



Euclid FISH Company
Est. 1944

Seafood Grilling Tips



**Fresh Salmon
Fresh Tuna
Fresh Halibut
Swordfish & Marlin**

**Shrimp & Scampie
Crab & Lobster
Oysters & Clams
Scallops**

Simply grill fish 10 minutes per inch of thickness.

Skewered fish or shellfish, like shrimp or lobster are great on the grill.

We offer skewers with beef, shrimp and scallops.

Clams, Mussels...

Grilled clams and mussels are a great start to any cookout.

All you need is the grill and some lemon butter for dipping.

Place the clams or mussels directly on the grill, close the lid and in a few minutes the mollusks will open and will have cooked in their own natural juices. Try Oysters too!



You'll want to slurp them up, **BE CAREFUL THE SHELLS ARE HOT!**



Hint:

It's a good idea to soak the wooden skewers before use, so they don't burn. Marinate fish in flavor of your choice! Oil the grill with non-stick spray or place foil down on grill for easy clean up.

Other grill favorites available today:

Fresh Beef Tenderloin, Choice Cut Steaks, Ribs, Burgers, Red Hot Brand Hot Dogs & tasty Sausage!

Don't forget **DESSERT**...try a peach or blackberry pie or lemon cream shortcake, plus many more! Take home yummy bread, crackers, dips, spreads, our original homemade crabcakes, shrimp, homemade seafood salads and delicious coleslaw.

Clambake information and directions online.

Unique recipes online!

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www.euclidfish.com *Eat fish, live longer!*