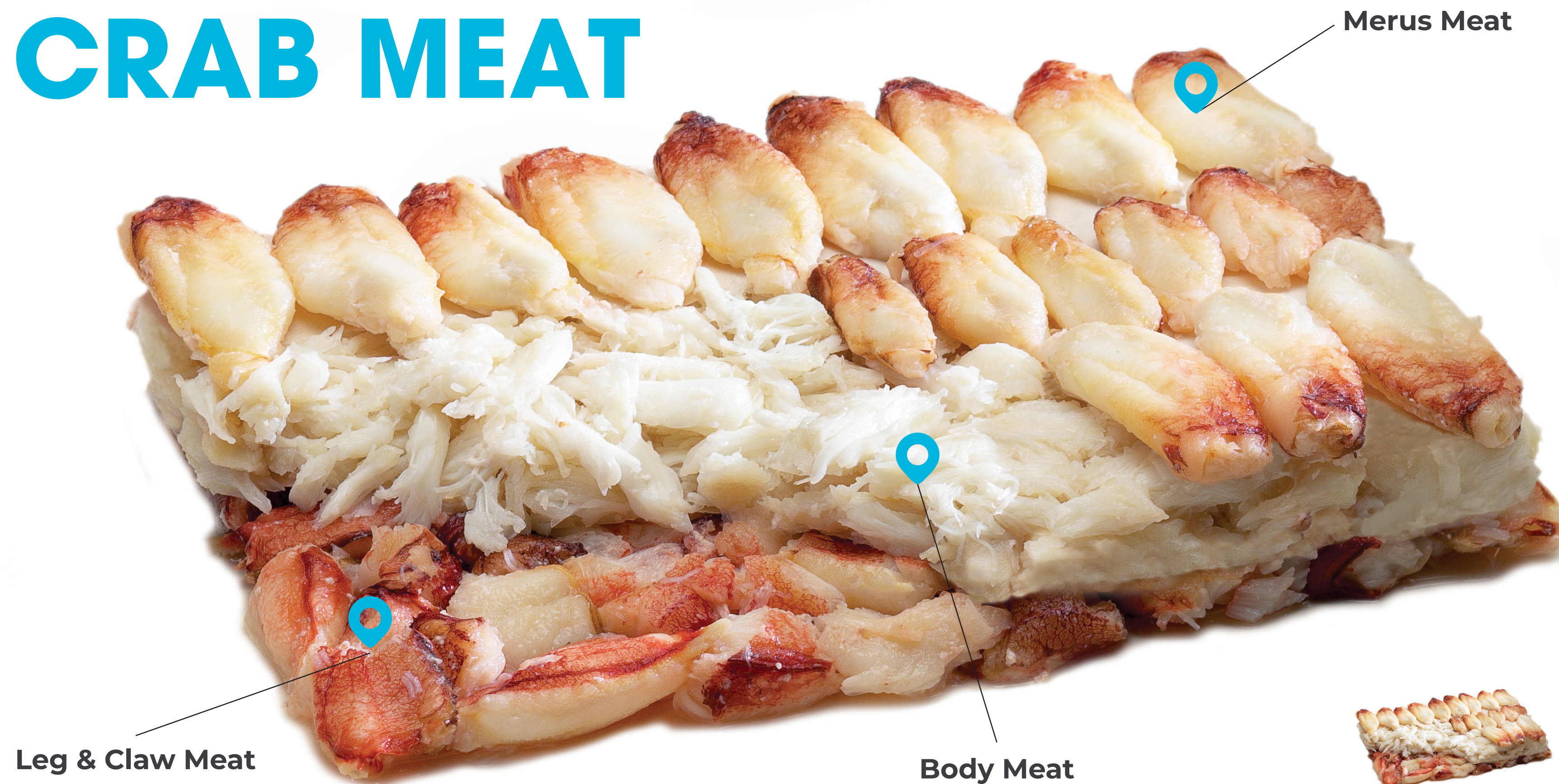
Snow



Red Deepsea



FULLY COOKED CRAB MEAT



Merus Meat

Leg & Claw Meat

Body Meat

FROZEN CRAB MEAT TWIN PACK ADVANTAGES

Vacuum sealed with separate layers of crab meat

Smaller 2.5 lb pack reduces waste and has a faster thaw time

Zero labor, zero waste and 100% usable product

2 LAYERS PER BOX

2 x 2.5 lb layered packs
Net Weight 5 lb (2.27 kg)



