

# Lobster

made simple.  
**COLD WATER**



*Homarus americanus*

provided

**Harbor  
Seafood**  
Since 1975

# LOBSTER TAILS



Whole [raw]  
Sizing : 2/3 oz-20 oz and up



Sizing : 2/3 oz-20 oz and up

# PARTS & PIECES

## Claw & Arm



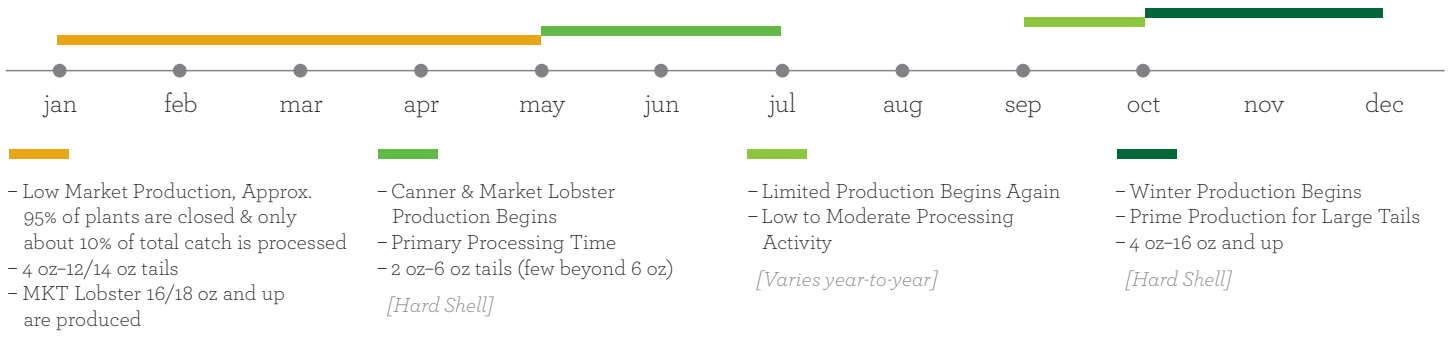
Double Scored  
Sizing : 3/5, 5/9, 9/11 [count per lb]  
Available : Unscored, Single-Scored

## Bodies

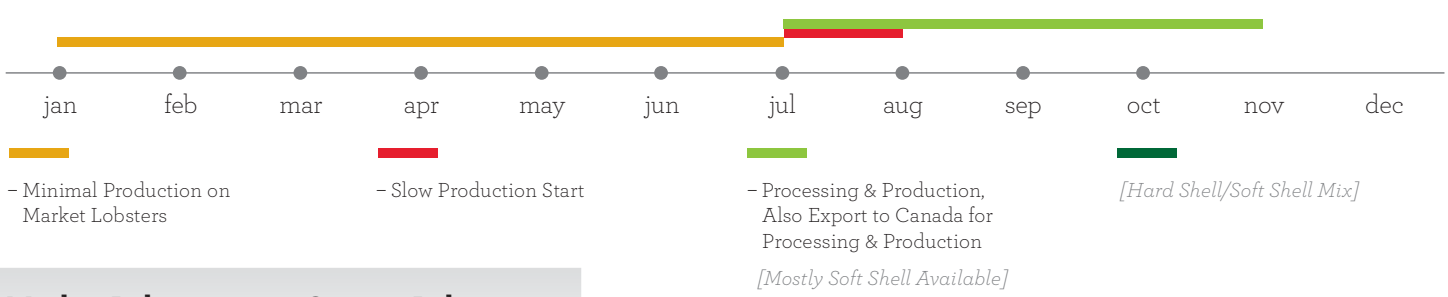


# HARVEST CALENDAR/FROZEN PRODUCTION\*

## Canadian Production [Canada/USA]



## USA Production [Maine]



<b>Market Lobster</b> - Over 1 lb Whole Lobsters - 6 oz and Larger Lobster Tails - Available all year long	<b>Canner Lobster</b> - 8 oz-15 oz Whole Lobster - 2 oz-6 oz Lobster Tails
---	--

\*Harvest / Fishing seasons may vary from year to year

# WHOLE LOBSTER



Whole [raw]



Whole [cooked]



Whole Netted [raw or cooked]



Cull [cooked]  
One Claw & Arm Missing



Pistol [cooked]  
Claws & Arms Missing



Whole Split [cooked]

**Cull & Pistol Sizing :** Ocean run and size range available upon request

**Whole Lobster Sizing :** 8 oz-6 lb

- Any whole lobster with a carapace length smaller than 3-3/8" is considered undersized in the U.S. North Atlantic Coastal States

# LOBSTER MEAT



Tail [T]



Claw [C]



Knuckle [K]



Leg [L]



Body [B]

## Combinations Available [Custom Combination Available Upon Request]

[TC] Tail/Claw

[TKL] Tail/Knuckle/Leg

[CKLB] Claw/Knuckle/Leg/Body

[TK] Tail/Knuckle

[TCK] Tail/Claw/Knuckle

[CK] Claw/Knuckle

[CKL] Claw/Knuckle/Leg

## Minced, Salad, and Broken



**Minced**  
Body and/or leg meat



**Salad**  
Body and leg meat



**Broken**  
Broken tail, claw, knuckle,  
body, and/or leg meat