

A close-up photograph of a plate of gourmet breaded scallops and oysters. The seafood is coated in a thick, golden-brown breadcrumb crust and is piled on a bed of green leafy vegetables. A small glass bowl filled with a vibrant red dipping sauce is positioned in the upper left. The background is softly blurred, showing more of the dish and some green garnishes.

Gourmet Breaded Scallops & Oysters

Delicious Treasures from the Sea



Your Assurance of Great Taste

Mrs. Friday's® Gourmet Breaded Scallops & Oysters

Cool Choices for Hot Menu Trends

Give your customers the taste they crave with Mrs. Friday's Gourmet Breaded Scallops and Oysters. Sourced from the world's purest waters, chosen for flavor and uniformity and coated in delicious Japanese Panko breadcrumbs, Mrs. Friday's Gourmet Breaded Scallops and Oysters deliver oceans of flavor to your appetizer and entrée menus.

Scallops

Made from premium Canadian sea scallops, our **Gourmet and Gold Pack Breaded Scallops** offer tender, moist, sweet flavor. For value-oriented menus, we also offer **Economy Breaded Scallops**, made from tender IQF scallops and available in medium and popcorn sizes. **Breaded Scallop Shapes**, made from Mrs. Friday's surimi, have the texture and flavor of real scallops. All are coated in Mrs. Friday's own Japanese Panko breadcrumbs.

Menu Suggestions:

- Gourmet Breaded Scallops over fresh tomato salad with basil and lemon vinaigrette.
- Seafood Platter of Gourmet Breaded Scallops and Gourmet Breaded Oysters served with Bloody Mary Cocktail Sauce.
- Gold Pack Breaded Scallops served with rice pilaf and julienne vegetables.
- Scallops & Chips served with coleslaw.



Oysters

Our **Gourmet Breaded Oysters** are made with farm-raised Pacific oysters offering delicious flavor and tender meat. Like all of Mrs. Friday's products, they are stringently tested through all phases of preparation and are USDC inspected. Japanese Panko coating makes them golden and crispy.



Menu Suggestions:

- Gourmet Breaded Oysters "on the half shell" served with Cajun cocktail sauce.
- Oyster Po' Boy on a toasted bun dressed with lettuce, tomato and jalapeño mayonnaise.
- Hot Oyster Loaf—a hot, hollowed-out loaf of French bread filled with melted butter, pickles and Gourmet Breaded Oysters. Replace top of bread loaf and slice. A Louisiana favorite!
- Gourmet Breaded Oysters over Caesar Salad with cornbread croutons and spicy Caesar dressing.

Bloody Mary Cocktail Sauce

2	Tomatoes, diced	1	Lime
2 T	Vodka	2 T	Cilantro leaves, finely chopped
1 t	Tabasco® sauce	1 t	Worcestershire sauce

Salt and pepper to taste

Juice the lime and grate the peel. Mix all ingredients together in a blender or food processor until sauce is chunky. Cover and refrigerate.

FEATURES

- Sourced from the world's purest waters
- Easy to cook and prepare
- Coated in Japanese Panko breadcrumbs
- Consistent sizing
- USDC Inspected

BENEFITS

- Sweet and tender with excellent flavor
- Reduces labor costs
- Delicious, golden and crispy
- Maximum profitability
- Quality and safety you can count on

PRODUCT	SIZE	CODE	PACK	NET WT.	DIST. CODE	COST/PC	COOKING INSTRUCTIONS
Breaded Scallops							Deep fry at 350°
Gourmet Breaded Scallops--Canadian	Lrg: 30/lb. Reg: 40/lb.	33800 33810	6/2.5	15			3-3½ minutes 2½-3 minutes
Gold Pack Breaded Scallops--Canadian	Lrg: 30/lb. Reg: 40/lb.	33830 33820	6/2.5	15			3-3½ minutes 2½-3 minutes
Breaded Scallops--Economy	Popcorn: 75/95 Med: 40/50	36095 36050	6/2.5	15			2½-3 minutes 2-2½ minutes
Scallop Shapes - Surimi Base							
Pride of Alaska Scallop Shapes—Vac Pac	Lrg: 25/30 Med: 45/50	00320 00321	10/3	30			2½-3 minutes 2½-3 minutes
Pride of Alaska Scallop Shapes—Breaded	30/35	00338	6/5	30			2½-3 minutes
Breaded Oysters							
Gourmet Breaded Oysters	Lrg: 12/17 Med: 18/25 Sml: 26/34	53823 53820 53822	6/2.5	15			3½-4 minutes 3-3½ minutes 2½-3 minutes



Your Assurance of Great Taste
1320 Newton Street
Los Angeles, CA 90021
Customer Service
800-877-0166