

BANGS ISLAND

PREMIUM BLUE MUSSELS

- LARGE, PLUMP MEAT
- LIAND DAIGED
- HAND RAISED
- SUSTAINABLY FARMED
- HARVESTED YEAR ROUND

Bangs Island Mussels are carefully nurtured in the pristine, chilly waters of Casco Bay. For over 15 years, they've been dedicated to cultivating these mussels in perfect harmony with their natural surroundings.

Their commitment revolves around a deep reverence for the ocean.. From the moment they gently settle onto their suspended ropes above the ocean floor, Bangs Island Mussels spend their entire lives in the water column. Positioned far from the sandy, silty tidal zones, they mature quickly and collect minimal grit. Bangs Island Mussels offer only the most succulent, plump, and tender mussels, boasting an unrivaled meat-to-shell ratio.





LOCATION

PORTLAND, MAINE

SUSTAINABILITY

SUSTAINABLY ROPE GROWN
SOURCED USING SUSTAINABLE METHODS
PACKED IN BIODEGRADEABLE BAGS
FLEET RUNS ON BIODIESEL

ABOUT

HAND-RAISED TECHNIQUES MUSSEL ROPES SUSPENDED FROM RAFTS FARMED IN CASCO BAY









Photos courtesy of Bangs Island Mussels