



Clear Ocean Seafood, the Vancouver-based scallop specialist, is debuting its most innovative line of value-added scallop solutions, powered by its Japan and China manufacturing chain at North America's Largest Seafood Trade Event, Seafood Expo North America/Seafood Processing North America

December 11, 2025 – [Clear Ocean Seafood](#) announces showcasing its most innovative line of value-added scallop solutions at North America's largest seafood trade event, [Seafood Expo North America/Seafood Processing North America](#). Organized by Diversified, the Expo will take place from March 15 – 17, 2026 in Boston, MA, USA at the Thomas M. Menino Convention & Exhibition Center. Their value-added options, designed for maximum convenience and minimal prep time, include premium, perfectly breaded portions, surf-and-turf pairings, elegant half-shell presentations, and the unique, ready to eat (i.e., fully cooked) scallop products. These solutions leverage the company's efficient, cross-continental supply chain to deliver unparalleled quality and consistency to both retail and foodservice partners. Visit booth #3419 to have a firsthand taste through live cooking demonstrations.

We take ownership of all the players along the supply chain, from aquaculture, processing, quality control, storage & wholesale, aftersales support, product development, which enables us to offer stable supply and competitive prices,” said Tony Dong, the Sales Director of Clear Ocean Seafood. “With 30 years’ dedication to just scallops, our goal is to effectively differentiate our product based on superior quality and innovative features to empower our customers to excel in their market.

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