Shown above: Dungeness Crab Combination Meat Layer Pack System

100% USABLE PRODUCT



 **Crab Meat Combo Packs provide versatility and menu flexibility.**

 **Leg & Claw:**



 **Merus:**



 **Body:**





Crab and Asparagus Crepe Quiche

A creamy custard of real crab meat, asparagus, chevre, boursin, and gruyère cheeses baked in citrusy crepe shells.

INGREDIENTS:

1 cup Dungeness Crab Meat *

CREPE BATTER:

1 cup all-purpose flour

1 Tbsp sugar

1 tsp salt

2 large eggs

1 ½ cups milk

2 Tbsp melted butter

1 Tbsp fresh dill, chopped

1 tsp lemon zest

CREPE FILLING:

1 lb asparagus, blanched and chopped

4 large eggs

1 cup heavy cream

½ cup chevre, crumbled

½ cup boursin

½ cup gruyère, grated

¼ cup fresh chives, chopped

Salt and pepper to taste

TO MAKE:

In a large mixing bowl, whisk together the flour, sugar and salt. Whisk the eggs with the milk and gradually add into the dry ingredients, stirring to combine. Add butter, dill and lemon zest; beat until smooth.

Heat a non-stick skillet or crepe pan over medium heat. Lightly grease with butter or oil. Pour about ¼ cup of batter into the pan, swirling to coat the bottom evenly. Cook 1–2 minutes until the edges start to lift and the bottom is lightly browned. Flip and cook for another 30–60 seconds. Repeat until batter is gone. Set crepes aside.

Preheat oven to 300°F.

In a large bowl, whisk together the eggs and heavy cream until well combined. Stir in the chevre, boursin, and gruyère cheeses until smooth. Add crab meat, blanched asparagus, and chopped chives. Season with salt and pepper to taste.

Place each crepe shell in an oiled 3" muffin tin. Evenly pour the crab meat filling into the prepared crepe shells. Bake in the preheated oven for 20–25 minutes, or until the quiche is set and the top is golden brown. A knife inserted into the center should come out clean.

CHEF SUGGESTIONS:

Crepes can be made ahead of time. Make sure to wrap tight and retherm in a hot pan to make pliable again.

Spray the muffin tins well before adding the crepe shells and custard. Rotate muffin tin halfway through cooking.

* Crab meat can be swapped for any species of Aqua Star Crab Meat.



SCAN for FULL
RECIPE



Crab and Corn Chowder



A creamy corn chowder made with real crab meat, sweet corn kernels, potatoes, celery and jalapeno adding a nice kick of heat.

INGREDIENTS:

12 oz Snow Crab Meat * (divided)
4 Tbsp butter
1 cup yellow onion, diced
1 cup jalapeno, diced
1 cup celery, diced
½ cup yellow potato, diced
1 tsp Kosher salt
1 tsp seafood seasoning
½ tsp cayenne pepper
3 Tbsp all-purpose flour
1 ¼ cups clam juice
1 lb sweet corn kernels (divided)
1 cup water
4 cloves garlic, peeled
½ cup heavy cream
2 tsp Spanish paprika (preferably sweet)
2 bunch green onions, thinly sliced
½ tsp cayenne pepper

TO MAKE:

Melt butter in a Dutch oven over medium heat; stir in onion, jalapeno, celery, and a pinch of salt. Cook until onions are soft and translucent, 7–10 minutes. Stir in seafood seasoning and cayenne pepper; cook another 30 seconds. Sprinkle flour over mixture; cook and stir until mixture slightly thickens, about 2 minutes. Add 1 ¼ cups clam juice, ½-pound corn kernels, potato, and 2 ounces crab meat into the onion mixture; increase heat to medium-high and bring to simmer.

