

Kona Crab



LIFE HISTORY INFORMATION

FISHERY INFORMATION

LOCAL KNOWLEDGE

CURRENT REGULATIONS

COUNCIL MANAGEMENT

Spanner Crab • *pāpa'i kualoa* • *Ranina ranina*

Sexually mature at 2.9-in carapace length for males, 2.6 in for females. Inhabit coarse sandy areas from 1-110 fathoms deep. • Only emerge to feed or mate. • Egg-bearing females are observed May-Sept.

Caught with hoop nets (tangle or Kona crab nets). The nets are baited and deployed in tethered daisy chains and set over sandy bottom, usually free of structure or rocky, hard substrate.

Kona crabs have a short shelf life and rarely make it to the local markets and restaurants. Studies found that they are able to regrow portions of their limbs after being released from nets.

FEDERAL: Annual catch limit

HAWAII STATE: Season closed May-

August • Min size - 4 in (carapace)

• No spearing, taking or killing of females (subject to change)

Managed under an annual catch limit of 30,802 lbs and annual catch target of 25,491 lbs for fishing years 2020-2023. An in-season accountability measure will be implemented to track catch relative to the catch target.

Not overfished;
not experiencing overfishing



**STOCK
STATUS**

Crab Cakes

SERVES 4 AS AN APPETIZER

INGREDIENTS

3 tbsp unsalted butter
½ tbsp minced garlic
3 tbsp minced onion
3 tbsp minced red bell pepper
3 tbsp minced green bell pepper
3 tbsp minced celery
3 tbsp minced carrots
2 tbsp minced fresh basil
6 tbsp heavy cream
Salt and freshly ground white pepper, to taste
1 ½ lbs fresh lump crabmeat,
preferably Kona crab,
picked over for shell
½ cup all-purpose flour
2 cups panko (*Japanese bread crumbs*)
2 large eggs
1 cup peanut oil
½ each red and green bell
pepper, seeded, deribbed,
and finely diced
4 strips lemon zest
4 small basil sprigs

DIRECTIONS

1. Melt the butter in a large sauté pan or skillet over medium-high heat. Add the garlic and onion and sauté for about 1 minute, or until golden brown. Add the red and green bell pepper, celery, carrot and basil and sauté 1 minute longer. Add the cream and continue cooking until the liquid is reduced by half. Season with salt and pepper and transfer to a non-reactive bowl. Let cool. Cover and refrigerate for 1 hour.
2. Add the crabmeat to the chilled mixture and stir thoroughly. Form into 8 balls and squeeze gently to remove any excess liquid; then form the balls into patties.
3. Place the flour and Panko on separate plates and beat the eggs in a shallow bowl. Lightly coat the crab cakes in the flour, then in the egg, and finally, in the Panko.
4. Heat the peanut oil in a heavy sauté pan or skillet over medium heat until it reaches 350°F. Add the crab cakes and sauté for about 1 ½ minutes on each side, or until evenly browned.
5. Serve 2 crab cakes per person. Garnish with the red and green bell pepper and lemon zest. Top with a basil sprig.



Recipe Courtesy
greateatshawaii.blogspot.com
Recipe Bottom Photo: Keoki Stender
Front Top Photo: National Marine
Fisheries Service
Front Bottom Photo: Nathan Abe



Western Pacific Regional
Fishery Management Council

1164 Bishop St., Suite 1400, Honolulu, HI 96813

PHONE: (808) 522-8220
EMAIL: info@wpcouncil.org
WEB: www.wpcouncil.org

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