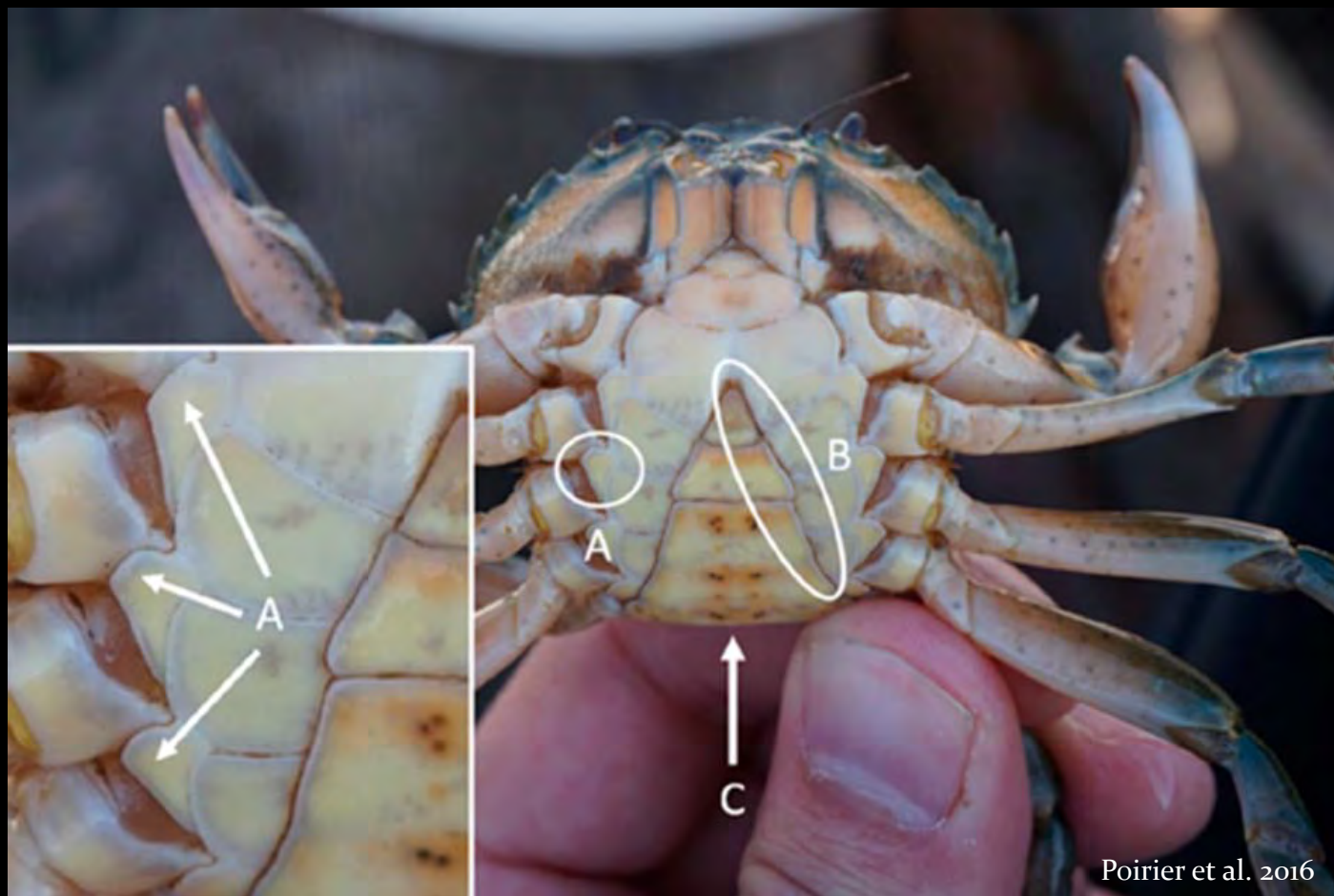
A close-up photograph of a plate of food. The main dish is a piece of fried soft-shell crab, which is golden-brown and crispy. It is served with a side of mashed potatoes, which are garnished with green herbs. There are also green beans and a sprig of parsley on the plate. A semi-transparent white box with black text is overlaid on the center of the image.