Place 1 cup water, ½-pound sweet corn kernels, and garlic into a blender. Cover and puree until smooth.

Add corn puree into the Dutch oven and bring mixture to a boil. Reduce heat to low; simmer until chowder thickens and color deepens, about 45 minutes.

Stir remaining crab meat, paprika, and heavy cream into chowder. Season with salt and pepper to taste.

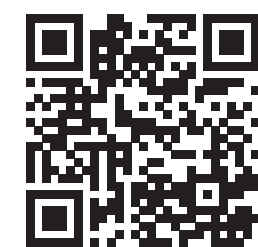
Garnish chowder with green onions and a pinch of cayenne pepper.

CHEF SUGGESTIONS:

Soups generally get better when made a day ahead and cooled for reheating.

Crispy fried shallots also make a nice garnish for this chowder.

* Crab meat can be swapped for any species of Aqua Star Crab Meat.



SCAN for FULL
RECIPE





Crab Mushroom and Brie Arancini



Creamy Italian risotto balls stuffed with real crab meat, mushrooms, and brie with a crunchy breadcrumb and parsley coating.

INGREDIENTS:

½ cup Coastal Blend Crab Meat *

2 Tbsp olive oil

1 small onion, finely chopped

2 cloves garlic, minced

½ cup mushrooms, finely chopped

1 cup Arborio rice

½ cup dry white wine (chardonnay)

4 cups chicken or seafood broth

¼ cup grated parmesan cheese

2 Tbsp butter

Salt and pepper to taste

¼ cup brie cheese, cut into small pieces (.25 oz ea)

1 cup all-purpose flour

2 large eggs, beaten

¼ cup milk

1 cup breadcrumbs (plus 1 tsp parsley optional)

Oil for frying

TO MAKE:

To make Risotto:

In a large saucepan, heat olive oil over medium heat. Add onion and garlic, and sauté until onions are translucent. Add the mushrooms and cook until they start to brown. Stir in the Arborio rice and cook until the rice is lightly toasted, 1–2 minutes. Add white wine and cook until mostly absorbed. Gradually add broth, one ladle at a time, stirring frequently. Allow each addition to be absorbed before adding the next. Continue until the rice is creamy and cooked through, about 18–20 minutes.

Stir in the crab meat, parmesan cheese, and butter. Season with salt and pepper to taste. Let the risotto mixture cool completely.

To make Arancini:

Once the risotto is cool, shape into small balls (golf ball size) and stuff into the center a small piece of brie and crab meat.

Set up a breading station: one bowl of flour, one bowl of beaten eggs and milk, and one bowl of breadcrumbs and parsley. Roll each risotto ball in the flour, then dip into the beaten eggs and milk, and finally coat with breadcrumbs. Place breaded risotto balls on a baking sheet.

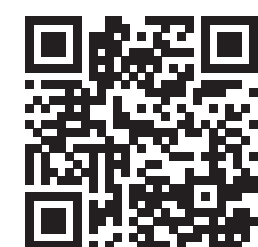
Heat enough oil to cover risotto balls in a deep fryer or large pot to 350°F. Fry in batches until golden brown and crispy, about 3–4 minutes. Drain on paper towels.

Serve hot with a dipping sauce or squeeze of lemon.

CHEF SUGGESTIONS:

This is a great way to utilize leftover risotto.

* Crab meat can be swapped for any species of Aqua Star Crab Meat.



