

RESPONSIBLE
FISHING
SINCE 1976



RAW FROZEN
SHELL-OFF
**LOBSTER
TAILS**



CAPTAIN RANDALL SCOTT
Shelburne, Nova Scotia



WILD CAUGHT



PRODUCT OF CANADA

Easily enhance your menu with Clearwater's Raw Frozen Shell-off Lobster Tails. Produced using a specialized high-pressure extraction system, this raw and frozen product delivers the same superb taste as Clearwater's Live Premium Hardshell Fresh™ Lobster. With no pre-cooking or shucking required, Clearwater's mouthwatering shell-off lobster tails are easy to thaw and prepare, offering wide versatility and the ultimate in convenience for today's foodservice operators.

RAW FROZEN SHELL-OFF LOBSTER TAILS

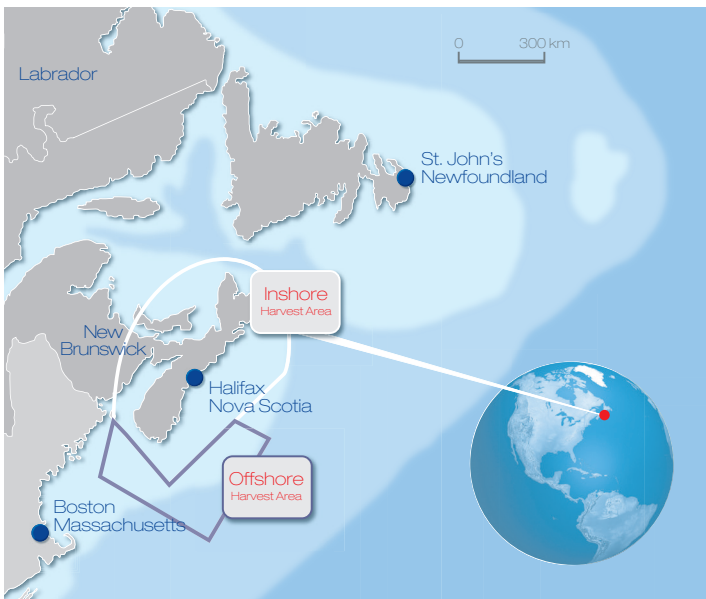
WHY CLEARWATER?

- Fast and efficient worldwide distribution and delivery
- Wild-harvested from sustainable and Marine Stewardship Council (MSC) certified fisheries
- Consistent year-round supply and availability

HARVESTING AND PROCESSING

Caught in the pristine waters of the Canadian North Atlantic, Clearwater sources and harvests its lobster from eco-certified inshore and offshore fisheries.

Clearwater's Raw Frozen Shell-off Lobster Tails are produced using a specialized high-pressure extraction system. This process detaches the raw lobster tail from the shell and is then quick frozen within half an hour, ensuring a premium "live" lobster taste and texture.

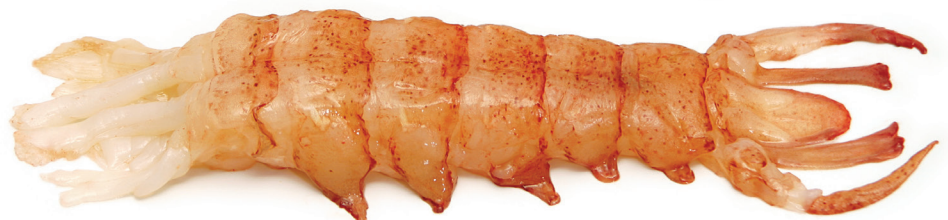


FEATURES & BENEFITS

- **Convenience:** no pre-cooking or shucking required
- **Quality:** High Pressure (HP) processed for improved texture and taste
- **Heightened flavor:** cooking with raw meat maximizes lobster flavor versus using a pre-cooked lobster product
- **Portion controlled:** use and prepare only what is needed
- **Frozen storage:** vacuum packed for optimal freshness
- **100% natural:** no chemicals or additives
- **Fixed pricing:** opportunity for foodservice operators to offer a lobster menu item at a set cost

SUSTAINABILITY

Clearwater Lobsters are wild-caught from well-managed and healthy lobster fisheries around Atlantic Canada. Available in Marine Stewardship Council (MSC) certified formats.

