

Traditionally  Cleaned

CALAMARI

PRODUCT OF CHINA

TRADITIONALLY CLEANED LINE FEATURES

- High quality calamari with wings on for cost savings.
- Pleasant briny flavor.
- Perfect for the hands-on chef.
- Traditionally cleaned: wings (fins) on and head meat on.

TUBES ONLY

4 x 2.5 lb. – Asian Loligo
Large: Item # 10812155
Medium: Item # 10812151

TUBES & TENTACLES

4 x 2.5 lb. – Asian Loligo
Large: Item # 10812153
Medium: Item # 10812154

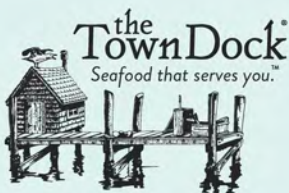
RINGS ONLY

4 x 2.5 lb. – Asian Loligo
Item # 10812150

RINGS & TENTACLES

4 x 2.5 lb. – Asian Loligo
Item # 10812149

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!)

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CALAMARI

GRILLED PINEAPPLE CALAMARI



Ingredients:

- 1 ½ lbs. The Town Dock calamari tubes
- Sea salt
- Freshly ground black pepper
- 3 jalapeños, seeded and sliced
- 1 tbsp. toasted garlic
- ¼ oz. fresh coriander
- 3 tbsp. extra virgin olive oil
- Chili oil for drizzling
- Fresh limes



Preparation:

1. Slice calamari tubes into ½" rings and set aside.
2. Slice the jalapeño peppers down the center and set aside.
3. Mince the garlic and toast until golden.
4. Coat the calamari rings with the olive oil, salt, pepper, and coriander. Add the toasted garlic.
5. Oil the grill rack and grill the rings, turning frequently, until golden.
6. Add the pineapple and jalapeño peppers to the rack and grill until tender.
7. Toss the grilled calamari, pineapple, and jalapeños together.
8. Squeeze fresh lime juice and drizzle with chili oil, then serve.