SCAN for FULL
RECIPE



Butter Crab Roll

Sweet, tender crab meat in a citrus herb mayonnaise base with a refreshing celery crunch served on buttered, toasted brioche hoagie rolls.

INGREDIENTS:

- | | |
|--------------------------------|-------------------------------|
| 1 lb Coastal Blend Crab Meat * | ½ tsp seafood seasoning |
| 2 Tbsp lemon juice | ½ tsp black pepper |
| ¼ cup mayonnaise | ¼ cup unsalted butter, melted |
| 1 celery stalk, small diced | 4 brioche hoagie rolls |
| 2 Tbsp chives, chopped | |
| 1 Tbsp fresh dill, chopped | |
| 1 Tbsp lemon zest | |

TO MAKE:

In a large bowl, mix the lemon juice, mayonnaise, celery, chives, fresh dill, lemon zest, seafood seasoning, and pepper. Add crab meat and mix well.

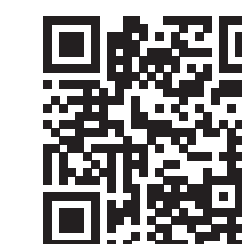
Brush inside of hoagie rolls with butter and place open-side up in an oven on low broil. Toast lightly until crisp and golden.

Divide the crab mixture among hoagie rolls, drizzle with the remaining melted butter, and serve with a lemon.

CHEF SUGGESTIONS:

Sub tarragon for dill for a more anise flavor that complements the crab, citrus and brioche rolls.

* Crab meat can be swapped for any species of Aqua Star Crab Meat.



SCAN for FULL
RECIPE





Crab Birria Tacos

Juicy and flavorful crab meat stewed in a rich birria broth and stuffed in corn tortillas with melted cheese. Served with a side of the crab consomé for dipping.

INGREDIENTS:

2 lbs Coastal Blend Crab Meat *

4 dried guajillo chiles

2 dried ancho chiles

1 dried pasilla chili

2 tomatoes, chopped

4 cloves garlic, minced

1 tsp cumin seeds

1 tsp dried oregano

½ tsp ground cloves

½ tsp ground cinnamon

1 large white onion, chopped

4 cups seafood stock

2 Tbsp apple cider vinegar

Salt and pepper to taste

Corn tortillas

Shredded cheese (such as Oaxaca, Monterey Jack, or mozzarella)

Fresh cilantro, chopped (optional)

Diced onions (optional)

Lime wedges (optional)

TO MAKE:

Remove stems and seeds from the dried chiles and toast lightly in a dry skillet until fragrant. Soak toasted chiles in hot water for about 20 minutes until they soften.

Blend soaked chiles with chopped tomatoes, garlic, cumin seeds, oregano, cloves, cinnamon, and a bit of the soaking water until smooth.

In a large pot, sauté chopped onion until translucent. Add the blended chile mixture and cook for a few minutes until it thickens slightly. Add seafood stock and bring to a simmer. Add apple cider vinegar, and salt and pepper to taste. Add crab meat to the pot and simmer gently for about 10–15 minutes, allowing the flavors to meld together.

To assemble Tacos:

Heat corn tortillas on a skillet until warm and pliable. Fill each tortilla with crab birria mixture and a sprinkle of shredded cheese. Fold the tortillas and cook tacos on the skillet until cheese is melted and the tortillas are crispy.

Top tacos with fresh cilantro, diced onions, and a squeeze of lime. Serve tacos with a side of the birria broth for dipping.

CHEF SUGGESTIONS:

Use good pliable corn tortillas to dip into the broth, then place on hot cooking surface with the cheese to melt before adding the crab.

* Crab meat can be swapped for any species of Aqua Star Crab Meat.



SCAN for FULL
RECIPE





Crab Kimchi Mac and Cheese

Crunchy mac and cheese packed with real crab meat, gruyère and sharp cheddar cheeses with a tangy, spicy kick of kimchi and gochujang.

