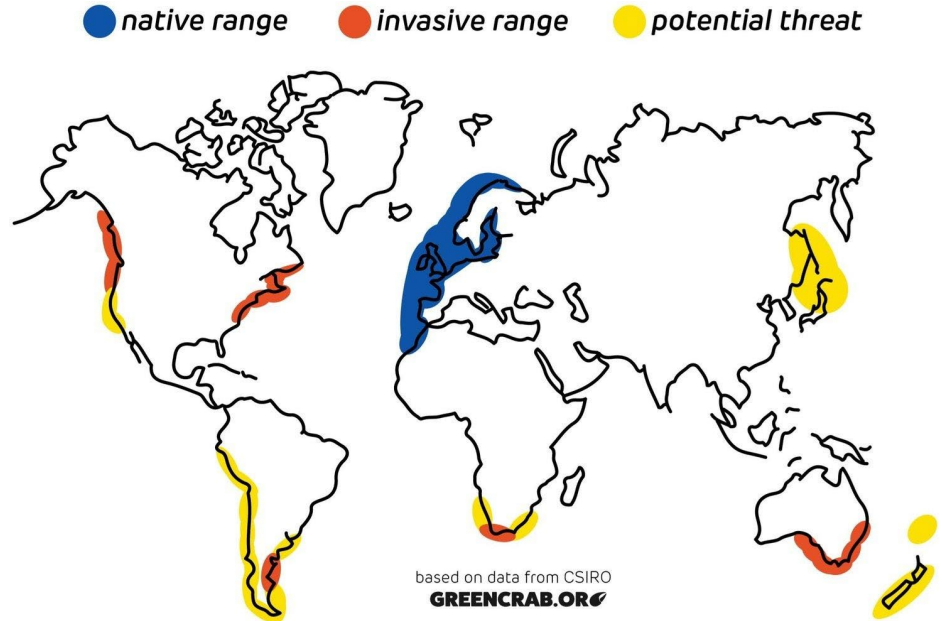


GREENCRAAB.ORG



Invasive Green Crabs?

Green crabs are an invasive species native to regions of Western Europe and Africa. They are commonly considered one of the “world’s worst invasive species” and their populations and range are expected to increase with climate change.



