



Fully Cleaned Calamari

The Town Dock

The Town Dock's Asian Loligo - Product of Asia



Large Tube & Tent
10/2.5#
ASIAN LOLIGO
10700100



Large Tubes Only
10/2.5#
ASIAN LOLIGO
10700110



Rings & Tentacles
10/2.5#
ASIAN LOLIGO
10700160



Rings Only
10/2.5#
ASIAN LOLIGO
10700170



Medium Tube & Tent
10/2.5#
ASIAN LOLIGO
10700120



Medium Tubes Only
10/2.5#
ASIAN LOLIGO
10700130



XL Tubes & Tent
10/2.5#
ASIAN LOLIGO
10700140



XL Tubes Only
10/2.5#
ASIAN LOLIGO
10700150

Product Features

The closest you can get to domestic squid

For high-end buyers who want to “wow” customers

Excellent *taste* & tenderness

Chefs prefer for ease of use and consistency

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 – Grilled Chorizo-Stuffed Calamari

1lb Town Dock Calamari Tubes & Tentacles

$\frac{3}{4}$ Cup fine fresh bread crumbs

$\frac{1}{3}$ Cup whole milk

$\frac{3}{4}$ Teaspoon fennel seeds

$\frac{1}{2}$ lb Chorizo

2 Large garlic gloves, minced

$\frac{1}{4}$ Teaspoon paprika

3 Tablespoons extra-virgin olive oil

Olive oil for drizzling

1 Tablespoon chopped flat-leaf parsley



Instructions:

Soak bread crumbs in milk in a large bowl.

Toast fennel seeds in a dry small skillet (not nonstick) over medium-low heat, shaking skillet occasionally, until fragrant, 3 to 4 minutes. Chop fennel seeds and add to bread-crumble mixture along with chorizo, garlic, paprika, $\frac{1}{2}$ teaspoon salt, and $\frac{1}{4}$ teaspoon pepper. Gently mix with your hands until well blended. Using a small spoon, loosely stuff squid with fennel chorizo, leaving a $\frac{1}{2}$ -inch space at top (you may have some stuffing left over). Seal tops using wooden picks.

Prepare grill for direct-heat cooking over medium-hot charcoal (medium heat for gas). Coat stuffed squid and tentacles with oil and season with $\frac{1}{2}$ teaspoon salt. Oil grill rack, then grill stuffed squid, turning frequently, until golden in spots and an instant-read thermometer inserted into center of filling registers 150 to 155°F, 13 to 15 minutes. Transfer to a platter.

Grill tentacles until opaque and curled, about 1 minute, then add to platter. Drizzle with oil and sprinkle with parsley.