

Rhode



Island

CALAMARI

PRODUCT OF THE USA



### RHODE ISLAND LINE FEATURES

- Product of the USA, Point Judith calamari.
- Sweet, nutty flavor.
- MSC Certified sustainable seafood.
- Fully cleaned: wings (fins) removed, no head meat on tentacles.



MSC-C-54519



#### TUBES ONLY

10 x 2.5 lb. – North Atlantic Loligo  
 Large: Item # 10705520  
 Medium: Item # 10705515

#### TUBES & TENTACLES

10 x 2.5 lb. – North Atlantic Loligo  
 Large: Item # 10705510  
 Medium: Item # 10705505

#### RINGS ONLY

10 x 2.5 lb. – North Atlantic Loligo  
 Item # 10705540

#### RINGS & TENTACLES

10 x 2.5 lb. – North Atlantic Loligo  
 Item # 10705525

For the highest quality calamari and fresh fish, call us at 401-789-2200 or drop us a line at [info@towndock.com](mailto: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!)

TOWNDOCK.COM | PH 401-789-2200 | FAX 401-782-4421 | NARRAGANSETT, RHODE ISLAND



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CALAMARI

CALAMARI BANH MI



## Ingredients:

2.25 lb. The Town Dock Calamari Rings and Tentacles  
36 fl. oz. buttermilk  
4 tbsps. sriracha powder  
or ½ cup sriracha  
2 cup cornstarch  
6 cup all-purpose flour  
5 oz. honey  
2 cups cilantro, plucked off stem  
12 each 6" sandwich rolls

*For Pickled Daikon Radish:*  
1 lb. daikon radish, julienne  
12 fl. oz. rice wine vinegar  
12 fl. oz. water  
¼ cup granulated sugar

*For Yuzu Aioli:*  
3 cup mayonnaise  
3 tbsp. yuzu juice  
2 tbsp. granulated sugar

*For Banh Mi Slaw:*  
6 oz. cucumber, julienne  
6 oz. Asian pear, julienne  
6 oz. carrot, shredded  
8 oz. pickled daikon, drained



Yields 12 servings

## Preparation:

1. For Pickled Daikon Radish: Pickled daikon can be prepared 1-3 days before it is to be served. To prepare this pickle, combine rice wine vinegar, water, and sugar in a medium saucepot over medium heat. Bring this mixture to a simmer. Make sure the julienned daikon is in a heat resistant container, then pour hot pickling liquid over daikon. Cover immediately and let sit at room temp for 1 hour. Then place in refrigerator until ready to serve.
2. In a large bowl, allow calamari rings and tentacles to sit in sriracha powder/sriracha and buttermilk marinade for 45 minutes to 1 hour before cooking.
3. For Yuzu Aioli: Combine mayonnaise, yuzu juice, and sugar. Stir until a smooth sauce is formed. Cover and set aside in refrigerator until ready to assemble the sandwich.
4. For Bahn Mi Slaw: Combine cucumber, Asian pear, shredded carrot, and pickled daikon (drained). Cover and set aside in refrigerator until ready to assemble the sandwich.
5. Pre-heat fryer to 375°F. In a large bowl, mix together cornstarch and flour to form dredging mix. Allow excess marinade to drip off calamari before dropping it into dredging mix and tossing until all rings and tentacles are evenly coated.
6. Shake off excess dredge mix before dropping calamari into 375°F for 90 seconds. Shake fryer basket to avoid calamari sticking together. Immediately toss calamari with a 2-tsp. drizzle of honey and pinch of salt.
7. To assemble sandwich: Spread 1.5 tsp. of yuzu aioli on each side of sandwich roll. Place 3 oz. of sriracha honey calamari onto sandwich topped with 2 oz. of banh mi slaw and fresh cilantro.

