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Blue Crab - Hard Shell AKA Gumbo Crab



Hard Shell Blue Crab, or Gumbo Crab, (*Callinectes bellicosus*) is a cousin of the true Blue Crab (*C. sapidus*) found in Chesapeake Bay. It is known to be more aggressive than the true Blue Crab. Gumbo Crab is also colloquially referred to as Swimming Crab, Warrior Crab and Cortez Crab.

Gumbo Crab is wild-captured in the Sea of Cortez (also called the Gulf of California), where it develops a hard shell and strong flavor due to the salinity of the water. It is a popular Crab in the South due to its large size. It is commonly used in Gumbo and is an excellent substitute for Dungeness Crab in cioppino. The Monterey Bay Aquarium Seafood Watch® rates trap and crab ring caught gumbo crab from the Mexican Pacific Ocean as a "Good Alternative."

Sources



Species Name

Callinectes bellicosus



Source

Gumbo Crab is caught off the coast of Mexico in the Gulf of California.



Seasonality

Gumbo Crab is fished from mid-summer to late fall and is available frozen year-round.



Fishing Method

Gumbo Crab is wild-captured by crab trap.

Features



Flavor

The meat has a strong, succulent and sweet flavor.



Appearance

With a very hard shell, Gumbo Crabs have large claws and white meat.



Form

Gumbo Crabs come dressed, IQF.

Uses



Preparation

Gumbo Crab is great in gumbo and seafood stews like ciopino. Its large size and flavor mean that it can also be grilled, steamed, boiled, or fried.



Handling

Frozen Gumbo Crab should be kept frozen until prior to use. It is recommended to defrost in a perforated drip pan, to avoid sitting in water, in a 34-36 degrees refrigerator overnight to retain best quality. Do not refreeze or allow to sit in water.

Market



Sizes and Cuts

Gumbo Crab is known for its size and large claws. Males can weigh over 1 pound.



Pricing Scale

Gumbo Crab is relatively inexpensive especially compared to Dungeness Crab. Due to market and currency fluctuations, please contact your Seattle Fish Company of New Mexico associate for up-to-date market information and current pricing information.



Shelf Life

Frozen Gumbo Crab can be commercially stored for up to one year.

Market Names
Swimming Crab Vernacular Names: Gumbo Crab, Warrior Crab, Cortez Swimming Crab
Where Caught
Sea of Cortez, Mexico
How Caught
Wild-captured by trap



