

Crafted from the tender straps and siphons of Clearwater's wild-caught Arctic Surf Clams, these un-breaded and pre-tenderized clams offer a unique frying clam for foodservice operators.

With a quick thaw and 45-second fry time, they're perfect for on-demand prep - bread or batter them your way to create a custom clam experience.

Striking the balance between a clam strip and a whole belly (with none of the bellies!), these clams offer meaty, natural-looking pieces, packed with flavor and tender texture - at a fraction of the cost of whole bellies.





FRYER ARCTIC SURF CLAMS



WHY CHOOSE **CLEARWATER'S FRYER ARCTIC SURF CLAMS?**

- A New Take on a Classic: Inspired by New England's iconic clam dishes, these tenderized clams offer a flavorful, meaty alternative that's not quite a strip and not a whole belly - just the perfect middle ground.
- Full Value in Every Pack: Operators receive full net weight packs with minimal brine added - ensuring you get more usable product in every case.
- Sustainably Harvested: Responsibly sourced from the pristine waters of the Canadian North Atlantic, Clearwater's Arctic Surf Clams reflect our commitment to quality, sustainability, and ocean stewardship.
- Customizable Prep: Packed frozen in brine for quick thawing and easy handling, these clams are ready for your signature breading or batter perfect for operators looking to make the dish their own.
- Cost-Effective Versatility: With the taste, look, and appeal of a premium clam at a fraction of the cost of whole bellies, you can deliver big flavor and high margins - menu flexibility without compromise.



COOKING INSTRUCTIONS

Thaw from frozen. Bread or batter and deep fry at 350°F for 45 seconds. Cook to an internal temperature of 160°F. Do not overcook.

PACK FORMATS

 $2.09 \text{ lb } (2 \text{ lb meat}, 0.09 \text{ lb brine}) \times 4 = 8.36 \text{ lbs}$

FOR MORE INFORMATION, CONTACT CLEARWATER:

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clearwater.ca









