

## Recreational crabbing now open coastwide in Oregon

December 4, 2024



Recreational crabbing is now open coastwide in all bays and the ocean, the Oregon Department of Agriculture and the Oregon Department of Fish and Wildlife announced today. Commercial bay crabbing remains closed coastwide in conjunction with the delayed ocean commercial season.

Two consecutive tests of crab samples indicate levels of domoic acid (a marine biotoxin) are below the safety threshold from Cape Blanco to CA. (This area has been closed to high levels of domoic acid since Nov. 14.)

People should always call the Shellfish Safety Hotline at 1-800-448-2474 **before** heading out to harvest any shellfish or visit the [ODA Recreational Shellfish Biotoxin Closures Webpage](#).

## **Current recreational harvest closures and openings:**

### **Crabs:**

OPEN coastwide.

### **Razor clams:**

OPEN from the WA border to Cascade Head.

CLOSED from Cascade Head to the CA border.

### **Mussels:**

OPEN coastwide.

### **Bay clams:**

OPEN coastwide.

In areas open to crab harvesting, it is always recommended that crab be eviscerated and the guts removed prior to cooking. This includes removal and discard of viscera, internal organs, and gills. Toxins cannot be removed by cooking, freezing or any other treatment.

ODA will continue testing for shellfish toxins at least twice per month, as tides and weather permit.

Reopening an area closed for biotoxins requires two consecutive tests with results below the closure limit.

For more information call ODA's shellfish biotoxin hotline at (800) 448-2474, the ODA Food Safety Program at 503- 986-4720, or visit the [ODA Recreational Shellfish Biotoxin Closures Webpage](#).

Contact ODFW for recreational license requirements, permits, rules, and limits.