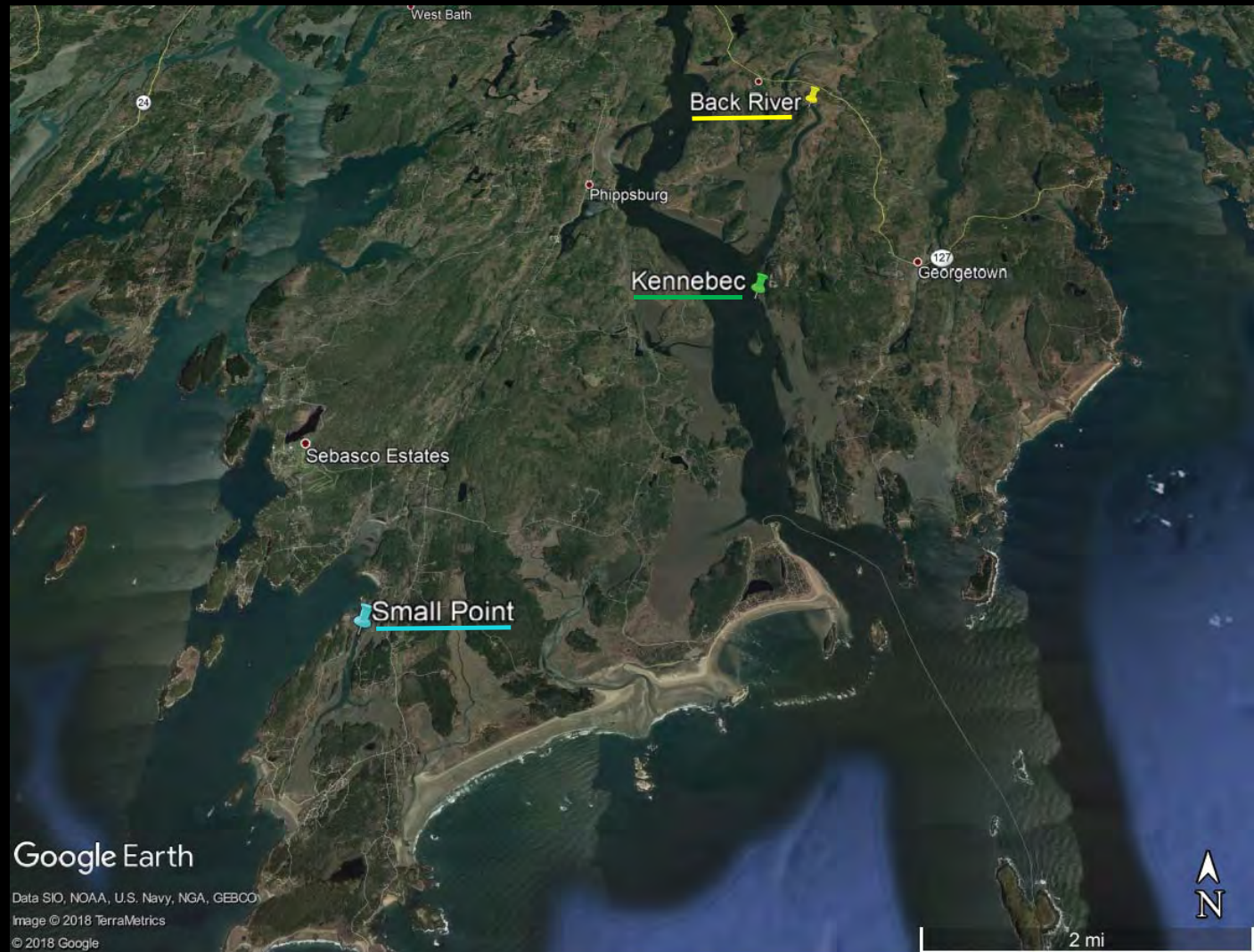
# Investigating the viability of a soft-shell green crab industry in New England



