



arctic surf clams

species, product and culinary guide



Arctic Surf Clams

From sushi to sashimi, and even in a delicate salad, our brightly coloured Arctic Surf Clams add variety and visual appeal to your menu.

Supplied in convenient formats, they require little preparation and are ready to be consumed once thawed.



Only the finest clams make it through our demanding quality control process and are shipped to customers around the world.

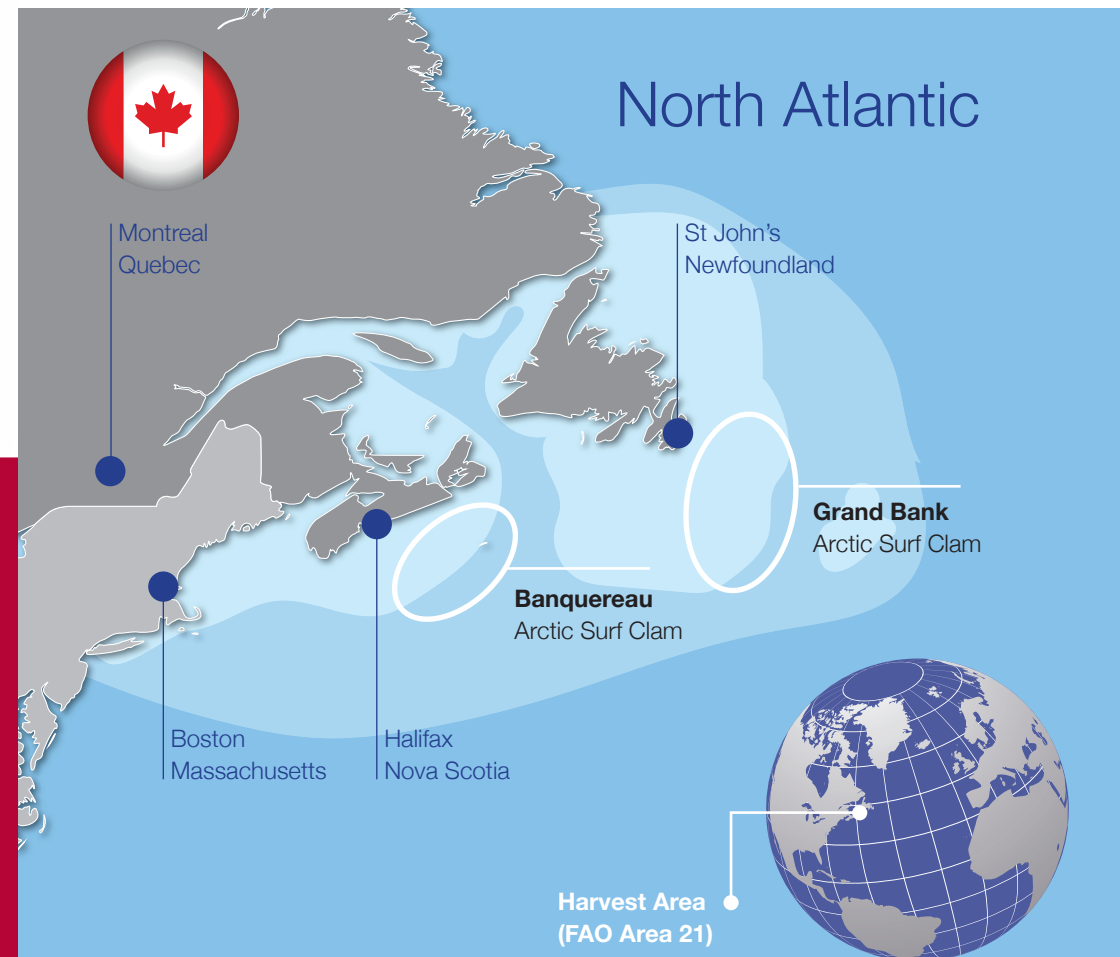
Arctic Surf

Hokkigai
Mactromeris Polynyma

- Individually-quick-frozen (IQF) at sea
- 100% natural
- Wild
- Bright red color

Harvesting

Sustainably harvested from the cold, clear waters of the Canadian North Atlantic, Clearwater Arctic Surf Clams deliver superior texture and taste with an exceptional ocean-fresh flavor. Wild-caught and 100% natural, Clearwater Arctic Surf Clams are individually-quick-frozen (IQF) at sea, locking in unbeatable freshness.



