



**SANTA MONICA**  
**SEAFOOD®**  
Family Owned Since 1939

## Bay Scallops



### CHARACTERISTICS

60 to 80 ct. bay scallops are small but tasty! Mild and sweet, these lean little meats are firm and moist and cook up quickly. They're also great raw!

### FOR YOUR MENU

Bay scallops are perfect for ceviche, but they're also wonderful added to pastas and risottos, or as part of a fritto misto. However you serve them, cook them quick - overcooking turns them tough.

### FOR YOUR WAITSTAFF

Bay scallops are a great way to introduce people to scallops - it's just a tiny bite, and maybe what they need to put them on a path to becoming a scallop lover! Sustainably harvested bay scallops are a great choice for people asking questions about how their food is sourced.

### FOR YOUR RETAIL DISPLAY

If you have a customer looking to make a seafood chowder, Bay Scallops are a great addition! Whether they go for something creamy or a tomato based version, bite size scallops will add a sweet, delicious flavor.

### Species Name:

Argopecten irradians

### Sustainability Rating:



Green - Best Choice

### What:

Smaller than their "cousins" the sea scallop, bay scallops are the edible muscle inside the fluted scallop shell.

### When:

Available Year-Round

### Where:

Mexico

### How:

Wild harvested; dredge