

Species Comparison: The Clearwater Difference



**Norway
Lobster Tail
Clusters**



Langostino



**North
Atlantic
Lobster Tails**



**Rock
Shrimp**



**Slipper
Lobster Tails**

ORIGIN	UK, Iceland & Norway	Central & South America	USA & Canada	USA & Mexico	China, Taiwan, Thailand & Vietnam
SIZES	50-60 ct	80-200 ct	2-10+ oz tails	21-25 ct	1-2 oz – 12-14 oz per tails
FLAVOR & TEXTURE	Delicate flesh and sweet, succulent taste.	Sweet, delicate flavor, similar to lobster or crab meat. Texture and appearance similar to cooked shrimp.	Mild, sweet flavor with firm texture.	Firm texture and sweet, succulent flavor, similar to lobster.	Delicate flavor, often sweeter than other lobster species. Firm texture - cross between lobster and shrimp.
FORMAT(S)	Shelled and IQF into easy-to-use clusters of up to three small tails.	Tail meat used only (shelled and IQF frozen).	Available in shell-on and shell-off tail formats.	Product primarily sold peeled and deveined, as meat is difficult to remove from rock-hard shell.	Available IQF raw extracted tail meat or whole shell-on tails.
CHARACTERISTICS	Highly versatile and great alternative to North Atlantic lobster, crab and shrimp.	One inch size tail meat ideal for bite-sized menu applications.	White meat with red tinges. Convenient – prepares and presents the same as live lobster.	Transparent/clear meat with fine pink/purple lines. Excellent for dishes that don't require full shrimp presentation.	Pearly white/translucent meat, processed from the pink-shelled slipper lobster tail.
PRICE	\$\$	\$	\$\$\$	\$\$	\$\$



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responsible choice