

Clams-Softshell

The softshell clam's delicate meat is sweet and slightly salty. The large bellies are tender and soft. Meat color ranges from ivory to gold, with some dark areas. The shell should be whole and clean, and the siphon firm and plump, not flaccid and dry. The siphon is covered with a dark membrane that is removed before the cooked clam is eaten.



Product Details

Pack Size	Various
Cooking Methods	Fry, Steam
Texture	Delicate/Medium
Flavor	Mild
Availability	January - December
Scientific Name	Mya arenaria
Location	Canada, France, UK, United States