



GREENCRAB.ORG 
2022 Annual Report

Green crabs harvested by Michael Masi and
Sam Sewall for Khmer New Year



In 2022, invasive green crabs became widely available for consumption in the United States for the first time in history. Wulf's Fish started selling green crabs to restaurants across the Eastern US and directly to consumers in frozen packs. Tamworth Distillery released "crab trapper" green crab bourbon in collaboration with New Hampshire Sea Grant, and many harvesters began selling direct to restaurants. 2022 was also a busy year for our organization, from the largest green crab giveaway yet to free tasting events and the release of many new recipes.

Meanwhile, on the West Coast, the green crab invasion only worsened. Green crabs were detected in Alaska for the first time while Washington, Oregon, and California witnessed green crabs begin to take hold and impact local shellfish populations. At this time, Western States and British Columbia are focusing on detection and removal instead of the commercial harvest of green crabs. However, as populations grow and expand this could change.

On the East Coast, coastal communities continued to face the devastating impact of green crabs on local shellfish populations and vital eelgrass beds. Oyster farms remarked how prolific green crabs were on farms and clammers continued to sound the alarm that green crabs are taking down their industry.

It's important to recognize that we will never be able to eliminate green crabs by expanding the fishery; however, we can potentially mitigate their invasive impact while developing a sustainable food source.

Moving into 2023, GreenCrab.org will continue to focus on bringing new harvesters into the industry, expanding access to green crabs in markets, and sharing free recipes and resources.

- Mary Parks, Director

Cooking With Green Crabs at Revere Beach
featuring Chef Andrew McQuesten





IN 2022 GREENCRAB.ORG:

1. Participated in 7 free green crab cooking demonstrations in person and online
2. Partnered with Khmer Maine and the Maine State Chamber of Commerce to give away 1250 lbs of green crabs during Khmer New Year at the Watt Samaki Cambodian Buddhist Temple
3. Partnered with Wulf's Fish, who became the first online retailer of green crabs for culinary use and sold green crabs to restaurants across the East Coast
4. Created an "On the Menu" live list of restaurants serving green crabs
5. Hosted a free tasting event with three chefs at Revere Beach in partnership with Eating with the Ecosystem and Save the Harbor/ Save the Bay
6. Was featured in Business Insider's True Cost, The Boston Globe, and NBC's The Chef's Pantry
7. Partnered with New England chefs to spread awareness of how green crabs are being used in their cuisine
8. Translated culinary and environmental resources on green crabs into Khmer, Portuguese, Spanish, English, French, Mandarin, and Cantonese



Chef Youji Iwakura making green crab ramen at Revere Beach with Kate Masury of Eating with the Ecosystem



2022 EVENTS

March 8



Director Mary Parks spoke at New Bedford Science Cafe about eating invasive green crabs and their impact on the New England shellfish industry

April 16th



GreenCrab.org collaborated with Khmer Maine and the Maine State Chamber to give away 1250 lbs of green crabs for Khmer New Year

June 8th



GreenCrab.org and Wulf's Fish hosted a green crab leg scampi demo on the Kittch app for chefs

July 10th



GreenCrab.org hosted a free tasting and cooking demo at Nibble Kitchen for Bow Market Oysterfest hosted by Bluefin Raw Bar with oysterman & crabber Brenden Doyle

Aug 7th



Alcove's Chuck Draghi demoed making green crab bisque at the Boston Seafood Festival with Wulf's Fish and GreenCrab.org

Aug 18th



GreenCrab.org and Eating with the Ecosystem hosted a day of free demos and tastings at Revere Beach with 3 local chefs

Sept 18th



GreenCrab.org hosted a free touch tank at Boston Local Food Festival's Family Fun Zone

Sept 20th



Seven Hills Pasta hosted an information session on green crabs and climate change sampling their kelp pasta with a green crab sugo





NEW RECIPES

Taramosalata Toast with Fennel & Celery Salad

Caldeirada de Caranguejo



by Mary Parks

Spicy Curry Green Crab



by Chef Ernie Campbell

Green Crab Leg Scampi



by Mary Parks

Green Crab Ramen



by Chef Youji Iwakura

Furlong Bisque



by Chef Charles Draghi

Grilled Rice with Green Crab Relish



by Chef Andrew McQuesten





Razor Clams with Green Crab
Butter from Faccia a Faccia



Chef Ernie Campbell is owner and founder of Jamaica Mi Hungry; a restaurant food truck empire based in Jamaica Plain and Allston. Check out our recipe page to find Chef Campbell's recipe for Spicy Curry Green Crab.