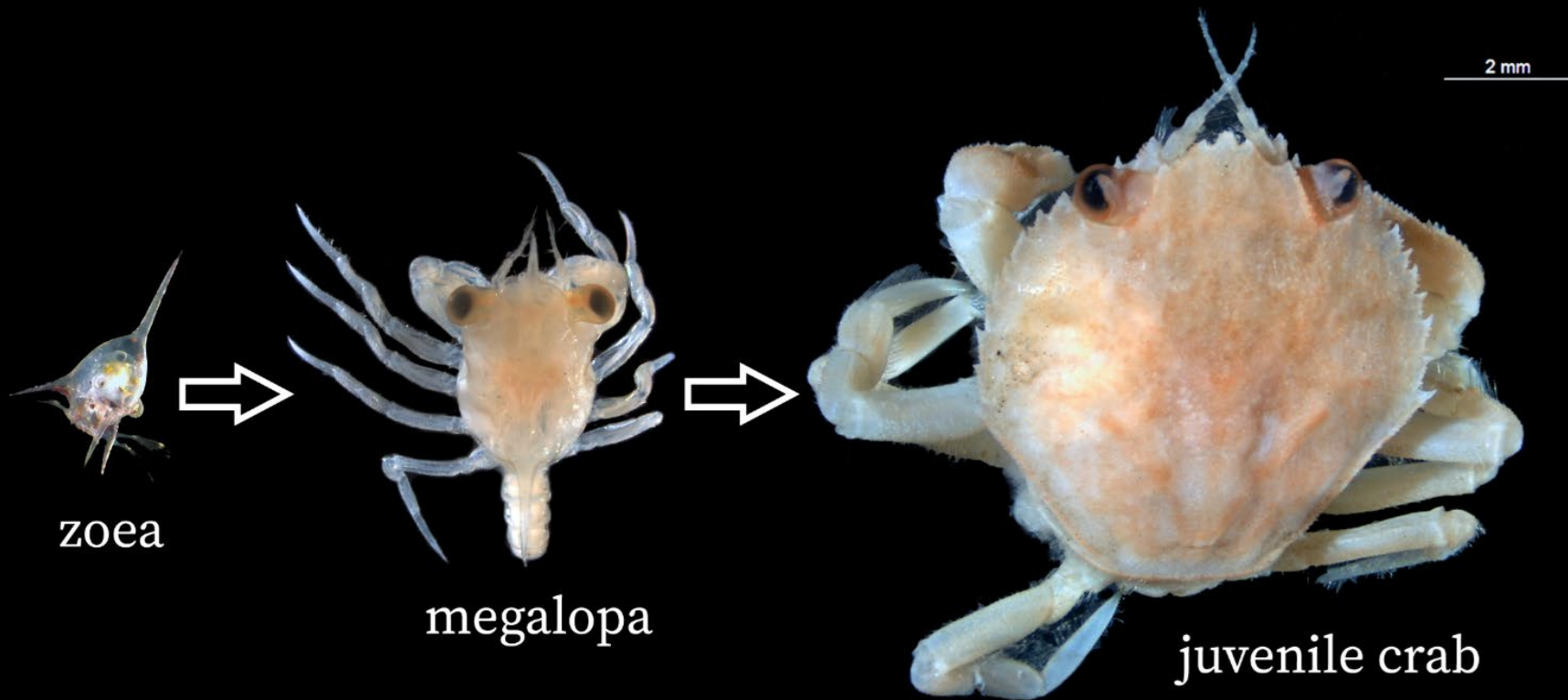


Green Crab Biology

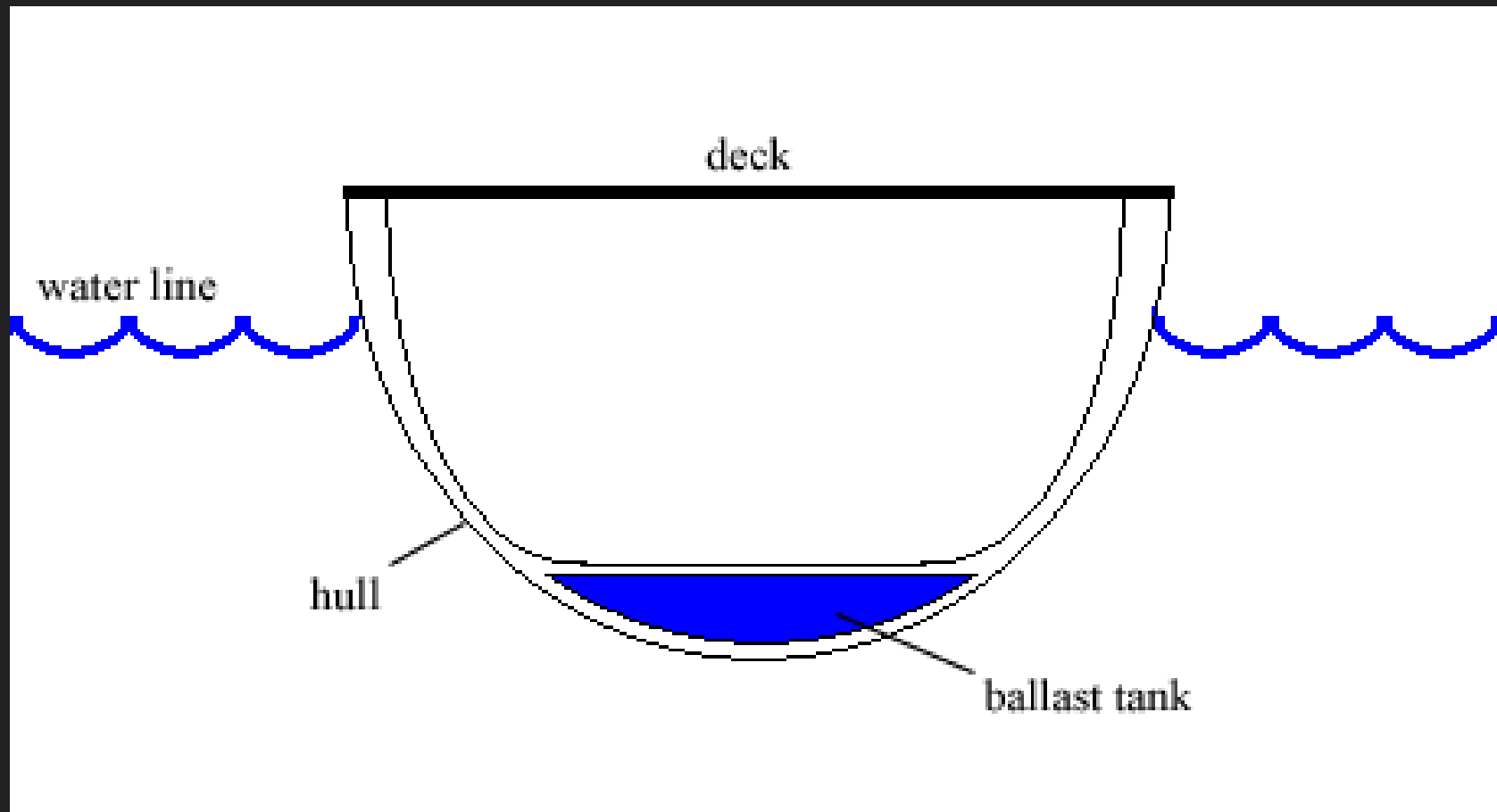
Considering a single female green crab can produce 185,000 eggs in a single year, populations can expand rapidly and early detection is key.

