



Classic Line- Calamari

The Town Dock

The Town Dock's Todarodes Squid - Product of China



Tube & Tent
4/2.5#
TODARODES
227205A7



Rings & Tent
4/2.5#
TODARODES
227202A6



Tubes Only
4/2.5#
TODARODES
227205A8



Rings Only
4/2.5#
TODARODES
227205A9

Product Features

Consistently outperforms other Todarodes squid on the market for quality and taste

Tender consistency and excellent plate coverage

Outstanding quality

Fully Cleaned

The Town Dock Difference

Largest purchaser of East Coast squid

Best-in-class quality in side-by-side comparisons with like items

A great item to acquire and retain customers, almost always guaranteeing repeat business

Calamari is 90% of our business—it's what we do

Recipe – Calamari, Chickpea, and Chorizo Salad

1 1/4 lbs Cleaned Town Dock tubes & tentacles

1 Can of chickpeas, rinsed and drained

1 Red pepper

A bunch of parsley, roughly chopped

1 Red chili, deseeded and chopped

7 Tablespoons olive oil

1/2 lb Chorizo sausage, cut into

Chickpea-size chunks

Juice and zest of 1 large lemon

Salt and pepper



Cook the pepper whole under a grill, until completely charred.

Place the charred peppers in a plastic bag and leave to cool. Peel and slice into strips.

In a large bowl, mix the peppers, chickpeas, parsley, chilli and garlic. Heat a large frying pan until hot, add a splash of olive oil and fry the chorizo until crisp, then add to the peppers.

Fry the calamari in the same pan for 1 minute.

Add to the peppers, then dress with the remaining oil, lemon juice and zest.

Mix together and serve. Serves 4.