Geoduck - Pacific

Geoduck (pronounced “gooey duck”) is a type of saltwater clam and is the largest burrowing clam in the world. It is easily recognized by its large siphon that is too large to be retracted into its shell. The meat of the siphon is prized for its sweet, sea-like flavor. Geoducks are popular in Asia and many are exported.

Geoducks (Panopea generosa) are found in the Pacific from Alaska to Baja California but most live from Southeast Alaska to Washington. They are wild-captured by divers and are also a popular recreational species. They are also farm-raised. Another species of Geoduck (P. globosa) is farm-raised in Mexico.

The name Geoduck comes from the Nisqually Indian word “gwe-duk” which means “dig deep.” Geoducks can live for over a hundred years with the oldest recorded age of 168 years. The Monterey Bay Aquarium Seafood WATCH® ranks wild-caught and farm-raised Geoducks from Washington and British Columbia as a “Best Choice” as there are minimal environmental impacts.

Sources

**Species Name**
Panopea generosa (formerly Panopea abrupta) – Pacific Geoduck | Panopea globosa – Cortes Geoduck

**Source**
Geoducks are found in the Pacific from Alaska to Baja California. Most fisheries are in Southeast Alaska, British Columbia and Washington State. Geoducks are also found in Mexico. Geoducks live buried 2 to 3 feet deep in mud, sand or gravel sea floors mostly in subtidal areas, although some live in intertidal zones.

**Seasonality**
Farmed Geoducks are available year-round.

**Fishing Method**
The commercial fishing of Geoducks has little environmental impact. They are wild-captured one at a time in deep-water by divers using hand-held water-jets called stingers to loosen the dirt around the Geoduck. It is also a popular recreational fishery where they are dug up in the intertidal zone using shovels. Geoducks are also farm-raised in intertidal and subtidal plots.

Features
Flavor
The siphon and breast meat of the Geoduck are edible. The siphon is meaty, savory and sweet in flavor with a crunchy texture.

Dietary Information
Per 100g (3.5 oz) raw edible portion:
- Calories 80
- Fat 0.5g
- Saturated Fat 0.2g
- Protein 17.0g
- Cholesterol 30.0g
- Iron 44.0mg
- Sodium 300mg
- Calcium 78.0mg
Source: Underwater Harvesters Association

Appearance
Geoducks are easily recognized by their long siphons. The siphon of a Geoduck can grow up to 4 feet and is too large to be retracted into their shell. It has two halves that are joined along the full length of the siphon, unlike other species where these halves are separated. The shell is oblong and white with concentric growth rings. The siphon is covered with leathery skin that covers creamy smooth flesh.

Form
Geoducks are best live. The frozen meat may also be available.

Uses

Preparation
Geoducks toughen quickly when cooked, so should be cooked quickly. They can be blanched, stir-fried or served raw. They are used in sushi and chowders. The siphon should be skinned, split in half and sliced into very thin slices.

Substitution
Horse clams, conch and abalone may substitute for Geoduck.

Handling
Fresh Geoducks require handling at 35-40 degrees F. DO NOT refrigerate below 35F as this will kill them. Do not keep live Geoducks in an enclosed environment or submerged in standing water. Live Geoducks may be kept in lobster/life support tanks.

Market

Sizes and Cuts
Geoducks average about 2 pounds.
**Pricing Scale**

Geoduck is considered a delicacy and is high priced. Due to market and currency fluctuations, please contact your Seattle Fish Company of New Mexico associate for up-to-date market information, availability and current pricing.

**Shelf Life**

Fresh – Live Geoducks which have been handled and stored properly should retain optimum quality for 2-3 days in coldest part of the refrigerator covered with a damp cloth.

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<th>Market Names</th>
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<td>Clam, Geoduck</td>
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<table>
<thead>
<tr>
<th>Where Caught</th>
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<tbody>
<tr>
<td>Southeast Alaska, British Columbia, Washington, Mexico</td>
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<th>How Caught</th>
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<tbody>
<tr>
<td>Individually wild-captured by divers and farm raised</td>
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