

Seafood Safe Handling Tips

- When shopping, purchase seafood last and keep cold during the trip home.
- Keep raw and cooked seafood separate to prevent bacterial cross-contamination.
- After handling raw seafood, thoroughly wash knives, cutting surfaces, sponges and hands with hot, soapy water.

Buying and Storing Tips

- Sunray Venus clams should have a mild sea breeze odor and shells should be free of cracks.
- Sunray Venus clams should never be exposed to sudden temperature change. Do not place live clams directly on ice or immerse in water for storage purposes.
- Store at a constant 41 degrees Fahrenheit in the refrigerator in a container with the lid slightly open. Drain excess liquid daily.
- Live Sunray Venus clams tend to open or gape when refrigerated. For best results, remove clams and allow them to warm up prior to cooking. Discard clams that do not close when tapped or agitated, or do not have a fresh smell.

Cooking Tips

- Rinse live Sunray Venus clams thoroughly under cold, running water prior to cooking.
- When thoroughly cooked, the shells of the Sunray Venus clams turn peach to coral in color, and the meats are plump and opaque.
- Easy grilling: Place Sunray Venus clams about 4 inches from hot coals. Grill for approximately 10 minutes or until clams open.
- Easy oven roasting: Place Sunray Venus clams on a baking sheet on the middle rack. Roast at 350 degrees for 10 minutes or until clams open.
- Serve grilled, roasted, and steamed Sunray Venus clams in shells with melted butter or a sauce.

How Much to Buy

- 8 to 12 whole Sunray Venus clams per serving depending on size.

Sunray Venus Clams

The Sunray Venus clam *Macrocallista nimbosa* is a large, attractive clam distributed from the Carolinas to Florida. During the 1960s-70s, these clams were commercially harvested off the northwest Florida coast. Although the clams' natural growth rates were estimated to be high, their patchy distribution limited commercial exploitation. The prior fishery and existence of a latent market, along with it being a native species, made the Sunray Venus clam a logical choice as a new farm-raised product to expand the shellfish aquaculture industry in Florida.

Characteristics: The glossy smooth shell has a radiating pattern like rays of the sun; the meat is lightly colored, very plump and firm textured with a moderately salty flavor.

Nutritional Value Per Serving: For approximately 3 ounces (85 grams) of raw, edible portions: Calories 50, Calories from Fat 10, Total Fat 1g, Saturated Fat 0g, Trans Fatty Acid 0g, Cholesterol 25mg, Total Carbohydrate 2g, Protein 9g, Daily Value of Iron 40%, Daily Value of Vitamin B12 45%

Sunray Venus Clam Sizes

The Sunray Venus clam is oblong in shape, whereas other clam species are typically round. In addition, the Sunray Venus clam has a larger volume of meat than other clams, an almost full half-shell. Thus, harvest sizes of the Sunray Venus may differ. The dimensions for two potential size grades below are approximate:

Hinge width	Shell length	number per pound
$\frac{7}{8}$ inch	2.0–2.5 inch	14-18
1 inch	2.5–3.0 inch	10-13

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Seafood Recipes



Sunray Venus Clams



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Florida Sunray Venus Clams with Coconut, Lime and Ginger

Ingredients

- 40 Florida Sunray Venus clams
- Olive oil for cooking
- ½ Cup Florida sweet peppers (any color), diced small
- 1 Tablespoon fresh ginger, peeled and chopped fine
- 2 Cans unsweetened coconut milk (5 ounces each)
- 2 Limes, juiced
- Sea salt and fresh ground pepper to taste
- ½ Cup fresh cilantro, chopped (some for garnish)
- 2 Florida oranges, peeled and segmented

Preparation

Preheat a large sauté pan over medium heat. Add 1 tablespoon of olive oil to the pan. Carefully add the diced peppers and ginger and cook for about two minutes. Add the coconut milk and bring to a boil. Continue to cook coconut milk until it thickens slightly. Add lime juice and stir to combine. Taste coconut milk mixture and lightly adjust seasoning with salt and pepper. Add the clams to the pan. Cover and cook clams until they turn pink and start to open. Add the cilantro and lightly stir to combine. Remove the pan from the heat and serve. Garnish clams with the citrus segments and reserved cilantro. Serve with chili sauce or oil for a spicy addition.

Yield

4 servings



Florida Sunray Venus Clams with Garlic Loaf and Tomato-Parmesan Salsa

Ingredients

- ½ Cup of water
- 1 Teaspoon seafood seasoning
- 40 Florida Sunray Venus clams
- 3 Large Florida tomatoes, diced
- ¼ Cup parmesan cheese, grated
- ½ Lemon, juiced
- ½ Cup scallions, sliced
- 2 Tablespoons olive oil
- ¼ Cup fresh basil, chopped
- Sea salt and fresh ground pepper to taste
- 1 Small loaf garlic bread, toasted warm

Preparation

Preheat a large sauté pan over medium heat. Add water, seafood seasoning and the clams to the pan. Cover the pan and cook clams until they turn pink and start to open. Remove lid and drain the clams. In a small bowl combine the tomatoes, parmesan, lemon juice, olive oil and basil. Taste tomato mixture and adjust seasoning with salt and pepper. To serve, place the garlic bread on a large plate or platter. Top the garlic bread with the drained clams. Sprinkle the tomato mixture over the clams and garlic bread. Garnish with scallions.

Yield

4-6 servings



Florida Sunray Venus Clams with Herb-Butter Broth

Ingredients

- 40 Florida Sunray Venus clams
- ½ Stick unsalted butter
- 1 Tablespoon fresh garlic, chopped fine
- 1 Onion, peeled and chopped fine
- 2 Cups dry white wine
- 1½ Lemons, juiced
- 1 Cup vegetable broth
- 1 Tablespoon fresh herbs, chopped fine
- Sea salt and fresh ground pepper to taste

Preparation

Preheat a large sauté pan over medium-low heat. Add the butter, onion and garlic. Cook the onion mixture until it becomes slightly translucent, about 4 minutes. Add the wine, lemon juice and vegetable broth. Increase the cooking temperature to medium-high, bring the broth mixture to a boil, and continue to cook for about 3 minutes. Add the clams to the pan. Cover the pan and cook clams until they turn pink and start to open. Add the fresh herbs and stir to incorporate. Taste and adjust seasoning with salt and pepper. Remove from heat and serve.

Yield

4 servings