GREEN CRABS ON THE MENU

Some Restaurants Serving Green Crab Dishes in 2022

Alcove (Boston, MA) - The Furlong Bisque

Chickadee (Cambridge, MA) - Jonah Crab Toast with Green Crab Mayo

Faccia a Faccia (Boston, MA) - Razor Clams with Green Crab Butter

Jamaica Mi Hungry (Boston, MA) - Spicy Curry Green Crab

Moëca (Cambridge, MA) - Green Crab Custard

Oberlin (Providence, RI) - Green Crab Sugo

Row 34 (Boston, MA) - Soft Shell Green Crab Sliders

Seven Hills Pasta (Boston, MA) - Green Crab Sugo on Kelp Pasta

The Blue Hen (Rehoboth Beach, DE) - Spicy Maryland Crab Soup

The Banks (Boston, MA) - Calamari with Tomato Crab Ragu

Tino's (Hampton, NH) - Green Crab Jello

Toro (Boston, MA) - Fideo Pasta with Green Crab Broth

HARVESTER SPOTLIGHTS



Jason Jarvis, a commercial fisherman based out of Westerly, Rhode Island who has been harvesting green crabs for 9 years. Jason serves on the Rhode Island Marine Fisheries Council and as Board President of the Northwest Atlantic Marine Alliance. This year, Jason sold green crabs to chefs across Rhode Island and for use as bait.

Michael Masi and Sam Sewall are the duo behind Southern Maine Sustainable Shellfish. They recently started molting green crabs with New Hampshire Sea Grant and have started selling to restaurants such as Row 34. We partnered with Mike and Sam in April to help distribute 1250 lbs of hard shell green crabs in collaboration with Khmer Maine and the Maine State Chamber of Commerce.





Brenden Doyle is a harvester and oyster farmer based in Rowley, Massachusetts. He's outspoken about the impact of invasive green crab predation on oyster farming and the need for integrated green crab harvest with oyster farming.

Nicole FelDotto traps green crabs and lobsters out of New Hampshire and discusses fishing, sustainability, and marine science on Instagram @thatsaltyblonde_.



LEARN MORE ABOUT EACH HARVESTER ON OUR BLOG

Mike Masi and Sam Sewall of Southern Maine Shellfish handing out 1250 lbs of free green crabs for Khmer Maine's New Years celebration



GREENCRAB.ORG IN THE NEWS



GreenCrab.org was featured alongside Wulf's Fish, Alcove Boston, Tamworth Distilling, and NH Sea Grant in "The True Cost Of The Green Crab Invasion, And How Whiskey Can Help".



Anna Rossi featured Wulf's Fish green crabs and our org in a cooking segment on NBC's Hub Today



Published in September, Ann Trieger Kurland's Globe Food article featured our nonprofit while discussing Wulf's Fish's work with frozen green crabs for home cooks



Green Crab Scampi made in collaboration with Wulf's Fish
using their frozen green crabs



2023 ORGANIZATIONAL GOALS

1. Continue to work with wholesalers, harvesters, and chefs to develop and strengthen supply chains for culinary-use green crabs, develop free recipes, and get more green crabs onto plates.
2. Partner with West Coast organizations, local, and tribal governments to spread awareness of the impact of green crabs and current regulations.
3. Work with members in shellfish aquaculture industries impacted by green crab predation to strengthen removal efforts and explore diversifying their business to sell green crabs.
4. Launch the Chef Advisory Network and Green Crab Harvester Advisory Network while developing chef and harvester specific resources.
5. Continue to build and strengthen community-specific resources for those interested in learning about all aspects of green crabs.

2022 Expenses

Admin Software Total	\$ 1346.52
Mileage & Travel	\$ 640.38
Accounting & Bookkeeping Total	\$ 900
Cookbook & Merch Inventory	\$ 1010.34
Better Beaches Program Expenses	\$ 3952.29
Total	\$ 7849.53

** Better Beaches program expenses included materials & labor compensation for chefs, translators, and event materials*

2022 Income

Cookbook Sales	\$ 925.83
Donations	\$ 3503.96
Merch	\$ 40
Better Beaches Grant	\$ 3000
Total	\$ 7469.79

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