



WILD DUNGENESS CRAB

FULLY COOKED SECTIONS

**WILD
CAUGHT**

SUSTAINABLE

**BRINE
FROZEN**



Wild Dungeness
Crab Sections

DUNGENESS CRAB

Trident Seafoods Dungeness Crab is wild-caught in the icy waters of the North Pacific and ranges in size from two to three pounds each. Our Dungeness Crab is large, spectacular, and versatile, requiring little prep. Serve cracked or whole with melted butter. Shell it for Dungeness Crab Cioppino or Crab Gratin. Dungeness Crab Cakes and Dungeness Crab Angler Hair Pasta are always hot sellers. Or stuff the sweet and nutty crabmeat into Spring Rolls.



Wild Dungeness Crab Section

DUNGENESS CRAB



Dungeness Crab is a perennial West Coast favorite, well-loved for its large size and sweet crab flavor. It's 100% natural and wild caught in the North Pacific.



**KEEP FROZEN
UNTIL READY
TO USE**



**FULLY
COOKED**

REFER TO THE
CASE LABEL FOR
SAFE HANDLING
AND COOKING
INSTRUCTIONS



STEAM OR BOIL



BAKE



SCAN
For complete
cooking instructions
tridentseafoods.com

DID YOU KNOW?

CONSUMERS WANT MORE

Seafood entrees and appetizers on the menu compared to other proteins across all segments.

Source: ASMI. Menu Alaska 2024

PACK INFORMATION

Item	Description	Case Pack	Approx. Qty/Case	GTIN
117163	Dungeness Crab Sections	Varies	Varies	0 00 28029 17163 1
117164	Dungeness Crab Sections #1	1/25 lb.	40	0 00 28029 17164 8



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