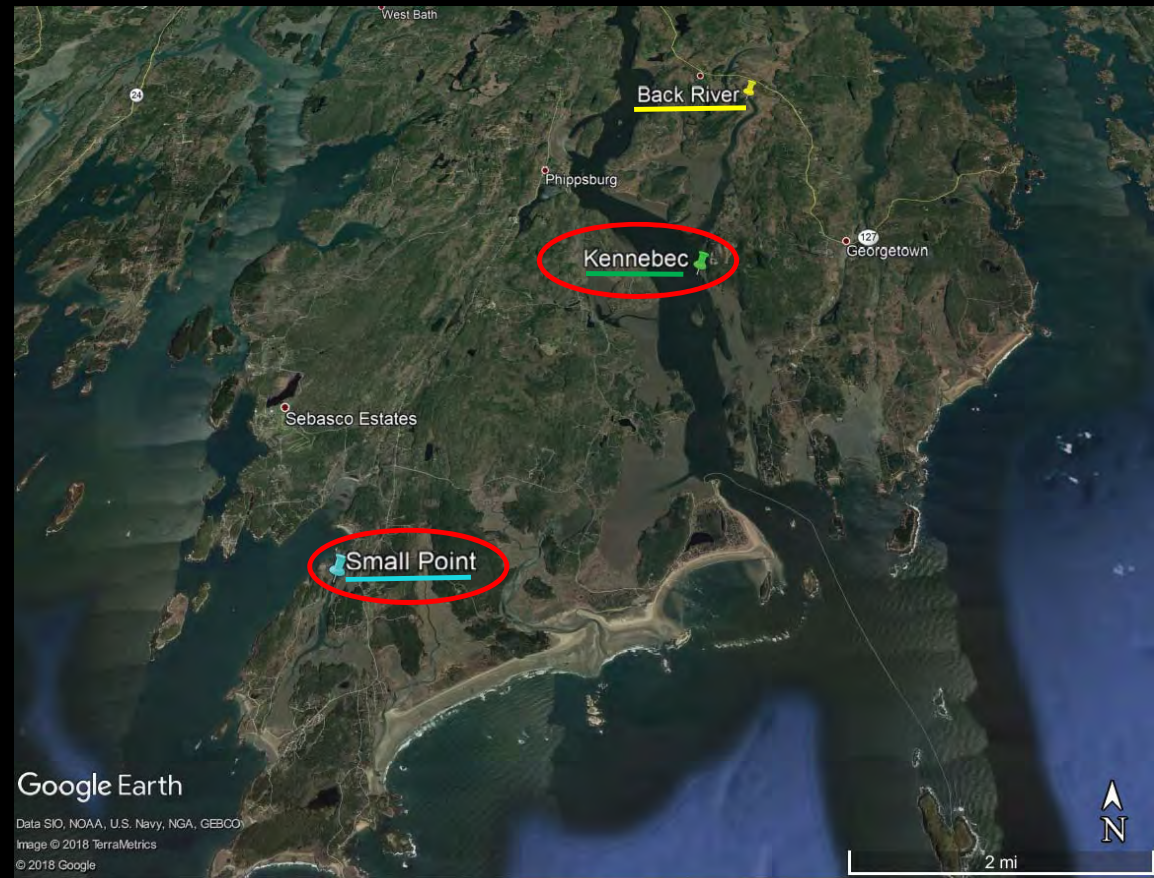
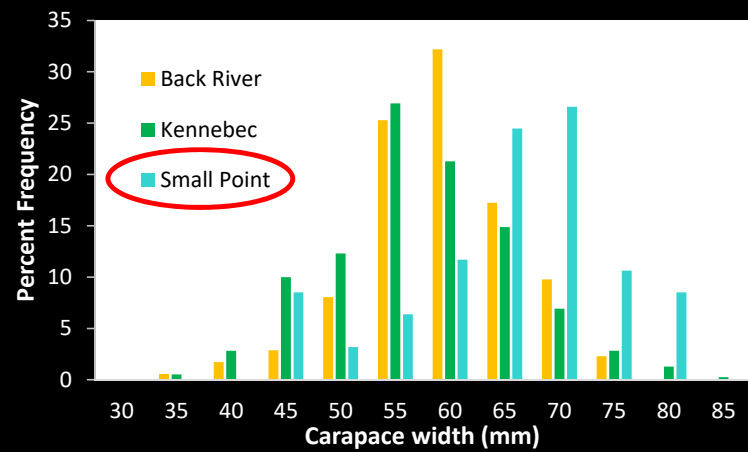
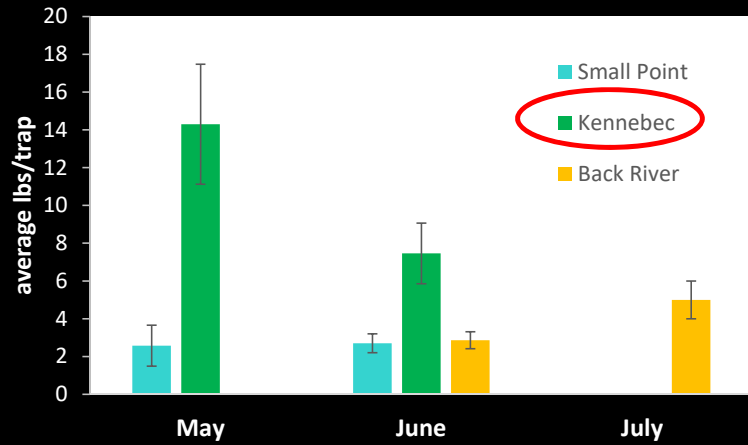


