

PREMIUM STUFFED CLAMS IN NATURAL SHELLS

THERE ARE STUFFED CLAMS AND THEN THERE ARE SEA WATCH STUFFED CLAMS.

SEA WATCH PREMIUM STUFFED CLAMS - We have taken this traditional New England favorite to the next level. These shells are loaded with clams, cheese, onion and peppers and savory spices. This product can go to the table in many spots, appetizers, combo platters, bar snacks and more. All the work has been done, just bake them off and watch your patrons order more. Signature Toppers: Whole Ocean Clams, Shrimp, Bacon, marinara sauce, just use your imagination.

ADDS A SPECIAL GOURMET TOUCH to any occasion

CONSISTENT SIZING gives a more uniform appearance and excellent plate coverage

TRAY PACKAGING meets operators' needs and produces less waste

AVAILABLE YEAR ROUND to provide a continuity of supply

STUFFED CLAMS PREPARATION INSTRUCTIONS: KEEP FROZEN until ready to use - Do not refreeze. COOK TO A MINIMUM INTERNAL TEMPERATURE OF 160°F. (71°C).

FOR CONVECTION OVEN

Place Stuffed Clams in Natural Shells in oven at 400°F on a tray. Bake 14-16 minutes.

FOR CONVENTIONAL OVEN

Place Stuffed Clams in Natural Shells in oven at 425°F on a tray. Bake 18-20 minutes.





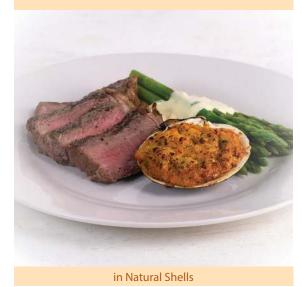
MSC Fishery Certification: F-SCS-0098

Clams...protein perfected

Sea Watch MSC Chain of Custody Certification Number: MSC-C-55796

SW CODE	DESCRIPTION	CASE PACK	GROSS WT.	NET WT.	CASE CUBE	PALLET TIxHI
N531	Premium Stuffed Clams	3/12/2 oz.	10 lb.	4.5 lb.	.33	17x7
N631	Premium Stuffed Clams	12/6/2 oz.	14.5 lb.	9 lb.	.66	10x6

Premium Stuffed Clams



12 serving per container Serving size 1 shell/2oz.	(57g					
Amount Per Serving						
Calories	140					
% Daily Value						
Total Fat 9g	12%					
Saturated Fat 3g	15%					
Trans Fat 0g						
Cholesterol 10mg	3%					
Sodium 360mg	16%					
Total Carbohydrate 10g	4%					
Dietary Fiber 0g	09					
Total Sugars 1g						
Includes 0g Added Suga	rs 0 9					
Protein 5g						
Vitamin D 0mcg	0%					
Calcium 82mg	6%					
Iron 0mg	0%					
Potassium 42mg	0%					



Versatile

High in Protein



