

Boiled Clam

Clams have many different species such as Littlenecks, Cherrystones and Steamers, and are farmed around the world. They are available mostly around the year, and are environmentally friendly seafood choices, according to Monterey Bay Aquarium Seafood Watch.

Clams are extremely rich in iron, which are beneficial to those who lack iron or need to maintain iron levels. Clams are also known to be low in mercury, unlike some types of seafood, thereby making it safe to eat for children, and adults including pregnant women. Clams are delicious when steamed, and are perfect for soups, stews and chowders.

We serve boiled clams that frozen in vacuum packs to retain their freshness.

Packing size : 60-80 pieces per kg