# Maine monitoring sites: 2017

- Weekly standardized trapping
- Conducted by fishermen



# Abundance and size

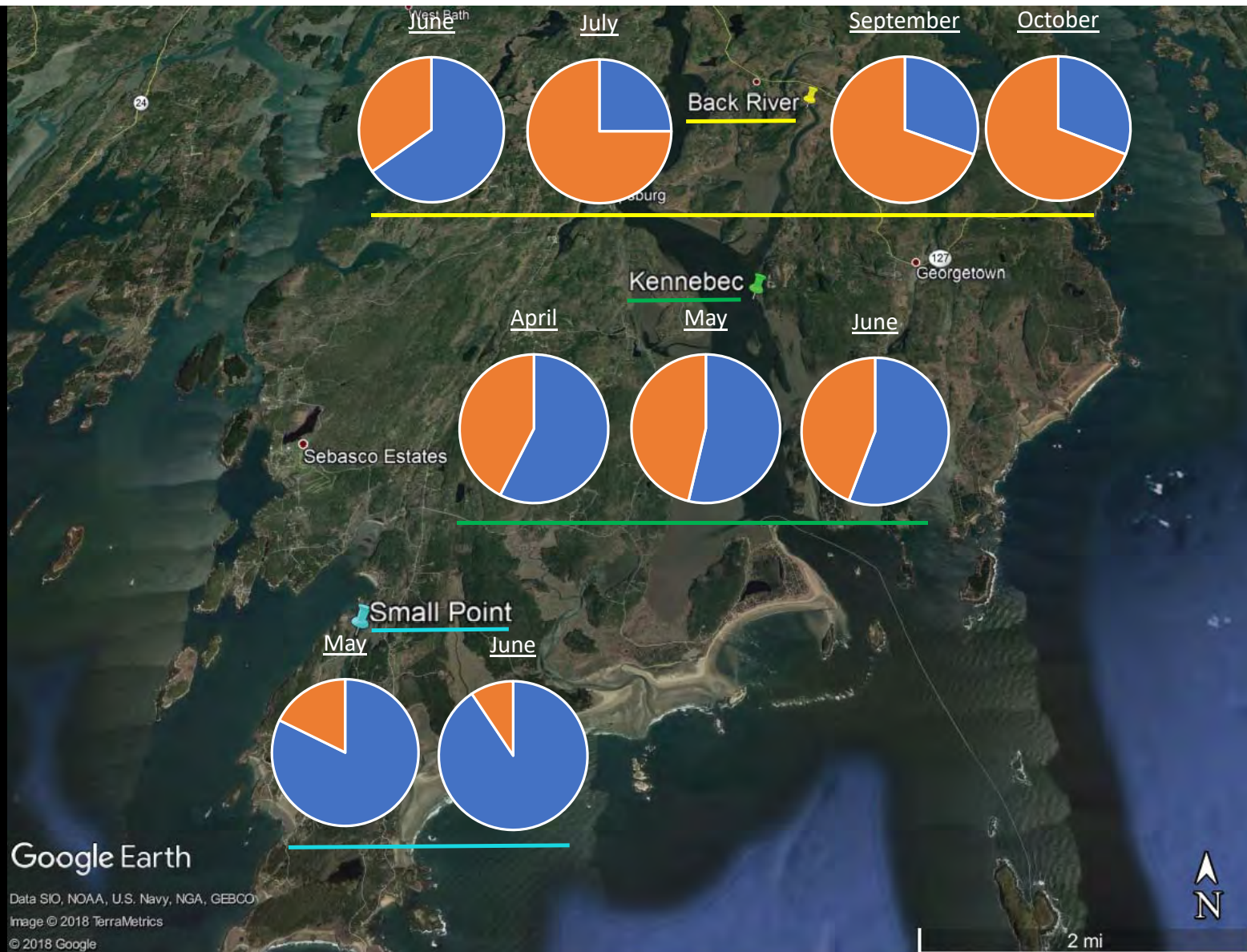




