

Showing the World

WHAT SCALLOPS ARE SUPPOSED TO TASTE LIKE



Heralded as the "Dom Perignon" of Scallops, our products have been enjoyed by restaurateurs and home chefs for over a decade.

SUPERIOR TASTE & TEXTURE

While our scallops' flavor is unparalleled, many clients comment first on their outstanding texture. Few people have tried a properly handled, genuinely pure dayboat scallop. They're a revelation: **toothsome and buttery, they make a decadent crudo and sear like a dream.**

100% TRACEABLE

We work **directly with scallop fishermen** and all packs are labeled with the name of the fisherman who caught them, the harvest area and harvest date. There's "traceable" and then there's Downeast Dayboat.

DAYBOAT DRY

Scallops can be labeled "dry" even if they've been soaking up water for days, as is the case for 95% of US sea scallops. Our scallops are completely unadulterated. **One bite of our easy-to-sear scallops and you'll insist on dayboat dry.**

DAYBOAT QUALITY

We handle our scallops like the precious morsels they are: **minimally handled and shipped via Next Day Air** to your place of business so your clients can taste the difference a day makes®



DAYBOAT. ALWAYS DAYBOAT.

All of our scallops are harvested from dayboat fishermen - they're at sea for hours, not days.

That means you get the freshest, purest scallops available, with no water or chemicals to dilute their unique flavors.



www.downeastdayboat.com

Our Promise

We know scallops. And it's an honor to bring you our dayboat fishermen's very best. We operate with 100% honesty and integrity. No bluffing, no "selling". Just the very best scallops you've ever tasted.

- 13 - 18 scallops per pound
- Shipped fresh or frozen
- Year-round sales
- Large quantity discounts
- Customizable bag weights



Meet Togue Brawn, CEO

Our founder has worked in Maine fisheries for over 30 years. As a fisheries manager, she made Maine's scallop fishery more sustainable. Now she's on a mission to show domestic and international buyers what scallops are *supposed* to taste like.

"The overall quality, flavor and texture of Downeast Dayboat Scallops are hands down the best we've tasted here at Place des Fêtes. Great packaging, super fresh on arrival...we love the dayboat fishing practice that Togue supports."

--CHEF OWEN LAUFERSWEILER, PLACE DES FÊTES, NYC

Fresh Dayboat Scallops



Oxygen-permeable packaging ensures optimum quality and extends shelf life.

Frozen Dayboat Scallops



Vacuum sealed and blast frozen within hours of harvest, our dayboat dry scallops sear beautifully and are almost indistinguishable from fresh.

REACH OUT TO US

sales@downeastdayboat.com

For samples, please visit www.downeastdayboat.com/chefs

For questions, contact togue@downeastdayboat.com

Woman owned | Maine-based | Scallop obsessed