

Kentmorr Crab Sizing Policy-Please be advised-Crabs sold by point to point length, not weight. Despite the volatile nature of the Chesapeake Bay crab harvest we continue to try and purchase the largest, heaviest crabs available. We sell crabs from the Gulf of Mexico, Texas and Louisiana, as well as our own Chesapeake Bay. We strive for Alaskan Crab Legs when possible, however, Canadian products are sometimes used. Dave

Crab Corner

Crabs are measured point to point

Small Market Price

5 inches point to point. Also used as feast crabs.

Medium Market Price

5 to 5 1/2 inches.

Large Market Price

5 1/2 to 6 1/8 inches

Extra Large Market Price

6 1/8 to 7 inches

Jumbo Market Price

7 inches and over

Crabfeast-when available Market Price

Served with a cup of red crab soup, a 1/2lb. of steamed shrimp, an order of coleslaw and all the crabs and corn you can eat for two hours. Priced per person.(while supplies last)

Alaskan King Crab 24.99

The "Granddaddy" of all crabs. A full pound (approx pre cook weight) served with melted butter and your choice of two sides

Alaskan Snow Crab 18.99

Approx 1 pound of legs, with two sides

Dungeness Crab Clusters 18.99

Approx 1 pound served with two side dishes.

Crab by the pound

Snow 15.00, Dungeness 15.00, King
21.00 with melted butter and lemon.