



Traditionally Cleaned Calamari *The Town Dock*

The Town Dock's Chinese Loligo - Product of Asia



Medium Tube & Tent
4/2.5#
CHINESE LOLIGO
10812154

Medium Tubes Only
4/2.5#
CHINESE LOLIGO
10812151

Large Tubes & Tent
4/2.5#
CHINESE LOLIGO
10812153

Large Tubes Only
4/2.5#
CHINESE LOLIGO
10812155



Rings & Tent
4/2.5#
CHINESE LOLIGO
10812149

Rings Only
4/2.5#
CHINESE LOLIGO
10812150

8 oz. Pre-cut Rings & Tent
10# Master
CHINESE LOLIGO
10812215

Product Features

Imported calamari with a reputation for surpassing the quality of the competition

Delicate and smooth texture

Superior consistency

Traditionally cleaned – wings on

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 Squid with Pineapple and Roasted Garlic

1.5 lb Town Dock Calamari Tubes &
Tentacles

Sea salt and freshly ground black pepper

3 jalapeño chilies, seeded and sliced

1 Tablespoon toasted garlic

1/6 oz. fresh coriander

3 Tablespoons extra-virgin olive oil

Chili oil for dressing

Fresh limes



Instructions:

Slice tubes into ½ inch rings, set aside. Slice the jalapeño chilies down the center, set aside. Mince the garlic and begin slowly toasting until golden.

Coat the calamari rings with the olive oil, salt, pepper, and coriander. Add the toasted garlic. Oil the grill rack and grill the rings, turning frequently, until golden.

Add the pineapple and jalapeño peppers to the rack and grill until tender. Toss the grilled calamari, pineapple, and jalapeños together. Squeeze fresh lime juice and drizzle with chili oil.