

- All-Natural
- Hand-Shucked

- Locally Sourced
 All-Year Availability
 Uniform Shape & Size
 Individually Quick Frozen

Locally Caught Clams

Shucked on the Half Shell

BY SHORE SEAFOOD, INC.

Family Owned & Operated

- Since 1981 -











Shore Seafood, Inc.

PO Box 10, Saxis, VA 23427 757.824.5517 | 757.824.5662 (fax) orders@shoreseafoodinc.com shoreseafoodinc.com



Our company has been shucking clams from the Mercenaria, mercenaria family for decades. These hard clams are a top neck size and caught locally in the bountiful waters along the Northeastern Coast as well as the region one area. Chilantic Clams are perfectly uniform in shape and size and then hand-shucked on the half shell with the adductor muscle left in tact to maintain their own natural juices. Free of sand, grit and other extraneous matter, Chilantic clams on the Half Shell are the cleanest available. Our clams contain a sweet and slightly salty taste for a balanced and terrific flavor.

Serving Suggestion: Clams Casino. Serves 6.

Ingredients: 24 clams, 4 slices chopped bacon, 1/4 cup butter, 1 clove minced garlic, 1/3 cup chopped onions, 2 tbsp. chopped pimento, 1/2 tsp. white pepper, 1 1/4 cup dry white wine, 1 1/2 tbsp. worcestershire sauce, bay leaf.

Cooking Instructions: Preheat oven to 425° F. Fry bacon until crisp. Add remaining ingredients except for clams and white wine. Cook until onions are tender, stirring occasionally. Add white wine and remove from heat. Remove bay leaf. Pour mixture over clams and bake for 10 to 15 minutes.

SKU: 25121294466

Item ID: CLM-144-FRZ

Product: Frozen Half Shell Clam

Scientific Name: Mercenaria, mercenaria

Harvest Location: NE Coast, Coastal VA

Catch Method: Wild-Caught

Case Size: 144 Count

Inner Pack: 12 layers x 12 clams

Case Gross Weight: 23 lbs.

Case Net Weight: 8 lbs.

Case Dimensions: 11.5 x 9 x 12.5 in.

Shelf Life: 24 months

Tie x Tier: 17 x 5



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