# Sex ratios

Male

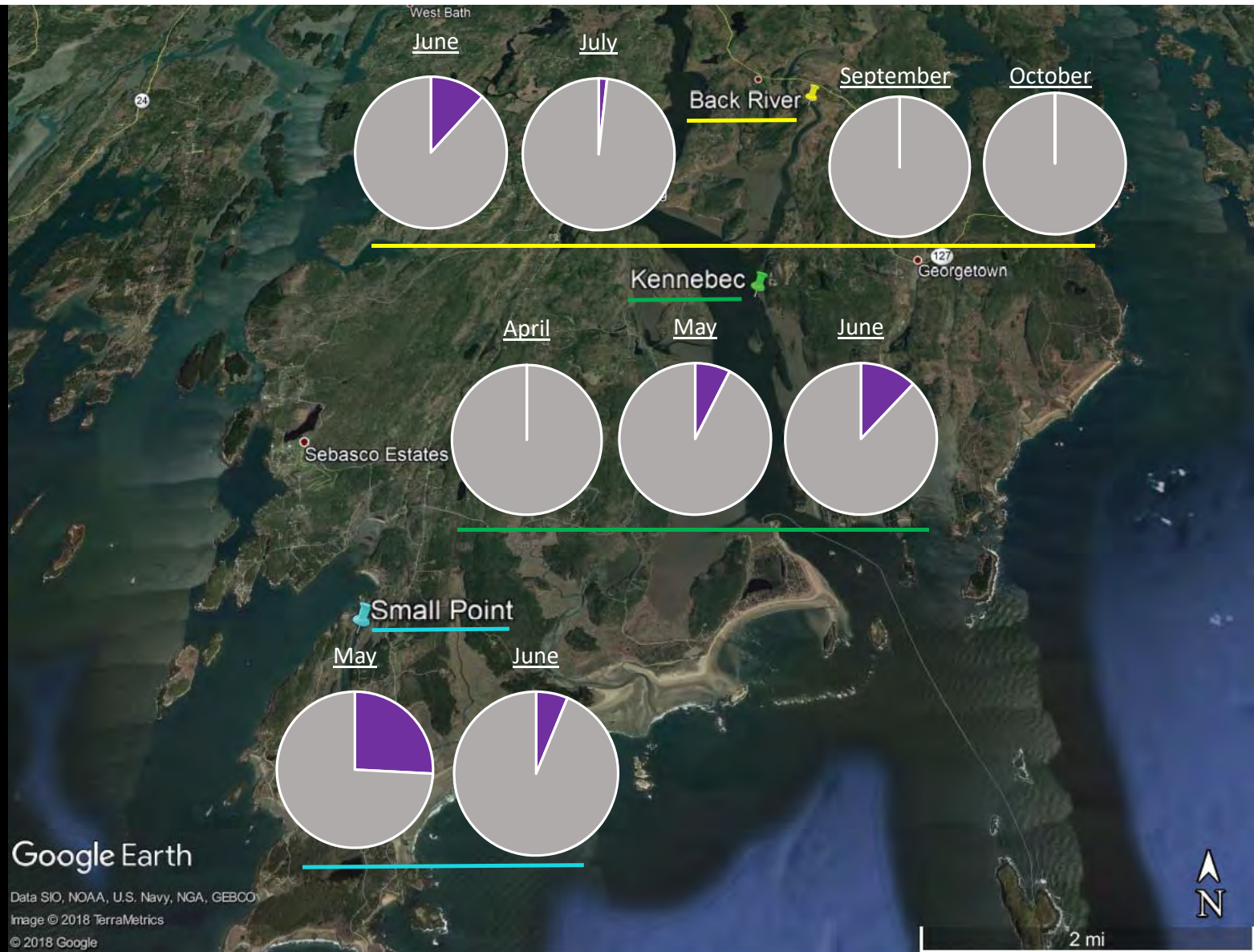
Female



# Pre-molt ratios

Pre-molt  
(males)

Other



