

PASTEURIZED CRAB MEAT

BLUE SWIMMING CRAB

RED SWIMMING CRAB



Colossal BH #15321 | SUPC #7244685
Large whole pieces from the largest crabs.
Minimum 10g per piece.



Jumbo Lump BH #15303 | SUPC #7244680
Large whole pieces from the swimmer muscle.
4-10g per piece.



Super Lump BH #15322 | SUPC #7244687
20% whole and 80% large flakes of jumbo lump.



Lump BH #15042 | SUPC #7242543
40% super lump and 60% special.



Backfin BH #15323 | SUPC #7244691
20% super lump and 80% special.



Special BH #15312 | SUPC #7244693
Small flakes of white meat picked from the crab body.



Claw BH #15317 | SUPC #7252542
Combination of picked leg meat and large pieces from the claws and arms.



Cocktail Claw BH #15324 | SUPC #7242529
Whole cap-off claws. 60ct



Colossal BH#15319 | SUPC #7289096
Large whole pieces from the largest crabs.
Minimum 7g per piece.



Jumbo Lump BH#15030 | SUPC #7289097
Large whole pieces from the swimmer muscle.
3-7g per piece.



'Petit' Jumbo BH#15380 | SUPC #7289104
Whole pieces of white meat from the swimmer fin. 1-3g per piece.



Super Lump BH #15385 | SUPC #7289156
40% super lump and 60% special.



Lump BH#15320 | SUPC #7289157
20% super lump and 80% special.



Heron Point blue swimming crab meat is harvested live and processed to the highest specifications. Caught daily from the Southeast Asia and known for its sweet flavor and smooth, moist texture.

Crimson Bay red swimming crab meat is wild caught, never frozen, and quickly steam cooked ensuring the freshest quality. Sourced exclusively from Vietnam and known for its reliability, clean flavor profile, and transparent labeling.



BUCKHEAD
Meat & Seafood | a Sysco company