INGREDIENTS:

12 oz King Crab Meat *

1 lb elbow macaroni

1 cup panko breadcrumbs

1 Tbsp extra-virgin olive oil

4 Tbsp unsalted butter

2 Tbsp all-purpose flour

2 cups whole milk, warmed

1 cup heavy cream, warmed

1 Tbsp Dijon mustard

2 Tbsp gochujang or more to taste

¼ tsp ground nutmeg (or freshly grated)

2 tsp kosher salt

2 cups gruyère cheese, grated

4 cups sharp cheddar cheese, grated

1 cup packed kimchi, roughly chopped (or more to taste)

TO MAKE:

Preheat the oven to 375°F.

Bring a pot of lightly salted water to a rapid boil. Add the macaroni and boil for 4 minutes. Drain, rinse with cold water, and set aside.

In a small bowl, drizzle panko with olive oil and mix until evenly moist. Spread panko on a lined sheet pan and toast in the oven for 5–8 minutes, stirring halfway through. Set aside for topping.

In a heavy-bottomed ovenproof pot or Dutch oven, melt the butter over medium-low heat. Add flour and whisk for 1 minute as mixture bubbles. Drizzle in the warm milk and cream, whisking to get rid of any clumps. Once the mixture is smooth, whisk in the mustard, gochujang, nutmeg, and salt. Switch to a wooden spoon and continue stirring until the sauce coats the back of the spoon, 3–5 minutes. Remove from heat.

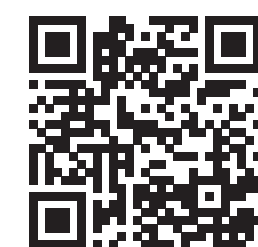
Add gruyère and sharp cheeses, the macaroni, kimchi, and crab meat. Mix until the pasta is completely coated with the cheese and kimchi sauce.

Serve Crab Kimchi Mac and Cheese in individual bowls topped with toasted breadcrumbs and extra chunk of crab meat.

CHEF SUGGESTIONS:

Sauté kimchi separately for a couple of minutes prior to adding to give it a firmer texture.

* Crab meat can be swapped for any species of Aqua Star Crab Meat.



SCAN for FULL
RECIPE



Chipotle Crab Empanadas

Crispy Chipotle Crab Empanadas baked with real crab, vegetables, Latin spices, goat and manchego cheeses.

INGREDIENTS:

1 lb Red Deep Sea Crab Meat *

EMPANADA DOUGH:

2 ¼ cups all-purpose flour

½ tsp baking powder

1 tsp salt

5 Tbsp vegetable shortening

1 cup beer (or water with ½ tsp baking powder)

EMPANADA FILLING:

½ cup red bell pepper, finely chopped

¼ cup tomato, diced

¼ cup yellow onion, finely chopped

2 Tbsp garlic, minced

¼ cup cilantro, finely chopped

¼ cup goat cheese

¼ cup manchego cheese, grated

1 tsp lime juice

1 tsp ground cumin

1 tsp smoked paprika

1 Tbsp chipotle adobo puree

Salt and pepper to taste

TO MAKE:

In a large bowl, mix the flour, baking powder, and salt. Add the shortening and incorporate it with the flour until it resembles coarse oatmeal. Gradually add the beer (or water mixture) and stir to form a dough. Knead the dough on a floured surface until smooth. Cover and let it rest for 30 minutes.

Mix crab meat with all Empanada filling ingredients until fully incorporated.

Divide dough into 16 equal pieces and roll each piece into a 5-inch circle. Place about 2 tablespoons of the crab filling on each dough circle. Fold in half to form a half-moon shape. Press the edges with a fork to seal.

Heat oil in a large frying pan over medium-high heat. Fry the empanadas in batches, turning once, until golden brown; about 4 minutes per side. Drain on paper towels.

Serve Chipotle Crab Empanadas over a bed of shredded lettuce and a side of Cilantro Lime Avocado Crema.

