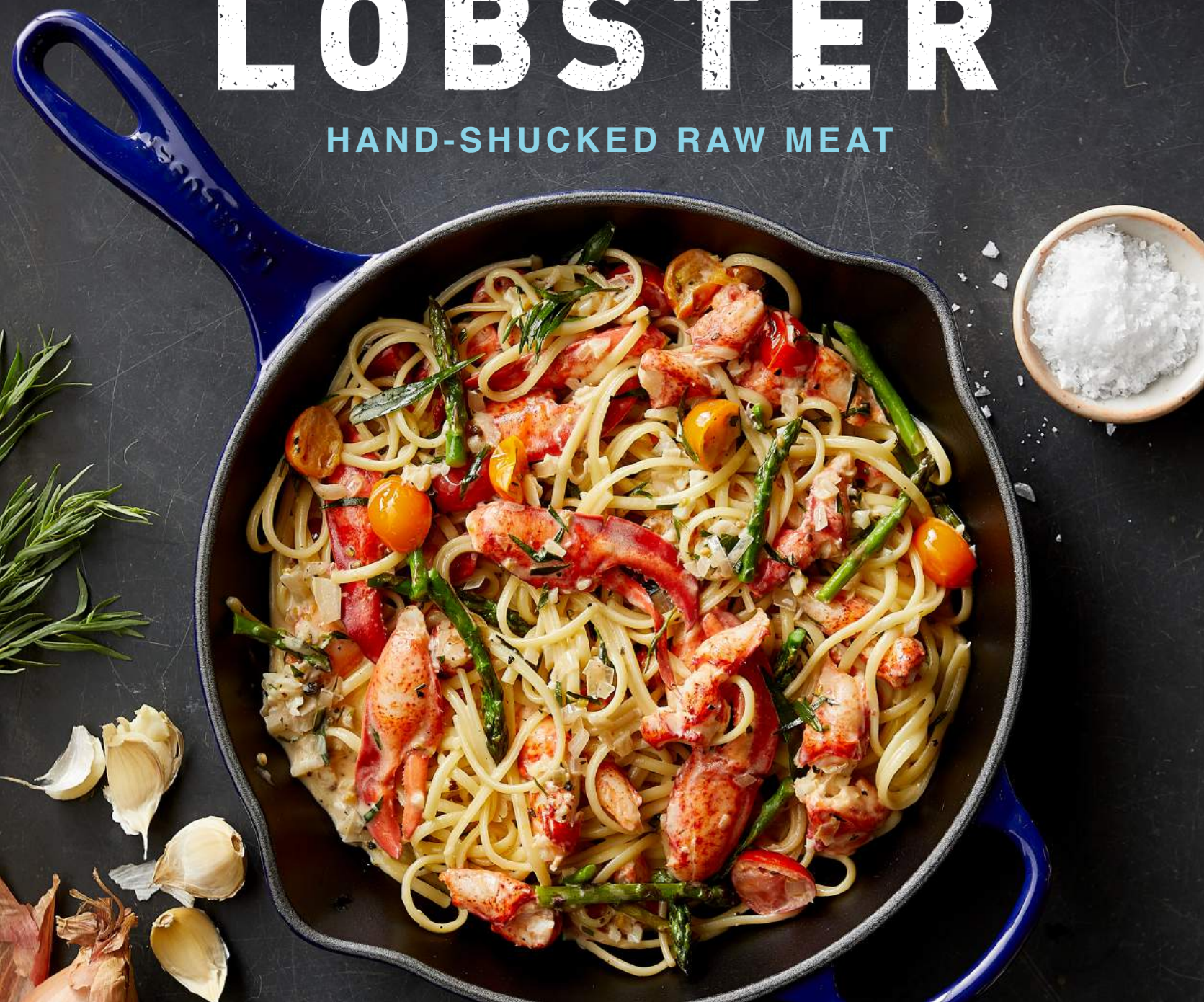




COLD CRACKED LOBSTER™

HAND-SHUCKED RAW MEAT



COLD CRACKED LOBSTER™

Cold Cracked is Ready Seafood's proprietary Frozen Raw Lobster meat. Utilizing HPP (High Pressure Processing) technology, we are proud to offer the absolute finest lobster product available on the market. Eliminating the hassle of removing meat from the shell, Cold Cracked allows the end user to gain full potential on taste and texture - an impossible feat when using pre-cooked meat.

The perfect ingredient for culinary creations in which Lobster is the main feature of the plate.

Eliminates protein degradation by avoiding double-cooking of meat

Hand-shucked within 12 hours of harvest, and flash-frozen to retain flavor and texture.

A natural blend of Claw & Knuckle meat

Packed in 8oz, 16oz & 32oz units

Year-round availability



READY BROTHERS

BORN READY

207.303.0165 ·

What is Born Ready? It's loving working on the water since we stepped on our uncle's boat at 7 and 8 years old. It's watching the sun burn off the sea fog, hauling traps to fill your boat, and ending the day feeling tired but so lucky to do this work. We can't package up the amazing, humbling feeling of being out there, but we hope to let you taste a little of our life by capturing the utmost freshness, purity, and sustainability in every lobster we sell. That's what makes us proud to have our name on the box.

Jon Ready & Brandon Ready



Wild Caught
LOBSTER
FROZEN TAILS



FROZEN LOBSTER TAILS

READY BROTHERS

BORN READY

Our Frozen Lobster Tails are sustainably-harvested in the cold waters of the North Atlantic, and flash-frozen soon after, to retain the highest protein levels, and most consistent flavor, year-round.

Lobster Tails in the shell are impressive grilled or broiled.

Convenient to use with simple inventory management practices.

Available in 4oz, 4-5oz, & 5-6oz (10 lb master cases)

Nitrogen flash-frozen.

Caught in USA, Processed in USA

Shipped internationally

Available year-round



207.303.0165 · info@readyseafood.com · readyseafood.com

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Ready to Cook
COLD CRACKED
LOBSTER™

RAW MAINE LOBSTER

TO COOK Thaw meat completely and drain. In a deep saucepan, melt a small amount of butter in about 2" of water and bring to a boil over medium heat. Reduce heat to low and completely submerge meat in liquid. Simmer for 4-6 minutes, or until firm. Drain well before adding to hot dishes. Chill under cold running water for cold rolls or salads.

CLAW & KNUCKLE MEAT · NET WEIGHT 8 OZ.