

RESPONSIBLE
FISHING
SINCE 1976



BREADED SCALLOPS



Savor the sweet, succulent taste of Clearwater's Breaded Scallops, made exclusively with premium Patagonian scallops. Wild-caught from the temperate waters of the Argentine Continental Shelf, these bite-sized treasures offer a pure and natural flavor that's truly unforgettable. Hand-breaded with care, they feature a golden coating and tender interior, making them the perfect pop-in-your-mouth seafood delight.



BREADED SCALLOPS



WHY CHOOSE CLEARWATER'S BREADED SCALLOPS?

- **Wild-Caught:** Harvested from the pristine waters of a sustainable fishery on the Argentine Continental Shelf, these scallops embody quality and responsibility.
- **Sweet and Succulent:** Naturally sweet and tender, they deliver a flavor profile that's delicate yet satisfying.
- **Handcrafted Perfection:** Each scallop is hand-breaded for an artisanal touch, ensuring exceptional presentation and consistency.
- **Bite-Sized and Versatile:** Perfectly portioned for appetizers, sharing platters, or creative menu applications, they're as convenient as they are delicious. Pairing beautifully with a variety of sides and sauces, from tangy tartar sauce to zesty lemon aioli or even sweet chili glaze.

A SMART APPROACH TO A CLASSIC SHELLFISH

Clearwater's Breaded Scallops offer a clever way to incorporate a typically premium ingredient into your menu. With their sweet, succulent flavor and appealing presentation, these scallops provide a versatile, cost-effective alternative to traditional seafood dishes, allowing you to offer a high-quality experience without the high price tag.

FEATURES & BENEFITS

- **Pre-Battered and Par-Fried:** Reduces prep time while guaranteeing consistent, high-quality results.
- **Ready in 45 Seconds:** Ideal for fast-paced kitchens, offering efficiency without compromising flavor.
- **Delicate Texture with a Golden Finish:** Combines tender scallop meat with a crisp, golden exterior for an elevated dining experience.

COOKING INSTRUCTIONS

Deep fry from frozen at 350°F for 45 seconds. Cook to an internal temperature of 160°F (71°C). Do not overcook.

PACK FORMATS

2.5LB x 2 = 5LB



FOR MORE INFORMATION, CONTACT THE CLEARWATER OFFICE NEAREST YOU:

HEAD OFFICE:
(902) 443-0550
clearwater.ca

CANADIAN SALES OFFICE:
(905) 858-9514
cdnsales@clearwater.ca

US SALES OFFICE:
(703) 669-6119
ussales@clearwater.ca



Clearwater is proudly Indigenous, committed to creating a sustainable seafood future for generations to come.

clearwater.ca



© Clearwater Seafoods Limited Partnership 2024



**REMARKABLE SEAFOOD,
RESPONSIBLE CHOICE**