1 harvesting



Our state-of-the-art factory vessels harvest wild clams from the cold, clear waters of the Canadian North Atlantic. All of our vessels are certified and subject to the same inspections and quality/safety protocols as land-based operations. With 3D imagery helping vessels track where they've previously towed, we are able to continually harvest new areas to allow for re-growth of species thus preserving the ecosystems.

3 logistics



Our expert logistics team will manage the secure and timely shipment of your premium, wild seafood. We provide delivery along our extensive global network with complete quality assurance.

2 processing



Within 60 minutes of harvesting, Arctic Surf Clams are blanched, shucked and IQF on board our vessels. Food safety and quality assurance programs, including HACCP, QMP and BRC ensure consistency and the highest standards. Full traceability exists through the supply chain for this product.

Sorting ► Blanching ► Shucking & meat separating ► Freezing (IQF or block) ► Packing & storage

4 culinary



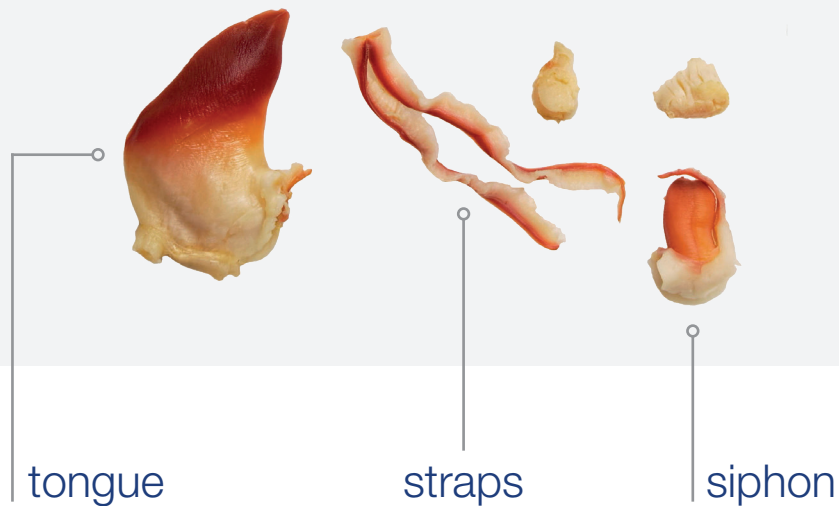
We take pride in delivering premium shellfish to plates all over the globe. Our versatile Arctic Surf Clams are enjoyed in sushi-style dishes and Asian cuisine, cold applications and salads. We've included some delicious recipes in this booklet to get you started.

Anatomy of the clam

shell



adductor muscles



tongue

straps

siphon

Sustainability



Sustainability is a core business value embedded in Clearwater's culture and expressed throughout our mission, strategies and values. Stewardship of our resources is not only good for business, we see it as our personal and corporate responsibility.

Clearwater has supported a 10-year habitat impact study undertaken by the Canadian Department of Fisheries and Oceans (DFO). We have also undertaken a major project involving ocean-mapping technology. The results show that the sandy habitat where Arctic Surf Clams are fished recovers and is sustainable in the long term.



100% Natural



Wild Caught



Frozen at Sea

Clearwater Arctic Surf Clams



Clearwater Arctic Surf Clams are prized for their sweet taste and unique texture. Their brilliant red tongues make them visually appealing, particularly in sushi and sashimi dishes. The convenient whole frozen tongue format makes preparation and storage easy for today's home chefs and foodservice operators.

Frozen Arctic Surf Clam Sushi-Ready Slices

Clearwater's 100% natural and wild-caught Arctic Surf Clams are now available in pre-cut and portioned sushi-ready slices. This convenient sushi-ready clam format adds variety and visual appeal to any sushi or sashimi dish.



Chopped Wild Arctic Surf Clams



Clearwater Chopped, Wild Arctic Surf Clams are 100% meat packed in pure, premium juice. This provides 33% more brix concentration than the industry average – eliminating the need to buy additional clam juice. Naturally blanched in their own nectar, Clearwater Clams have a unique fresh, sweet taste.