# Soft shell production

- Molting occurred June-July
- Peaked in July

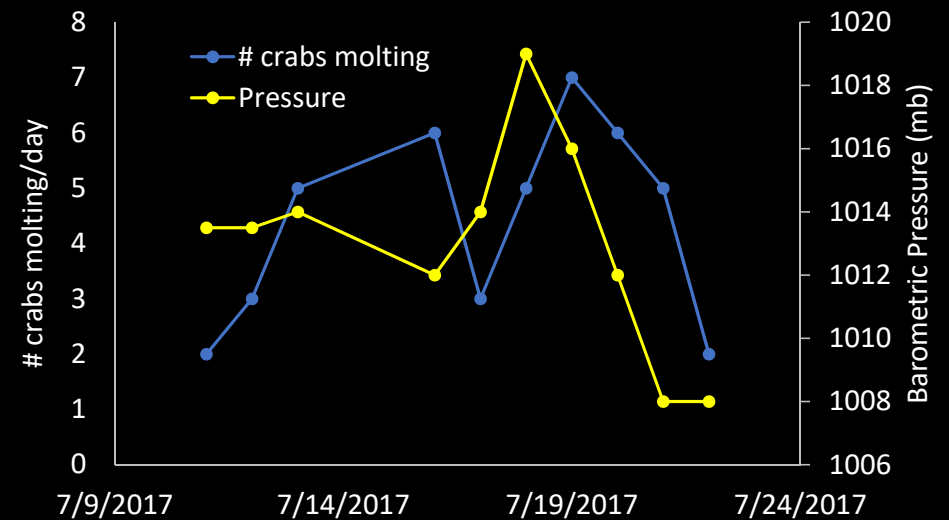
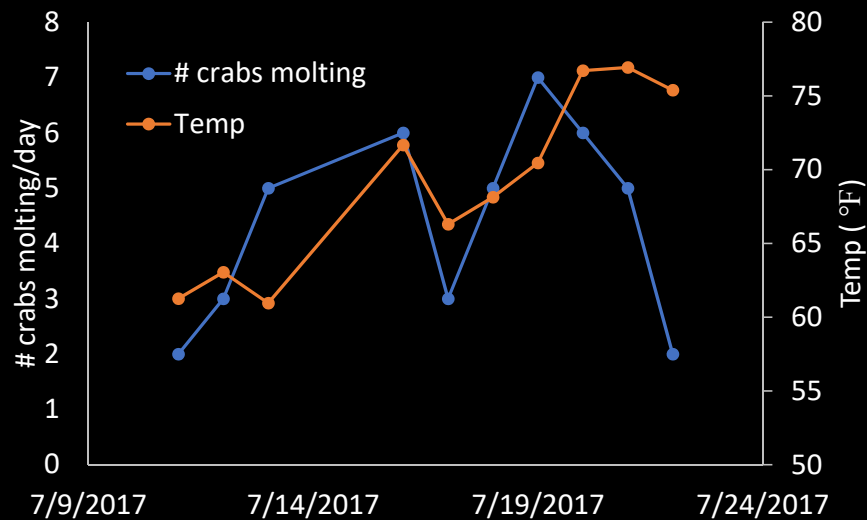