The crab can live up to seven years and tolerates a wide range of salinities and temperatures.





Washington State Department of Ecology





Green Crab Impact



Shellfish: Green crabs eat a wide variety of shellfish, preying on oyster, clam, mussel, lobster, and crab populations across the world.



Eelgrass: While foraging for food green crabs “slice” through eelgrass, destroying the plant.



Lobsters & Native Crab: Green crabs compete with native crab and lobster populations for food and shelter.



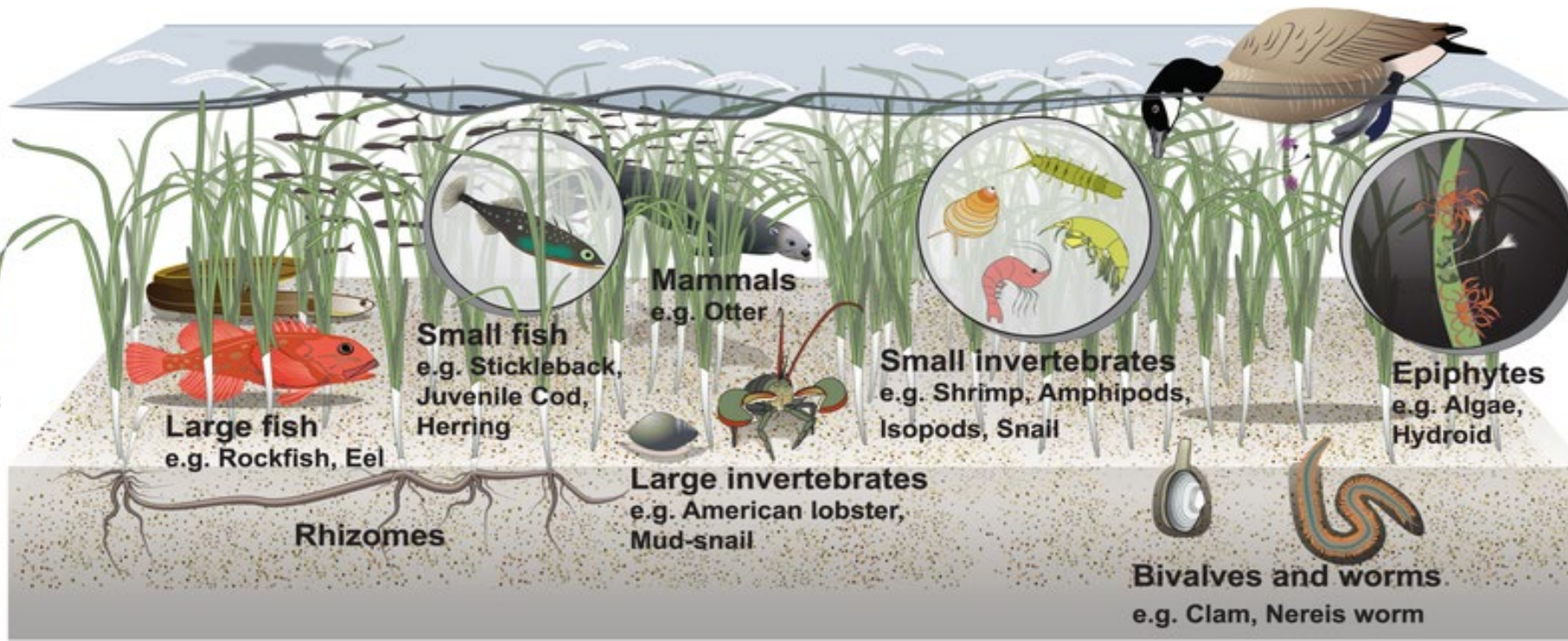
Birds

e.g. Heron, Canada goose

elagic

enthic

fauna



Large fish
e.g. Rockfish, Eel

Small fish
e.g. Stickleback,
Juvenile Cod,
Herring

Mammals
e.g. Otter

Large invertebrates
e.g. American lobster,
Mud-snail

Small invertebrates
e.g. Shrimp, Amphipods,
Isopods, Snail

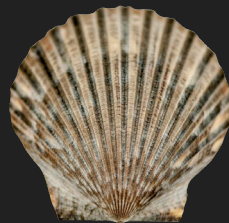
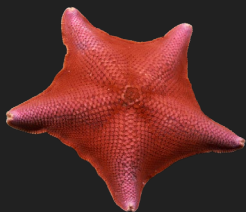
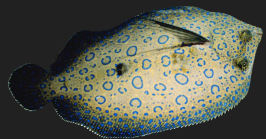
Epiphytes
e.g. Algae,
Hydroid

Bivalves and worms
e.g. Clam, Nereis worm

Rhizomes









Program Priorities



Market Development

Building green crab supply chains through partnerships with wholesalers, restaurants and harvesters

Education & Outreach

- Training chefs, harvesters, and wholesalers on how to cook with, process, and store green crabs
- Sharing emerging science related to green crabs & their impact in an accessible way for diverse age groups