Frequently Asked Questions

How do I store Clearwater Arctic Surf Clams?

Clearwater Arctic Surf Clams should be stored in your freezer until you are ready to defrost them for use.

What's the best way to defrost Clearwater Arctic Surf Clams?

For best results, we recommend defrosting the product overnight in your refrigerator. For quick thaw, immerse in a sealed bag under cold water for about 5 minutes or until thawed. Do not defrost in the microwave. Do not refreeze after thawing.

Do I need to cook Clearwater Arctic Surf Clams?

Clearwater Arctic Surf Clams are ready-to-serve once thawed and best used in cold applications, such as sushi and salads. They can also be featured in hot dishes, such as stir-fry and soups, if added at the very end to prevent over-cooking. If over-cooked and exposed to excess heat, clam meat can become very chewy in texture. Arctic Surf Clam Sushi-Ready Slices are also ready-to-serve once thawed and do not require cooking or re-heating. Chopped, Wild Arctic Surf Canned Clams come in a cooked format and are therefore ready to consume and can be reheated in a variety of different applications.

What is blanching?

After Clearwater Arctic Surf Clams are harvested, they go through a quick blanching process, where they are plunged into hot water for a short amount of time, removed and then plunged into ice water to halt the cooking process. This allows the meat to separate from the shell, giving the clam a very juicy texture with a slight crunch and fresh taste.

How long can I keep Clearwater Arctic Surf Clams in my freezer?

Please refer to the best before date on the packaging.

How long can I keep Clearwater Arctic Surf Clams once they have been defrosted?

After defrosting, Clearwater Arctic Surf Clams can be stored in your refrigerator for one day.

Application

delicious as:



Sushi

Drape prime or butterfly cut arctic surf clam over sushi rice.



Salad

Add sliced clam to julienned vegetables or leafy greens with a light citrus dressing.



Sashimi

Place clams in water with lime slices for 5 minutes; drain water and serve on platter with a soy dip added at the last minute.

Clam preparation



We ship the finest sushi-grade clams to our customers around the world and want to ensure they're enjoyed at their best. Follow these steps for the best results and optimum flavor:

Thawing instructions

- Thaw overnight in a refrigerator.
- For quick thaw, immerse in a sealed bag under cold water for about 5 minutes or until thawed.
- Do not defrost in the microwave or at room temperature.
- Do not refreeze after thawing.

Butterfly cut

Slice lengthwise, leaving a small "hinge" on one side.



Prime (half) cut

Slice in half for two thin pieces.



Tips and Tricks

Gently score the outside of the clam to break down the muscle fibre and make it even more tender.

Avoid cooking clams, otherwise they become leathery. If served hot, they should be added at the last second.

Hokki Poke



METHOD:

Thaw Arctic Surf Clams as per instructions on package. Leave whole or rough chop as desired.

Make Lime Splash dressing by mixing dressing ingredients in a bowl and adjusting sweetness and salinity to taste. Reserve chilled, until required, for up to 5 days refrigerated.

In a large salad bowl, mix onions, bell peppers, scallion and Arctic Surf Clams with the Lime Splash dressing until everything has a thin glaze of the dressing.

Garnish with a generous sprinkle of Furikake on top and serve immediately. Alternatively, garnish with chilis and/or cilantro. May also be served over cold sushi rice.

INGREDIENTS:

Hokki Poke

- 7 pc** Arctic Surf Clam Tongues (whole)
- 1 ½ cup** Vidalia/Maui Onions
- ¾ cup** Scallion/Green Onion
- 1 ½ cup** Red and Yellow Bell Pepper
- 1 cup** Lime Splash Dressing
- 2 tbsp** Furikake Seasoning

Lime Splash Dressing

- ½ cup** Lime Juice
- 1 cup** Rice Vinegar
- 1 tbsp** Honey
- 4 tsp** Soy Sauce



Rice Plank with Arctic Surf Clams and Sweet Potato Purée



METHOD:

Bake and peel or peel and boil until sweet potato is tender. Purée the sweet potato flesh with other ingredients until smooth. Reserve hot or cold.

