

Bay Scallops

Mild and sweet, bay scallops are considered the best-tasting of the scallop species. Raw, the lean, cork-shaped meat is translucent, with color ranging from creamy to pink. The texture should be firm and moist, not slippery or spongy. Cooked meat is opaque white and firm. Top-quality scallops should have an ivory translucence and elastic springiness that allows them to keep their shape. Fresh bay scallops smell sweet and seaweedy.



Product Details

Pack Size	Various
Cooking Methods	Bake, Broil, Fry, Poach, Sauté, Steam
Texture	Medium/Firm
Flavor	Mild/Moderate
Availability	November - January
Scientific Name	Argopecten irradians
Website	https://bit.ly/3RjhcRE
Location	Canada, China, United States