



Washington's Commercial Seafood



Local WA seafood in markets near you*

Dungeness Crab	Jan. - Sept.
Prawn	April - Oct.
Pink Shrimp	April - Oct.
Tuna	July - Oct.
Halibut	March - July
Columbia, Coastal Salmon	Feb. - Oct.
Puget Sound Salmon	Aug. - Nov.
Groundfish/Bottomfish/	Year-round
Rockfish	
Scallops	Nov. - April

*Dates indicate when commercial harvest is occurring, and fresh, local seafood is in stores near you. Premium frozen seafood products can also be found year round.

Did you know?

WDFW manages Washington's commercial seafood industry to provide sustainable access for all Washington residents.

Washington's commercial seafood industry employs 41,000 people in living-wage jobs.

Seafood is brain food - a healthy part of your diet.

Whole Dungeness Crab

4 cooked crabs, ~ 2 pounds each
1 T. kosher salt
1 c. (or 2 sticks) salted butter
1 t. seafood seasoning
1 lemon, juiced
½ c. ketchup
1-2 t. prepared horseradish
Fresh dill & parsley for garnish
Sliced lemon & limes

- Bring a large stockpot of water to a boil; season with 1 T. kosher salt. Once boiling, remove from heat.
- Immerse 2 crabs into water for 5-10 mins. until the they are warmed through. Remove crabs from water and set aside to drain.
- Bring water to boil again and repeat with remaining crabs.
- Clean cooked crabs while the others are cooking in the hot water.
- Serve on a platter with fresh dill leaves, parsley, and sliced lemons and limes.

Sauce

- In a small saucepan over medium heat, melt butter. Reduce the heat to low and skim the foam from the butter. Stir in the Old Bay Seasoning and the lemon juice.
- In a small bowl, mix the ketchup with the prepared horseradish.
- Serve the flavored butter and cocktail sauce alongside the crab and enjoy!



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