

RESPONSIBLE  
FISHING  
SINCE 1976



# FRYER ARCTIC SURF CLAMS

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 quick thaw and fry times, they're perfect for on-demand prep – bread, batter or dust to create your preferred fried 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.



WILD CAUGHT



PRODUCT OF CANADA

# 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, batter or dust and deep fry at 350°F for 45-60 seconds. Cook to an internal temperature of 160°F. Do not overcook.

## PACK FORMATS

2lb x 4 = 8lbs

## FOR MORE INFORMATION, CONTACT CLEARWATER:

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Clearwater is proudly Indigenous, committed to creating a sustainable seafood future for generations to come.

[clearwater.ca](http://clearwater.ca)



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**REMARKABLE SEAFOOD,  
RESPONSIBLE CHOICE**