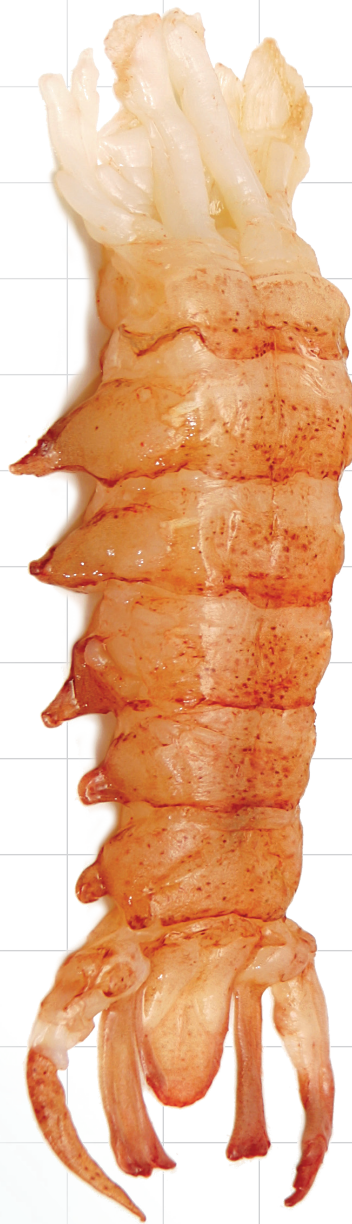


PACKAGING FORMATS

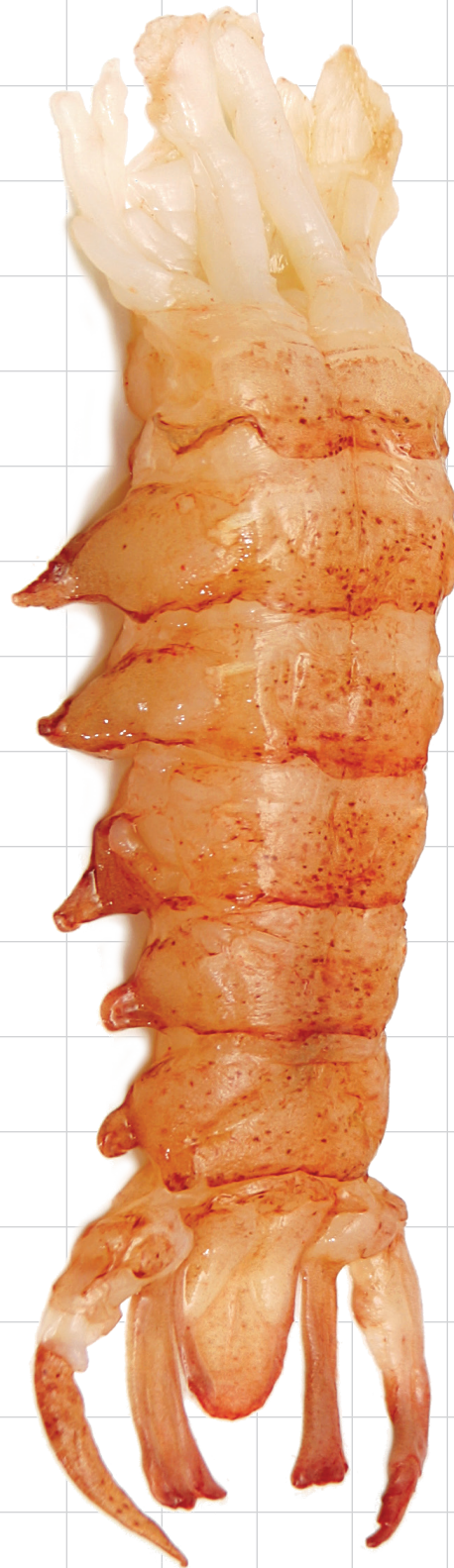
2-3oz, 3-4oz tails



ACTUAL SIZE
2-3oz lobster tail



ACTUAL SIZE
3-4oz lobster tail



IN THE KITCHEN

Clearwater's Raw Frozen Shell-off Lobster Tails can be prepared across a variety of cooking methods, including poaching in pack, steaming, baking, grilling or sautéing. Once cooked, shell-off lobster tails make an ideal seafood option for surf and turf dishes, served whole as a steak topper in a classic Oscar-style recipe or sliced into medallions. And, any remaining stock from the prepared lobster tails can be injected as a delicious flavoring in sauces or toppings.

FOOD SAFETY AND QUALITY

Food safety and quality assurance programs, including CFIA registration onboard Clearwater vessels and BRCGS certification within processing facilities ensure our customers receive only the highest-quality, consistent and food-safe products.

BRCGS

Food Safety

CERTIFICATED



FOR MORE INFORMATION, CONTACT THE CLEARWATER OFFICE NEAREST YOU:

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**REMARKABLE SEAFOOD,
RESPONSIBLE CHOICE**