A close-up, high-action photograph showing a large pile of crabs, likely blue crabs, being processed. Two workers wearing bright blue nitrile gloves are visible, their hands moving rapidly over the pile, creating a sense of motion blur. The crabs are dark brown and orange, and their legs are visible. The background is out of focus, showing a white surface and a green object.

Harvester
Education

Youth Education

Green Crab.org x
Movement Education
Outdoors

Green Crab.org x
Boston Local Food
Fest





Green Crabs and Otters:
Interview with Dr. Rikke
Jeppesen

greencrab.org/blog

Community Outreach & Storytelling



Green Crab Derby

Supply Chain & Product Support



St. Ours Green
Crab Broth & Chef
Youji Iwakura



Marpheen Chan of
Khmer Maine,
developing a salted
crab product

Chef Education



Tracy Chang of
PAGU with Green
Crab Laksa

James Beard
Award Winner Chef
David Standridge at
James Beard
Platform



Green Crab Week

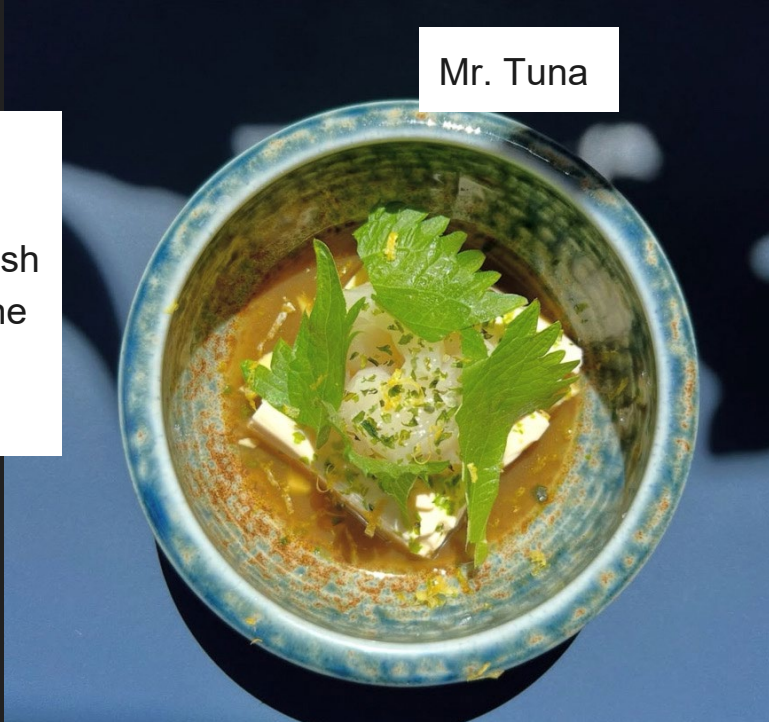


Nathalie Wine Bar

From June 20th -
29th, 70
restaurants and fish
markets across the
US served green
crab



Dune Brothers



Mr. Tuna

Eating Green Crabs































Current & Developing Products

- St. Ours Crab Broth
- Wulf's Fish Frozen Crab
- Maine Garum Company Crab Garum
- Shell + Claw Soft-Shell Green Crab
- Tamworth Distilling Crab Trapper Bourbon
- Polkadog Green Monstah Treats
- Khmer Maine Salted Crab







The Green Crab Working Summit

JUNE 24TH IN PORTLAND, ME



GREENCRAWB.ORG