Photo credit: Jonathan Taggart



Photo credit: Jonathan Taggart

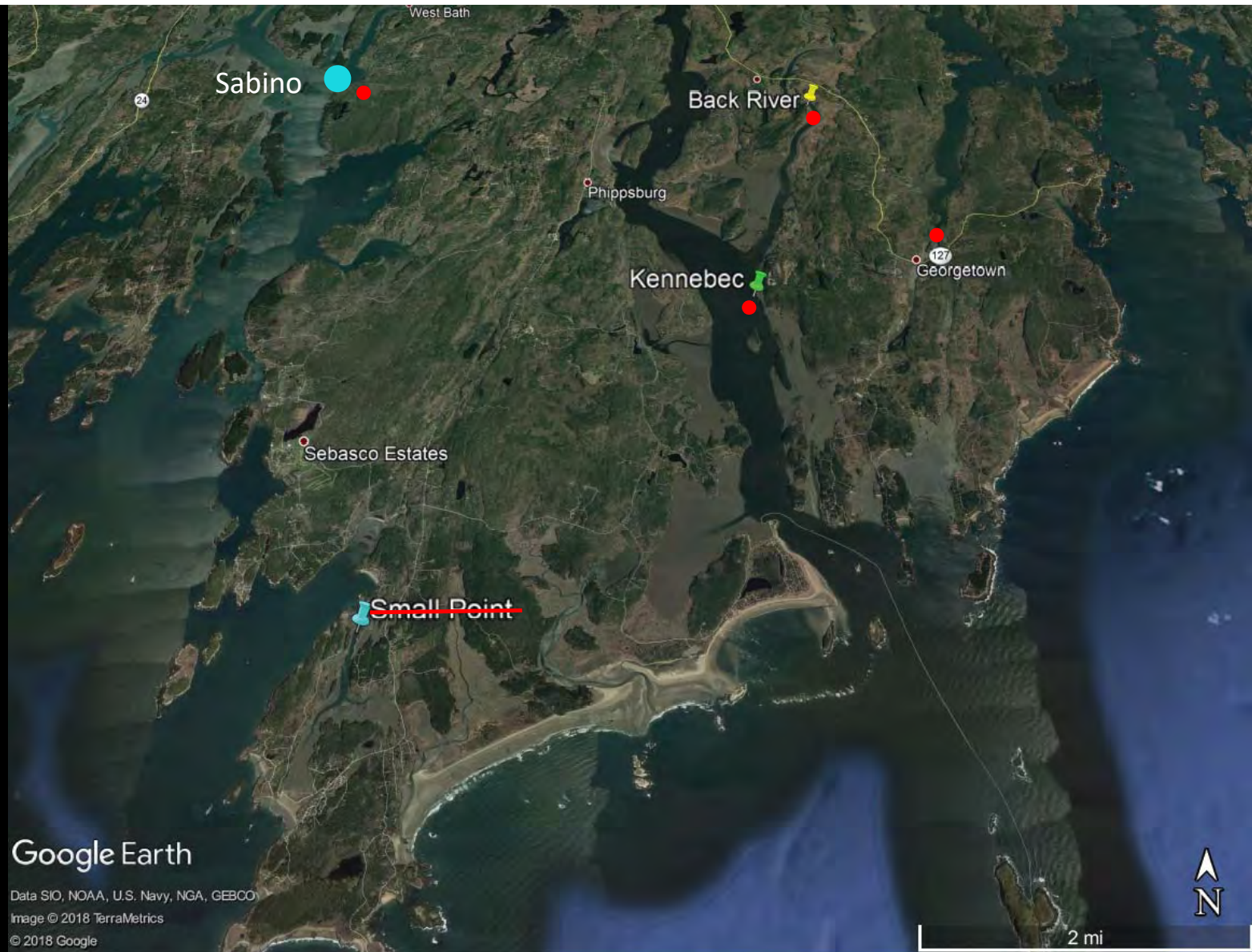


Photo credit: Jonathan Taggart





# Monitoring: 2018



# Acknowledgements



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