

RESPONSIBLE
FISHING
SINCE 1976



WILD CAUGHT



PRODUCT OF
SCOTLAND



READY TO EAT



KEEP FROZEN



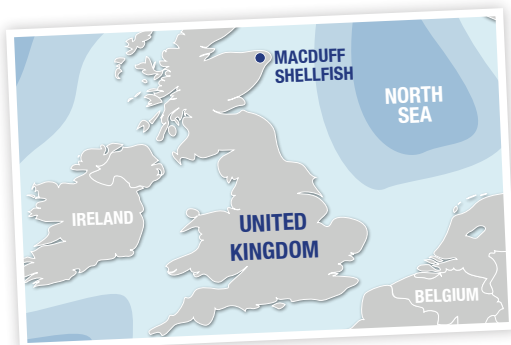
SCOTTISH ROCK CRAB CLAWS

BY CLEARWATER
SEAFOODS



Prized for its delicate sweet white meat, Clearwater's Rock Crab originates from the cold, clear waters of the North Atlantic.

Perfect as an appetizer, these claws are fully cooked and ready-to-serve once thawed. Each claw comes triple scored for a convenient and user-friendly eating experience.



Clearwater Rock Crab is sustainably harvested around the shores of the United Kingdom, predominantly from offshore waters in the North Sea.



ROCK CRAB CLAWS



Thaw



Steam



Boil



Serve chilled

PREPARATION INSTRUCTIONS

Thaw: Clearwater's Rock Crab Claws are individually quick frozen for optimal quality and convenience. Defrost for 24 hours in a sealed bag within a refrigerated environment. Do not thaw at room temperature or in the microwave. Once defrosted, store Rock Crab Claws in refrigerator for up to 24 hours. **Do not refreeze once thawed.**

Serve chilled or warmed. If desired, crab claws can be gently warmed by steaming or by placing in a poacher. They can also be placed in boiling, salted water for 2 minutes. Do not overheat.

HOW TO CRACK THE CLAWS

1. Hold claw and insert back of kitchen or oyster knife into the score. Pivot knife left to right to easily crack apart both sides of shell.



2. Remove meat from claw.

Note: The cartilage may still be in the center of the meat if it did not come out with the dactyl. Ensure product is fully thawed.

**If the scored edge won't crack by hand you may have to use shellfish crackers.*



remarkable seafood, responsible choice

clearwater.ca

