

# Try Our Hand-Shucked Premium Fried Clams!

Hand-Shucked Hercules  
Jumbo Fried Clams



Hand-Shucked  
Fried Clams



**Cape Cod** and **Chincoteague Brand Fried Clams** are truly the “Gourmet” clam strips. We use only the most delicate portion of select, large North Atlantic Sea Clams, individually hand-shucked to retain more of their original juice and tenderness. These larger premium strips are lightly battered and breaded in our exclusive “Old-Fashioned New England Corn Style Breading”, sealing in the natural juices and fresh flavor. The resulting strips have a lighter golden color, distinctive natural curl, and a juicier mouth-watering texture. **Cape Cod** and **Chincoteague Brand Fried Clams** will add prestige to your menu . . . and extra dollars to your profits!

**Cape Cod** and **Chincoteague Brand Fried Clams** are a quick and convenient addition to any seafood menu. Pre-blanching reduces cooking time, making them ideal for carryout and fast food operations. Available in both portion packs for cost control without waste, and lower-cost bulk packs for mass feeding operations and seafood smorgasbords. Our unique delicate corn breading fries to a lighter golden brown than conventional clam strips and allows longer heat-lamp longevity. Serve as a healthy (0g Trans Fat) appetizer, hors d’oeuvre, entrée, on a seafood platter, or a luncheon special on a hot dog roll.

CODE	CASE PACK	PACKAGING TYPE	CASE NET WT.	CASE GROSS WT.	CASE DIMENSIONS	CASE CUBE	PALLET PATTERN TIE/TIER
82149 - 82184	24/4 oz.	Clear Bag	6 lbs.	7 lbs.	13.31 x 9.56 x 5.63	.41	15/13
82150 - 82183	24/5 oz.	Clear Bag	7.5 lbs.	8.5 lbs.	13.31 x 9.56 x 5.63	.41	15/13
82185	24/6 oz.	Clear Bag	9 lbs.	10 lbs.	13.31 x 9.56 x 7.13	.52	15/10
82178	12/1 lb.	Clear Bag	12 lbs.	13 lbs.	15.06 x 9.44 x 7.69	.63	13/ 9
82182	6/1 lb.	Cape Cod Bag UPC Code: 0 43787 01121 0	6 lbs.	7 lbs.	13.31 x 9.56 x 5.63	.41	15/13
82177	6/1 lb.	Chincoteague Bag UPC Code: 0 43787 05611 2	6 lbs.	7 lbs.	13.31 x 9.56 x 5.63	.41	15/13

**Try new Chincoteague Premium Hand-Shucked Hercules Jumbo Fried Clams!**

Our famous quality premium hand-shucked *Hercules* Jumbo fried clams are cut 3/8” thick in raw form for superior eye appeal and enhanced plate coverage. Normal fried clams are cut 1/8” thick in raw form.

CODE	CASE PACK	PACKAGING TYPE	CASE NET WT.	CASE GROSS WT.	CASE DIMENSIONS	CASE CUBE	PALLET PATTERN TIE/TIER
82124*	24/4 oz.	Clear Bag	6 lbs.	7 lbs.	13.31 x 9.56 x 5.63	.41	15/13
82162	24/6 oz.	Clear Bag	9 lbs.	10 lbs.	13.31 x 9.56 x 7.13	.52	15/10
82160*	10/1 lb.	Clear Bag	10 lbs.	11 lbs.	13.31 x 9.56 x 7.13	.52	15/10

\*Special Order\*

**COOKING INSTRUCTIONS**

**To Deep Fry:** Preheat oil to 350°F. Place fried clams in oil and deep fry for 45-50 seconds, (*Hercules* Jumbo Fried Clams - 1 minute 45 seconds to 2 minutes), or until light golden brown. Drain well on paper towels and serve while hot.

**To Pan Fry:** Use deep fry pan, add at least 1” oil and preheat until hot to 350°F. Place fried clams in oil and fry for 45-50 seconds, (*Hercules* Jumbo Fried Clams - 1 minute 45 seconds to 2 minutes). Turn clams over often, drain on paper towels and serve while hot.

**To Oven or Toaster Oven Bake:** Preheat oven to 375-400°F. Place fried clams (or *Hercules* Jumbo Fried Clams) in a single layer on a baking pan or cookie sheet. Bake for 6 minutes, flip clams and bake for 6 more minutes.

For best taste and tenderness, DO NOT overcook! KEEP FROZEN - store at 0°! Do not refreeze after thawing.

**INGREDIENTS:** HAND-SHUCKED SEA CLAM MEAT AND SEA CLAM JUICE, BLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMINE MONO-NITRATE, RIBOFLAVIN, FOLIC ACID), YELLOW CORN FLOUR, WATER, POLYUNSATURATED SOYBEAN OIL, CONTAINS 2% OR LESS OF THE FOLLOWING: CALCIUM CASEINATE (MILK PROTEIN), DEXTROSE, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, MONOCALCIUM PHOSPHATE), NONFAT DRY MILK, NATURAL FLAVOR, EXTRACTIVES OF OLEORESIN PAPRIKA AND ANNATO, SALT, SODIUM ALGINATE, SODIUM TRIPOLYPHOSPHATE (TO RETAIN MOISTURE), PARTIALLY HYDROGENATED SOYBEAN OIL, SOY FLOUR, SPICES, SUGAR, WHEY AND YEAST. \*CONTAINS SEA CLAM MEAT, SEA CLAM JUICE, WHEAT FLOUR, SOYBEAN OIL, SOY FLOUR, NATURAL DAIRY (MILK, WHEY) FLAVORS.

We add NO monosodium glutamate, artificial flavorings, or artificial colorings. One taste and you will agree these hand-shucked fried clams are *NATURALLY SEA-LICIOUS!* Packed in the USA/Product of USA Wild Caught

<b>Nutrition Facts</b>	
Serving Size 3 oz. (85g) Servings Per Container About 5	
Amount Per Serving	
Calories 240	Calories from Fat 110
	% Daily Value *
Total Fat 12g	18%
Saturated Fat 2.5g	12%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 750mg	31%
Total Carbohydrate 26g	9%
Dietary Fiber less than 1g	4%
Sugars 3g	
Protein 8g	
Vitamin A 0%	Vitamin C 0%
Calcium 4%	Iron 6%
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calories needs: Calories: 2,000 2,500	
Total Fat	Less than 65g 80g
Sat Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	

**For Additional Information, Contact:**

**Locally:**



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