LOBSTER COCKTAIL CLAWS

SANTA MONICA SEAFOOD®
A PASSION FOR SEAFOOD





SOURCE	ORIGIN	AVAILABILITY	SUSTAINABILITY RATING
Wild-Caught	Product of Canada	Year-Round	GOOD ALTERNATIVE

SCIENTIFIC NAME: Homarus americanus

Lobster cocktail claws feature the rich, sweet meat of cold-water American lobster, prized for its delicate flavor and tender yet slightly firm texture. The meat is bright white with subtle natural sweetness and a clean, buttery finish that makes it one of the most recognizable luxury seafood offerings.

Harvested from the cold waters of the North Atlantic, American lobster develops dense muscle structure and a refined texture that holds together well during cooking. The claw meat in particular is known for being especially succulent and flavorful. Once cooked, the meat remains moist and gently firm with a smooth bite that chefs value for composed seafood presentations.

Lobster claws offer strong culinary versatility in professional kitchens. They can be served chilled for classic seafood cocktail presentations, gently warmed with drawn butter, folded into seafood pastas, or incorporated into bisques, chowders, and composed shellfish plates. Their natural sweetness pairs well with citrus, herbs, butter based sauces, and light broths.

Because lobster is wild caught, fresh supply from Canadian fisheries is generally available throughout the year but may fluctuate depending on seasonal landings and fishing conditions. Frozen lobster claws provide consistent year-round availability and allow chefs to maintain menu stability while preserving quality.

Why Chefs Love It

- Sweet, delicate lobster flavor with clean buttery finish
- Tender yet structured texture that holds shape in composed dishes
- Premium seafood item that elevates menu perception
- Versatile for chilled presentations or gently heated preparations
- Consistent quality and dependable year-round frozen availability