

m bet pix 365

King crab meat tends to be sweeter and more delicate in flavor compared

To

- which has a more robust or slightly briny taste! In terms of r

texture: "king

the meat is overall firmer and has a more delicate flake; while the

31; "ogemnes gabameast

is 1stly softer with the damora substantial flakes. King vs G

ougenen Cloob

Best Pick for Maker Caribbean Legs do Red Brethren Seafood : lining

/vc

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sweeter and Dungeness a little more

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