Rice - Mix oils together in a large non-stick pan over high heat and sauté the rice planks until golden and crisp on the outside.

Arctic Surf Clams - Thaw Frozen Arctic Surf Clam Sushi-Ready Slices as per instructions on package. Lay 7 sushi-ready slices in an orderly sequence on top of each of the rice “planks”.

Plating - Transfer each rice plank with clams to a plate. “Dot” the plate with varying size dollops of seasoned sweet potato. Garnish plate with pickled ginger, spring onions and soy sauce as desired. Serve immediately.

INGREDIENTS:

- 7 pc** Frozen Arctic Surf Clam Sushi-Ready Slices

Rice Plank

- 1 ⅔ cup** Cooked Sushi Rice formed into four rectangle shaped “planks” and refrigerated for 1 hour and up to 1 day
- 4 tsp** Sesame oil
- ¼ cup** Vegetable oil

Sweet Potato Purée

- 1** Large Sweet Potato
- 4 tsp** Sesame oil
- 1** Medium Lime (juice and zest)
- 2 tbsp** Honey
- Salt and Pepper - to taste



Manhattan Chowder



METHOD:

Heat oil in a large pot over medium heat. Add onion, celery, garlic and crushed red pepper, and cook, covered, stirring occasionally, until soft (about 8 minutes). Stir in the tomato paste and cook, stirring, for about 1 minute more.

Tie the parsley sprigs, fresh thyme, and bay leaf together with a piece of kitchen twine and add to the pot with the potatoes. Pour in the clam juice and bring to a boil. Lower the heat and simmer, covered, until the potatoes are tender (about 10 minutes).

Stir in the tomatoes and clams. Cover and bring to a low simmer. Season with pepper to taste. Divide among warm soup bowls and sprinkle with the parsley. Serve immediately.

INGREDIENTS:

- 1 ½ cups** Clearwater Wild, Chopped Arctic Surf Clams (drained)
- 5 cups** Clam juice (from can)
- 1 ½ tbsp** Olive oil
 - 1** Large Spanish onion, chopped
 - 1 ½** Celery stalks, chopped
 - 7** Cloves garlic, minced
 - pinch** Crushed red pepper
 - ¼ cup** Tomato paste
 - 3** Sprigs parsley
 - 3** Sprigs fresh thyme
 - 1** Bay leaf
 - 1** Large waxy-style potato (about 3/4 pound), diced
 - 1 28 oz** Can whole, peeled tomatoes (with liquid), roughly chopped
 - 1 ½ tbsp** Kosher salt or to taste
 - Freshly ground black pepper
 - 2 tbsp** Chopped parsley for garnish



Arctic Surf Clams & Bacon Scented Corn Bowties



METHOD:

In a heavy bottom saucepan sauté bacon until medium rare. Remove most of the rendered bacon grease. Add half the butter, garlic, shallots, and half of the corn. Cook until translucent.

Add remaining butter and flour and stir until thick. Add half of reserved clam juices and cook over medium heat until thickened (about 4 minutes). Add milk or cream, turmeric and remaining ingredients. Once back to a boil, add pasta and toss until warm. Finally, add Arctic Surf Clams. Adjust to taste with salt and pepper and serve at once.

This will make a generous 12-24 portions of plated pasta or served buffet style for up to 30 people.

INGREDIENTS:

- 1 can** Clearwater Chopped Wild Arctic Surf Clams, juice separated from meat
- 3 lbs** Bowtie pasta, cooked in heavily salted water as per package instructions
- 4 oz** Bacon cut in emince (sliced thin)
- 12 oz** Sweet yellow corn kernels
- 2** Shallots, minced fine
- 4** Cloves Garlic, minced fine
- 2** Tomatoes, finely diced
- 2 tbsp** Parsley, chopped
- ½ cup** Salt-free butter
- ½ cup** All purpose flour
- 1 bunch** Green onions, finely chopped
- 3 cups** Milk or cream
- 1 tbsp** Turmeric powder (optional for a nice yellow color)
- to taste** Salt and pepper





For more recipes go to clearwater.ca or visit our Clearwater Seafoods YouTube channel.

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