

Premium Domestic



CALAMARI

PRODUCT OF THE USA



PREMIUM DOMESTIC LINE FEATURES

- Product of the USA, east coast calamari.
- Savory, buttery flavor.
- Readily available and competitively priced.
- Fully cleaned: wings (fins) removed, no head meat on tentacles.



TUBES ONLY

10 x 2.5 lb. – North Atlantic Illex
Item # 10706110

TUBES & TENTACLES

10 x 2.5 lb. – North Atlantic Illex
Item # 10706100

RINGS ONLY

10 x 2.5 lb. – North Atlantic Illex
Item # 10706170

RINGS & TENTACLES

10 x 2.5 lb. – North Atlantic Illex
Item # 10706160

For the highest quality calamari and fresh fish, call us at 401-789-2200 or drop us a line at info@towndock.com.



THE TOWN DOCK DIFFERENCE

Experience exceptional service with:

- Best-in-class quality that helps acquire and retain customers with the promise of repeat business
- Guidance in choosing the right product for your operation
- Expertise – Calamari is 90% of our business (it's what we do!)

Premium Domestic



CRECALAMARI

KOREAN BBQ CALAMARI LETTUCE WRAPS



Ingredients:

4.5 lb. The Town Dock Calamari Tubes
1 cup gochujang hot pepper paste
 $\frac{3}{4}$ cup honey
 $\frac{3}{4}$ cup soy sauce
 $\frac{1}{2}$ cup rice wine vinegar
4 tbsp. sesame oil
4 heads butter lettuce
3 cups peanuts, chopped
3 cups cilantro, chopped
 $\frac{1}{3}$ cup sesame seeds
24 lime wedges

For Lime Mayo:
3 cups mayonnaise
12 oz. lime juice
2 tbsp. granulated sugar

For Korean BBQ Sauce:
2 cup bbq sauce, prepared
 $\frac{2}{3}$ cup soy sauce, low sodium
 $\frac{1}{3}$ cup gochujang hot pepper paste

For Mushroom and Scallion Filling:
2.25 lb shiitake, med dice
2.25 lb portobello, med dice
6 cup scallion, $\frac{1}{2}$ " pieces
2 cup onion, small dice
 $\frac{3}{4}$ cup garlic minced
 $\frac{1}{4}$ cup ginger, grated
6 oz. lime juice
12 oz. soy sauce
 $\frac{1}{4}$ cup sesame oil



Yield: 12 servings

Preparation:

1. Prepare calamari marinade in a large bowl by mixing gochujang, honey, soy sauce, rice wine vinegar, and sesame oil together. Then add whole calamari tubes to the marinade and stir to ensure calamari is thoroughly covered in the marinade. Cover and let sit in the refrigerator for 45 minutes to 1 hour before cooking.
2. For Lime Mayo: Combine mayonnaise, lime juice, and sugar. Stir until a smooth sauce is formed. Cover and set aside in refrigerator until ready to serve.
3. For Korean BBQ Sauce: Combine bbq sauce, soy sauce, and gochujang. Stir until a smooth sauce is formed. Cover and set aside in refrigerator until ready to serve
4. Gently tear away leaves of butter lettuce. Set them aside in refrigerator until ready to serve. Prepare chopped peanuts and cilantro, set aside until ready to serve.
5. Pre-heat grill to highest heat setting. Ready all lettuce wrap ingredients for assembly.
6. It is recommended that you plate the cold lettuce wrap components before starting to cook mushroom filling and calamari. The cooked components of this dish should be cooked simultaneously and served immediately.
7. For one family style platter (serving 4-6), plate cold lettuce wrap components: 6 butter lettuce leaves, $\frac{1}{4}$ cup chopped peanuts, $\frac{1}{4}$ cup chopped cilantro, $\frac{1}{4}$ cup lime mayo, $\frac{1}{4}$ cup Korean BBQ sauce, 2 lime wedges
8. For Mushroom Scallion Filling: It is best to prep all ingredients ahead of time and cook off one or two portions at a time to order. To prepare filling, place a small amount of neutral oil in a medium skillet over high heat. Once pan is hot, add shiitake and portobello mushrooms, and sauté for 90 seconds. Next, reduce heat to medium and add onion and scallion to the pan, and cook until onions are translucent. Follow that with ginger and garlic, sauté for 30 seconds. Finish mixture with lime juice, soy sauce, and sesame oil, and reduce until a glossy sauce is formed. Plate an 8 oz. portion of filling, serve immediately.
9. Grill 4 oz. (per portion) of marinated calamari tubes on high heat for 60-90 seconds on each side. Slice into $\frac{1}{4}$ " rings, plate, and serve immediately.