CHEF SUGGESTIONS:

Frozen pie dough will also work in place of homemade empanada dough.

* Crab meat can be swapped for any species of Aqua Star Crab Meat.



SCAN for FULL
RECIPE



Spicy Crab Sushi Roll

Spicy sushi roll with real crab meat, avocado, and cucumber topped with crunchy tobiko and black sesame seeds.

INGREDIENTS:

4 oz Snow Crab Meat *

SUSHI RICE:

1 Tbsp rice vinegar

½ Tbsp sugar

¼ tsp salt

½ cup rice Japanese short grain

SUSHI ROLL:

1 Tbsp Kewpie mayonnaise

½ tsp sriracha Nori seaweed sheets

¼ avocado, thinly sliced

¼ cucumber, julienned

1 Tbsp tobiko, red/green

1 tsp black sesame seeds

2 Tbsp pickled ginger Wasabi

3 Tbsp soy sauce (for dipping)

TO MAKE:

In a small saucepan, stir together rice vinegar, sugar, and salt. Simmer over low heat until sugar and salt dissolve; do not boil. Set aside.

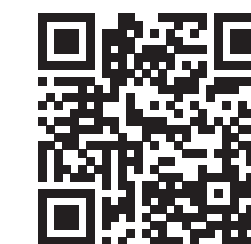
Soak rice in cold water for 30 minutes. Drain and place in a medium saucepan with 850 ml water. Cover and bring to the boil. Turn the heat down and simmer gently for 10 minutes. Once cooled, spread cooked rice onto a sheet pan in a thin layer and pour over the vinegar mixture and cool.

Mix together sriracha, mayonnaise, and shredded crab meat. Set aside.

Build sushi rolls in layers with rice, seaweed, spicy crab meat mixture, avocado slices, and cucumber. Roll sushi, gently but firmly to keep tight. Seal the edge with a little water. Cut the sushi roll into 1-inch pieces and top with tobiko and black sesame seeds.

CHEF SUGGESTIONS: Soaking the rice in cold water prior ensures even cooking, plumper grains, and a better texture.

* Crab meat can be swapped for any species of Aqua Star Crab Meat.



SCAN for FULL
RECIPE



Crab Ceviche Tostada



Crunchy tostada shells topped with a citrusy ceviche filled with real crab meat, cucumber, tomato, jalapeño, Worcestershire and a dash of hot sauce.

INGREDIENTS:

1 lb Dungeness Crab Meat *

2 Tbsp lime juice

1 Tbsp lemon juice

½ cup red onion, diced

½ cup cucumber, diced and seeded

1 cup tomatoes, diced and seeded

1 jalapeño, diced

¼ cup cilantro, finely chopped

1 tsp Worcestershire sauce

Salt and pepper to taste

Hot sauce to taste

Tostada shells

Micro arugula

Avocado, sliced

TO MAKE:

Marinate crab meat in lime and lemon juice for about an hour.

Mix marinated crab with red onion, cucumber, tomatoes, jalapeño, and cilantro. Season with Worcestershire sauce, salt, pepper, and hot sauce.

Serve atop crunchy tostada shells with micro arugula and avocado garnish.

CHEF SUGGESTIONS:

Marinated crab ceviche can be made ahead of time and stored in refrigerator for up to 2 days.

* Crab meat can be swapped for any species of Aqua Star Crab Meat.



SCAN for FULL
RECIPE



Crunchy Crab Falafel



Zaatar inspired Crab Falafel with real crab meat, chickpeas and savory spices.

