Creating and Marketing a Green Crab Fishery



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My current work obsession started with a soft-shell crab po'boy in New Orleans and an off-handed comment by a lobsterman friend a few months later... You know...You should figure out how to get rid of these things, I bet you can eat 'em. But probably as soft-shells because they aren't very big.

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Las Pass

Yeah...no... (PHOBIC)

Come on, its yummy! (PUSHER)



Green Crab Expert- sort

'Eat green crabs!'

Historic and Iconic

Mail in Min

Me!

Save Me!





Green crab predation identified as cause of Maine clam

NH Fisheries (especially the groundfish fishery) are in a precarious situation:

w Hampshire's Changing Fishing Industry

local fishermen an endangered species?

he fishermen:	NH's	ground	fishing	captains	fading	away
	100		100		10	

hermen: A historic industry faces a warming world

Turns out, being a New Hampshire fisherman isn't what it used to be.

The Deliciously Fishy Case of the "Codfather"

food industry is in deep trouble—thanks in no small part to one mogul's seriously shady business.

'It feels like we're just forgotten'			
Cod Fishery Blamed on	Young New Hampshire		
vate Assessment	Fishermen Head Out Anyway		

Headlines from 2011-Present





GLOBAL INVASIVE SPECIES DATABASE

HOME ABO

ABOUT THE GISD HOW TO USE

CONTACTS





sive green crabs are destroying vital marine and coastal ecosystems

Yum! I can eat at at least 40 of these a day!

ES

Shellfish Beds





Chef and scientist urge: Eat more green crabs

arks & Thanh Thái to the Green Crab R&D Projec

HIDE CAPTION
HIDE CAPTION
see of Moxy and Franklin Oyster House restaurants in Portsmouth
have a tasty seafood recipe for invasive

ADDAV/AUDIENCE/STUDENTS/ Dining Hosts Sustainable Seafood Fea. Automation of the seafood fear of the sea

By focusing on creating a 'fishery' and markets for green crabs:



Fishermen can continue to make their living off marine resources while having a positive ecosystem effect (reducing their numbers).

By focusing on creating a 'fishery' and markets for green crabs:



Consumers can enjoy 'homegrown' delicacy while having a positive economic effect for NH Fisheries and positive ecosystem effect (reducing GC numbers).