

Mix & Match to Create Your Very Own....



Seafood CAN CAN

Pick your favorite items to create the perfect meal!

Enter the quantity next to each item to be in your can. The average Seafood Can Can serves 6-8 people.

Clams

_____ Littleneck
_____ Middleneck
_____ Topneck

_____ Scallops
_____ Bay
_____ Sea

Lobster

_____ Live Maine
_____ Cold Water Tails
_____ Warm Water Tails

EXTRAS!

_____ 2 lb Mussels
_____ Shell Oysters
_____ Corn on the Cob
_____ Bread

Crabs

_____ King Crab Legs
_____ Snow Crab Legs
_____ Snap & Eat Claws

\$4.95 _____ Multi-Use
Cooking Can

Shrimp

_____ Colossal
_____ Ex-Large
_____ Large
_____ Medium

**Spend \$45.00 or more on your Can Can and the washable, reusable cooking can is FREE!*

Great
on the
stove or
grill!

Example Seafood Can Can Combos

To Feed 6 People:

100 Littleneck Clams, 3 Cold Water Tails, 3 pounds Large Shrimp, 2 pound Sea Scallops, 1 bag mussels, 12 Shell Oysters, 6 Corn on the Cob, 1 loaf Bread.

Suggested Serving Size per Person:

15 clams, 1/2 lobster tail, 1/2 pound shrimp, 1/3 pound scallops, 2 oysters, 1 corn on the cob, bread.

**Recommendations are subject to personal taste.*





ADELPHIA

FRESH SEAFOOD DAILY

Take your Seafood Can Can to the next level!
Add butter, olive oil, Old Bay seasoning, salt,
pepper, cilantro, garlic, onion, or hot peppers
for added kick.

**Don't forget the best part: Dipping bread
in the delicious broth!**



Storage & Cooking Instructions

- * Place your Seafood Can Can in the refrigerator with the lid slightly open so the shellfish do not suffocate.
- * Remove can from refrigerator, punch a small hole in the lid to release steam & pressure while cooking. Replace the lid on the can.
- * Add in 1 quart of liquid: water, wine, or beer.
- * Place the can on a heat source: grill, stove top, etc. Cooking time is approximately 15 minutes from the time the steam starts to emit from the hole in the lid.
- * **Caution!** The Can will be extremely hot. Use care when handling and removing from the heat source. Allow can to sit 2-3 minutes. Carefully remove lid away from you to avoid getting burned from steam.

Visit our website for current pricing
www.adelphiaseafood.com

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