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King crab meat tends to be sweeter and more delicate in flavor compared to Dungeness crab, which has a more robust and slightly briny taste. In terms of texture, king crab meat is slightly firmer and has a more delicate flake, while Dungeness crab meat is slightly softer with a more substantial flake.

[King vs Dungeness Crab - The Best Pick for Making Crab Legs - Red Crab](#)

[redcrabseafood : king-vs-dungeness-crab-the-best-pick-for-making-cr...](#)

Taste is subjective, but blue crab is generally regarded as sweeter and Dungeness a little more salty.

Both are favorites for eating simply seasoned and steamed, off a table covered with paper, using mallets and crackers to extract the meat before dipping it in drawn butter.

[Crab Bowl: Blue vs. Dungeness](#)

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