



RHODE ISLAND'S QUAHOG WEEK IS BACK!

On behalf of the Rhode Island Seafood Marketing Collaborative (RISMC), we're pleased to announce the 6th annual Rhode Island **Quahog Week**, which runs from May 15 -21 this year. Quahog Week is a statewide celebration of our iconic Rhode Island clam. The initiative was created by the Rhode Island Department of Environmental Management, in partnership with the RISMC, with strong support from the RI Shellfishermen's Association. Quahog Week highlights the many restaurants, markets, fishermen, and food-based businesses committed to growing Rhode Island's local food economy, with special emphasis on quahogs. By connecting consumers with retailers of quahogs and quahog-based meals, Quahog Week offers broad benefits for everyone involved.

HOW IT WORKS

Restaurants throughout the State can participate by **featuring a quahog-based dish** on their menu during the week of May 15-21. Markets who sell seafood directly to consumers can also participate by offering **quahog specials** during the week. We encourage you to spread the word to participate in this initiative by simply filling out and submitting the sign-up form at <https://ridem.wufoo.com/forms/quahog-week-participation-form-2022/> (it's free), and we'll do the rest via our statewide Quahog Week promotional campaign.

WHAT'S IN IT FOR YOU

The more restaurants and markets that participate in Quahog Week, the greater the possibility that there may be increased demand for product. The ex-vessel value for the 14.3 million quahogs harvested and landed in Rhode Island in 2021 alone totaled nearly \$4 million — making it the 6th most valuable fishery in RI. All participating restaurants and markets will be prominently featured on SeafoodRI.com and across multiple social media channels affiliated with the RI Seafood Marketing Collaborative. Participants will also receive promotional materials to help generate business. There is a growing demand for local seafood during this critical time, so help us guide seafood consumers to you!

WHY IT'S IMPORTANT

Our local food system supports more than 60,000 jobs and is a key driver in attracting tourism to the Ocean State. Quahogs are plentiful in Narraganset Bay year-round, and they are perfect ingredients in numerous dishes including stuffies, hearty chowders, pasta dishes, and more. And of course, they are great as is, on the half shell. Let's work together to spread awareness of Rhode Island's shellfish bounty, the hard-working men and women who harvest and process quahogs, the talented chefs who prepare them in so many delicious ways, and our fabulous restaurants and markets that steer customers toward local RI seafood!

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#QuahogWeek