

**MOLTING CRAB:**

**NOTE THE BRIGHT COLOR OF  
THE EMERGING CRAB  
AND THE DULL, OPAQUE LOOK  
OF THE OLD SHELL**







**EMPTY SHELL**

**SOFT SHELL  
CRAB**





**SOFT SHELL CRAB**

**EMPTY SHELL**







IN VENICE THE WHOLESAL VALUE IS \$25 TO \$45 /LB.



A close-up photograph of a hand holding a round metal strainer. Inside the strainer, which has a fine mesh bottom, are several small, light-colored crabs. The crabs appear to be coated in a white substance, likely flour or milk powder. The background is dark and out of focus, suggesting a kitchen setting. The hand holding the strainer is visible on the right side of the frame.

**DIPPED IN MILK AND FLOURED**





**DEEP FRIED**





AND SERVED TO YOU

PRICED ABOUT 30 EUROS = \$36.60





DEEP FRIED SOFT SHELL GREEN CRABS AND VEGETABLES WITH  
GRILLED POLENTA IN VENICE, PRICED AT 25 EUROS =\$30.50





SOFT SHELL GREEN CRABS PRODUCED IN MAINE  
AVERAGE WEIGHT 2.1 OZ, 7.5 CRABS PER POUND





**MAINE CRAB BURGER**





**MAINE CRAB TACOS**





**DEEP FRIED CRABS,  
LEMON, AND  
PARSLEY**

SERVED AT SALT PINE SOCIAL IN BATH, MAINE





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