



**SANTA
MONICA
SEAFOOD™**
A PASSION FOR SEAFOOD

.....
**MANILA
CLAMS**
.....

FARM RAISED
PRODUCT OF USA
.....



Small but sweet, you'll love these clams! They cook up quickly with a delicious flavor.

Enjoy Manila Clams (*Venerupis philippinarum*) steamed, add them to soups and stews, pair them with pasta. You may find them less salty than other clams, so think about adding a salty note like bacon.



These clams originally came to the Pacific Northwest mixed in with Pacific Oyster seed that was imported to North America during the 1940's. And we're glad they did! Manila clams are so popular, aquaculture is needed to keep up with the demand...

Keep live clams fresh by quickly rinsing in cold water twice a day.

Rated green for **BEST CHOICE** in sustainability by the Monterey Bay Aquarium Seafood Watch program.