

PREMIUM WILD SEAFOOD FROM A COMPANY YOU CAN TRUST.



Clearwater is one of North America's largest vertically-integrated seafood companies and the largest holder of shellfish licenses and quotas in Canada. We are recognized globally for our superior quality, food safety, diversity of species and reliable worldwide delivery of premium wild, eco-certified seafood. Today, Clearwater is proudly Indigenous, committed to creating a sustainable seafood future for generations to come.



Find out how you can add Clearwater products to your sustainable seafood offerings today.



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REMARKABLE SEAFOOD, RESPONSIBLE CHOICE

OPERATING FROM OCEAN-TO-PLATE



HARVESTING

Clearwater owns nine vessels and one research vessel. Clearwater is the largest holder of shellfish licenses and quotas in Canada.



PROCESSING

Scallops, clams, crabs, and shrimp are processed in our six processing facilities and co-pack partners around the world.



LOGISTICS

Clearwater's global logistics team coordinates delivery of products via ground, air and ocean to customers in over 60 countries.



CULINARY

Clearwater's premium wild-caught seafood can be found on plates and store shelves around the world. Our customer base includes foodservice operators and distributors, processors, retailers and wholesalers.

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YOUR SUPPLIER OF PREMIUM

Clearwater

WILD-CAUGHT SHELLFISH



CANADIAN SEA SCALLOPS

Sustainably harvested from the pristine waters of the Canadian North Atlantic, Clearwater's wild-caught Sea Scallops are 100% natural and MSC-certified. Frozen-at-sea within an hour of catch, Clearwater's Sea Scallops consistently outperform fresh and frozen scallops on weight loss, yield, flavour, texture and shelf life.

1x10kg BULK/10x1kg BAG

ARCTIC SURF CLAMS IN BRINE

Sustainably harvested from the Canadian North Atlantic, these tinned clams deliver a sweet, delicate flavor and tender texture. Each tin is hand-packed with sushi-grade clams in an ocean-fresh brine, perfect for enhancing seacuterie boards or gourmet spreads, offering your customers a premium, responsibly sourced seafood experience.

95g (40g DRAINED WEIGHT) x 36



ARGENTINE SCALLOPS

Clearwater's sustainably harvested Argentine Scallops are 100% natural and a cost-effective way to offer a premium scallop option for your customers. Frozen-at-sea within 60 minutes of catch, Argentine Scallops deliver a sweet, fresh taste and texture.

1x15kg BULK



COOKED SHELL-ON CANADIAN COLDWATER SHRIMP

Within minutes of harvest from the North Atlantic, Clearwater's icy-fresh product is processed, individually quick frozen (IQF) and packaged onboard our recently launched, innovative factory vessel, ensuring the highest quality and freshest product for customers. Available in cooked formats.

5kg BOX



SNOW CRAB CLUSTERS

Prized for its sweet tasting and delicate snow-white meat, Clearwater's Frozen Snow Crab Clusters are wild-caught and sustainably harvested from the pristine waters of the Canadian North Atlantic. Fully cooked and ready-to-serve, Frozen Snow Crab Clusters are the perfect addition to a seafood tower, served on their own as an appetiser, or featured as a buffet item.

13.6kg (30lb) BOX

NORTHERN PROPELLER CLAMS

Harvested from the cold, clear waters of the Canadian North Atlantic, Clearwater's Northern Propeller Clams bear distinct yellow-white and red-orange colors presenting a unique shellfish delicacy. From ocean-to-customer, Clearwater's wild-caught clams deliver superior texture and taste with an exceptional ocean-fresh flavor. Available only as a block frozen format with variable piece sizing.

8kg BLOCK FROZEN x 2



ARCTIC SURF AND GREENLAND COCKLE CLAMS

Harvested from the cold, clear waters of the Canadian North Atlantic, Clearwater's wild-caught clams deliver superior texture and taste with an exceptional ocean-fresh flavour. From sushi to sashimi, and even in a delicate salad, our distinctly colourful clams add variety and visual appeal to menus. Blanched, no cooking required.

10x1kg BAG



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