

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



**LARGE TUBE & TENT**  
10/2.5#  
East Coast Loligo  
10705510



**LARGE 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



**MEDIUM TUBE & TENT**  
10/2.5#  
East Coast Loligo  
10705505



**MEDIUM TUBES ONLY**  
10/2.5#  
East Coast Loligo  
10705515

### Product Features

Our domestic calamari is the best on the market ~ it wins cutting after cutting

RI Calamari has superior flavor and is very light & almost buttery

It has a clean texture and exceptional tenderness

Fully Cleaned

### The Town Dock Difference

Largest purchaser of East Coast squid

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

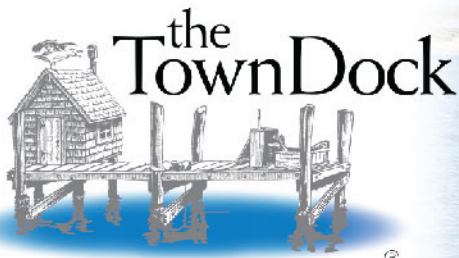
A great item to acquire and retain customers, almost always guaranteeing repeat business

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

Holding squid to a higher standard®



Call 401-789-2200 for more information



the  
TownDock



## The Town Dock Style Calamari



### INGREDIENTS:

2.5 lb. Town Dock Calamari  
Pickled hot cherry peppers, sliced  
Pepperoncini rings, sliced  
2 tbsp. pepperoncini juice  
4 cloves garlic, peeled & chopped  
1 3/4 cup flour  
3 tsp. garlic powder  
Black pepper to taste  
Corn oil

### INSTRUCTIONS:

Coat a heavy skillet with about 1 inch of corn oil.  
Begin heating the oil on medium-high heat.

Mix flour, garlic powder and black pepper in a plastic bag.  
Cut calamari tubes into 1/2 inch rings (if applicable).  
Place calamari in the plastic bag and shake until evenly coated. Remove from bag and shake off excess flour.

Place an even layer of calamari in the skillet once the oil is very hot. Cook until golden brown (approx. 1 1/2 minutes).

Remove calamari 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, and pepperoncini juice and heat.

Add all cooked calamari to the skillet, then toss until evenly coated. Remove and serve immediately.

Holding squid to a higher standard®



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