

Clams-Hardshell/Quahog

Littlenecks: Around 7/8" to 1" across the hinge these hard-shelled clams can be grilled, steamed, served with pasta, made into soup, or enjoyed on the half shell. Their tenderness also renders them great candidates for clams casino. Middlenecks: Slightly larger than Littlenecks, these hard shelled clams can be enjoyed raw or cooked just like their smaller counterparts.



Product Details

Pack Size	Various
Cooking Methods	Bake, Poach, Sauté, Steam
Texture	Delicate
Flavor	Mild/Moderate
Availability	January - December
Scientific Name	<i>Mercenaria mercenaria</i>
Location	Canada, United States