INGREDIENTS:

6 oz Snow Crab Meat *

6 oz chickpeas, cooked and strained

1 Tbsp coriander, chopped

1 Tbsp garlic, chopped

2 Tbsp onion, chopped

1 Tbsp parsley, chopped

1 Tbsp cilantro, chopped

1 oz fresh lime juice

¼ tsp cinnamon

3 oz gluten-free/chickpea flour

1 tsp cumin

1 Tbsp salt

1 tsp black pepper

2 oz olive oil

pickled onions (for garnish)

pita bread (optional)

TO MAKE:

In a food processor, combine all ingredients except the olive oil until mixed thoroughly. Form the mixture into 2 oz balls and press down gently to form patties.

Heat the olive oil in a sauté pan over medium-high heat. Cook the falafel on each side until heated through and golden brown.

Serve Crab Falafel over a dollop of tzatziki sauce and garnish with pickled onion and a side of warm pita.

CHEF SUGGESTIONS:

Crab falafel can also be cooked in a deep fryer.

Crab falafel are also delicious served with a tomato relish/chutney.

* Crab meat can be swapped for any species of Aqua Star Crab Meat.



SCAN for FULL
RECIPE





Crab and Asparagus Crepe



Citrusy and herb floral crepe shells with a savory goat cheese, grilled asparagus and real crab meat filling, topped with a sweet tangy balsamic gastrique.

INGREDIENTS:

½ cup Snow Crab Meat *

½ tsp balsamic fig gastrique

CREPE BATTER:

2 large eggs

1 ¾ cups milk

2 Tbsp melted butter

1 Tbsp lemon zest

⅔ cup all-purpose flour

1 Tbsp sugar (optional, for sweet crepes)

1 tsp salt

Crepe Filling:

2 Tbsp chevre

2 Tbsp boursin cheese

1 tsp fresh dill, chopped

½ Tbsp lemon zest

¼ cup asparagus, grilled and chopped

TO MAKE:

In a large mixing bowl, whisk together the eggs, milk, melted butter, and lemon zest. Gradually add the flour, sugar, and salt, whisking continuously until the batter is smooth and free of lumps. Let the batter rest for at least 30 minutes at room temperature. This helps the flour absorb the liquid and results in more tender crepes.

Heat a non-stick skillet or crepe pan over medium heat. Lightly grease with butter or oil. Pour about ¼ cup of batter into the pan, swirling to coat the bottom evenly. Cook for about 1—2 minutes until the edges start to lift and the bottom is lightly browned. Flip and cook for another 30—60 seconds. Repeat until batter is gone. Set crepes aside.

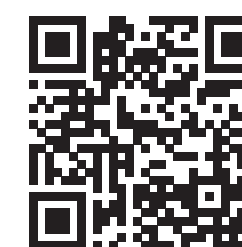
In a separate bowl, mix together the chevre, boursin, fresh dill, lemon zest, grilled asparagus, and crab meat.

To assemble, add 2 tablespoons of the crab mixture to each crepe shell. Roll in a blintz style (burrito) or fold into a triangle shape. Finish with a drizzle of balsamic fig gastrique.

CHEF SUGGESTIONS:

Crepes can be made ahead of time. Make sure to wrap tight and retherm in a hot pan to make pliable again.

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SCAN for FULL
RECIPE



Thai Crab Fried Rice



Sweet, savory Thai Crab Fried Rice with real crab meat and a spicy, garlic chili crisp crunch. A delectable spin on the traditional fried rice.

INGREDIENTS:

1 cup King Crab Meat *

2 Tbsp oil

2 eggs, beaten

2 cloves garlic, minced

1 onion, chopped

1 carrot, diced

½ cup peas

2 cups jasmine rice, cooked

2 Tbsp soy sauce

1 Tbsp fish sauce

1 tsp sugar

2 green onions, chopped

Fresh cilantro for garnish

Lime wedges for serving

TO MAKE:

Heat oil in a wok and scramble the eggs. Set aside.

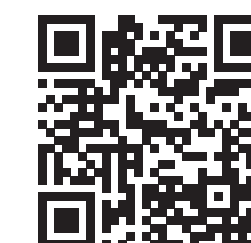
Sauté garlic and onion until fragrant. Add carrots and peas, cooking until tender. Stir in the cooked rice, crab meat, soy sauce, fish sauce, and sugar. Toss in the scrambled eggs and green onions, mixing well.

