

RESPONSIBLE  
FISHING  
SINCE 1976



# BREADED ARCTIC SURF CLAMS



Indulge in a premium seafood experience with Clearwater's Breaded Arctic Surf Clams.

Crafted from the tender straps and siphons of our Arctic surf clams, these hand-breaded delicacies feature a golden coating and a succulent interior that deliver an irresistible, mild seafood flavor. Perfectly seasoned, they're sure to become a crowd favorite and a standout on any menu.



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## WHY CHOOSE CLEARWATER'S BREADED ARCTIC SURF CLAMS?

- **A Taste of New England:** Breaded clams are a beloved staple on New England menus, celebrated for their golden crispness and mild seafood flavor. Clearwater's offering beautifully captures this classic dining experience, making it a must-have for your menu.
- **Sustainably Harvested:** Arctic surf clams are responsibly sourced from the pristine waters of the Canadian north Atlantic. By prioritizing sustainable practices, Clearwater ensures the longevity of this cherished resource while delivering unmatched quality to your table.
- **Tender and Delicious:** Each bite offers a soft, succulent texture and mild flavor that seafood lovers adore.
- **A Handcrafted Touch:** Hand-breaded with care, these clams are as visually appealing as they are delicious.
- **Premium Appeal at a Fraction of the Cost:** Mimicking the look and flavor of whole belly clams, which can command \$20 to \$35 per plate, Clearwater's clams let you delight your guests and maximize your margins.

## FEATURES & BENEFITS

- **Pre-Breaded and Par-Fried:** Save time and effort while achieving consistent, high-quality results.
- **Ready in 60 Seconds:** Perfect for busy kitchens and fast-paced service, these clams are as convenient as they are delicious.
- **Tender Texture with a Golden Crunch:** A standout addition to any menu, offering the perfect balance of texture and flavor.

## ELEVATE YOUR MENU

With Clearwater's Breaded Arctic Surf Clams, you're not just serving seafood; you're delivering a story—a celebration of classic New England flavors, sustainable sourcing, and premium quality. Delight your guests with a dish that's simple to prepare, and irresistibly delicious.

## COOKING INSTRUCTIONS

Deep fry at 350°F for 60 seconds. Cook to an internal temperature of 160°F. Do not overcook.

## PACK FORMATS

2.5LB x 4 = 10LB  
6LB x 1 = 6LB Bulk



## 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



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**REMARKABLE SEAFOOD,  
RESPONSIBLE CHOICE**