

New England Butter Clams

Great for your table.
Great for our towns.



We'd like to introduce you to the New England Butter Clam ...

There's a new product in the marketplace – the “New England Butter Clam,” a one-year-old farmed surf clam. When harvested at a size of 1.5 - 2 inches, New England Butter Clams are tender and easier to handle than a mature surf clam. Chefs find them full-bodied and richly sweet, with just the right salinity.

Surf Clams are part of New England's culinary history

Chances are, you and your customers have eaten surf clams. In the mid-20th century, the Howard Johnson's restaurant chain made fried clam strips using just the foot of the mature surf clam, and they became widely popular on a national level. Surf clams are also often minced into small pieces for use in chowders, while surf clam juice is used as a base in a wide variety of food and beverage preparations.

These little guys are playing a big role in the future of New England Seafood

This new product is giving consumers greater choice in shellfish. And it's giving shellfish farmers across New England a chance to further diversify what they grow. That's great for their own economic resiliency, great for the waters in which their grants are located, and great for the towns that support these farms. New England Butter Clams are grown sustainably and are 100% traceable.

Market Name: New England Butter Clams

Scientific Name: *Spisula soldissima*

Common Name: Surf Clams

Handling Instructions: Keep cool, moist/wet to prevent dry out from gaping. Cover or tightly pack (like razor clams).*

Flavor characteristics: Attractive buttery taste with ample salinity. As one chef described: “Sweet, mild mineral, brine, buttery!” Can be consumed raw, ceviche style, sautéed or used in soups and paellas.

Size: 1.5 - 2.0 inches, approximately 20 pieces / pound

Availability: Year round

Production method: Aquaculture. Farmed in bays and estuaries by New England farmers and fishermen.

SOURCING / PURCHASE INFORMATION



SERVING SUGGESTIONS

New England Butter Clams are the perfect fit for your raw bar and refined culinary creations.

Half-shell medley: Showcase a selection of clams from across New England. Pair them with a flight of New England microbrews, a dry cider or Pét-nat. Beyond the raw bar, these clams are highly versatile - taking on Asian and Latin cuisine preparation incredibly well.

Recipe interchangeability

New England Butter Clams can be used in place of littlenecks and topneck clams (quahogs), manila clams, as well as cockles. Some adjustment of cooking time may be necessary.

Butter Clams Ceviche

John Norton, Coonamessett Inn, Falmouth, MA

Ingredients

- 36 surf clams, sliced 1/4" thick, and their liquid
- 1/4 cup each lime juice and lemon juice
- 1 large yellow bell pepper, diced small
- 1 tsp minced garlic
- 1 small red onion, diced fine
- 1 bunch cilantro, thinly sliced (chiffonade)

Preparation - No cooking needed!

1. Mix all ingredients together
2. Let sit for 90 - 180 minutes
3. Garnish with Thai chili or pickled kelp (simple rice vinegar brine with spices) and topped with sesame seeds



Nutrition Facts

Serving Size (100g)		Servings Per Container	
Amount Per Serving			
Calories 90	Calories from Fat 10		
% Daily Value*			
Total Fat 1g		2%	
Saturated Fat 0g		0%	
Trans Fat 0g			
Cholesterol 45mg		15%	
Sodium 350mg		15%	
Total Carbohydrate 4g		1%	
Dietary Fiber 2g		8%	
Sugars 0g			
Protein 16g			
Vitamin A 8%	• Vitamin C 0%		
Calcium 6%	• Iron 40%		
<small>*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:</small>			
	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g



100g serving size = ~25 clams; Omega-3 per serving = 100 mg

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#newenglandbutterclams