



# Rhode Island Calamari

## *The Town Dock*

### The Town Dock's Rhode Island Calamari - Product of USA



**4-6" Tubes & Tent**  
**10/2.5#**  
**EAST COAST LOLIGO**  
**10705510**



**4-6" Tubes Only**  
**10/2.5#**  
**EAST COAST LOLIGO**  
**10705520**



**Rings & Tentacles**  
**10/2.5#**  
**EAST COAST LOLIGO**  
**10705525**



**Rings Only**  
**10/2.5#**  
**EAST COAST LOLIGO**  
**10705540**



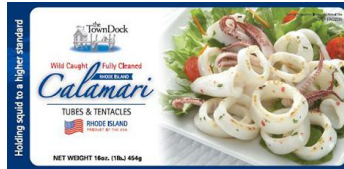
**2-4" Tubes & Tent**  
**10/1#**  
**EAST COAST LOLIGO**  
**10705505**



**2-4" Tubes Only**  
**10/1#**  
**EAST COAST LOLIGO**  
**10705515**



**Retail Tubes**  
**10x1#**  
**USA RHODE ISLAND**  
**10796100**



**Retail Tubes & Tent**  
**10x1#**  
**USA RHODE ISLAND**  
**10796016**



**Rings Only**  
**10x1#**  
**USA RHODE ISLAND**  
**10796013**

### 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

**Call 401-789-2200 for more information**

## Recipe – Town Dock Style Calamari

1 lb. Town Dock Calamari Tubes &  
Tentacles

Pickled hot cherry peppers, sliced

Pepperoncini rings, sliced

1 Tablespoon pepperoncini juice

3 cloves garlic, peeled & chopped  
 $\frac{3}{4}$  cup flour

1 Tablespoon garlic powder

Black pepper to taste

Corn oil



### Instructions:

Begin heating corn oil in a heavy skillet on medium-high heat. Coat pan with about  $\frac{1}{4}$  inch of oil. Mix flour, garlic powder, and pepper in a plastic bag. Cut calamari tubes into  $\frac{1}{2}$  inch rings. Add calamari rings and tentacles into the plastic bag and shake until they are evenly coated. Shake off excess flour.

Place an even layer of calamari into the skillet once oil is very hot. Cook until golden brown (approx. 90 seconds). Remove calamari rings and tentacles from skillet and set aside on paper towels. Repeat as needed.

While calamari is cooking, in a separate skillet combine chopped garlic with oil, peppers, pepperoncini juice and heat. Add all cooked calamari rings and tentacles, then toss until evenly coated. Remove and serve immediately.