Garnish with cilantro and serve with lime wedges.

CHEF SUGGESTIONS:

Cook and cool the rice a day ahead in order to avoid a wet gummy fried rice.

* Crab meat can be swapped for any species of Aqua Star Crab Meat.



SCAN for FULL
RECIPE





Creamy Crab Mushroom Risotto

Creamy, velvety risotto with real crab and oyster mushrooms in a savory garlic butter wine sauce and Parmigiano cheese.

INGREDIENTS:

1 lb Coastal Blend Crab Meat *
¾ lb oyster mushrooms, cut into
1 ½-inch pieces ¼ cup plus
2 Tbsp extra-virgin olive oil
Kosher salt
Freshly ground pepper
4 Tbsp unsalted butter, cubed
5 cups fish stock or bottled clam juice
¼ cup shallots, diced
2 Tbsp garlic, minced
1 ½ cups arborio rice
¼ cup dry white wine
2 Tbsp freshly grated Parmigiano-Reggiano cheese, plus more for serving
¼ cup chervil or parsley, finely chopped for garnish

TO MAKE:

Preheat the oven to 375°F.

On a rimmed baking sheet, toss mushrooms with 2 tablespoons of olive oil and season with salt and pepper. Scatter half of the butter cubes around the mushrooms and roast for 20–25 minutes, until tender and lightly browned.

In a medium saucepan, heat the fish stock (or clam juice) and bring to a simmer. Keep warm over very low heat.

In a large saucepan, heat the remaining ¼ cup of olive oil with 2 tablespoons of butter. Add the shallot, garlic and a generous pinch of salt and cook over moderate heat, stirring, until softened, about 1 minute. Add the rice and cook, stirring, until well coated with oil, about 2 minutes. Add the wine and cook, stirring, until absorbed. Add 1 cup of the warm stock and cook, stirring constantly, until nearly absorbed. Continue adding the warm stock ½ cup at a time, stirring constantly and allowing the stock to be nearly absorbed between additions. The risotto is done when the rice is al dente and suspended in a thick, creamy sauce, about 20 minutes total.

Stir mushrooms, 2 tablespoons of Parmigiano, and the remaining 2 tablespoons of butter into the risotto and season lightly with salt and pepper. Gently fold in the crab meat; add 1–2 tablespoons of water if risotto is too thick.

Spoon risotto into shallow bowls and garnish with the chervil.

CHEF SUGGESTIONS:

Instead of roasting, sauté the mushrooms with the shallots and garlic before adding the rice.

Be sure to sauté the rice until smelling a nice nutty aroma before adding any liquid.

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SCAN for FULL
RECIPE



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One of our most dynamic products! I can't say enough about the versatility of Aqua Star's premium, frozen crab meat. It works in fresh and cooked applications, breakfast, lunch, dinner, apps, and any cuisine of preference! An easy, elegant ingredient to elevate any dish!

CHEF JOSH

Discover the secret to elevating your menu with Aqua Star's premium Crab Meat!

Frozen at peak freshness, our crab meat delivers unmatched texture and flavor. Leg and claw meat are superb as center of the plate or make an exceptional garnish; and there's no end to what can be created with the crab merus and body meat. Whether you're crafting a stunning main dish or adding as a sweet, delicate ingredient, the possibilities are deliciously endless.

Inventory control and labor saving opportunity are also top priority which make this item a must! Each pack has easy separation of leg, claw, and body meat. Simply thaw what you need and enjoy up to 5—6 days of freshness.

Aqua Star's top tier Crab Meat will transform any culinary creation!

Thanks for cooking with us! Chef Josh.



CONTACT US



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800.232.6280



www.aquastar.com



THANK YOU!

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