

Bristol

WILD MAINE
Mussels

Wild-caught mussels sourced from
local Maine fishermen.

GO LOCAL. GO WILD.
TASTE THE DIFFERENCE.

Bristol

AFFORDABLE:

Wild Maine mussels are an affordable item for consumers.

EASY TO COOK:

A few minutes is all it takes to get mussels from fridge to dish.

LEAN PROTEIN:

Ounce for ounce, fresh mussel meat provides the same amount of high-quality protein as red meat but much less fat and about 50-75% of the calories of most red meat.

HEART HEALTHY:

Mussels are low in total and saturated fat but are one of the richest shellfish sources of a type of heart-healthy unsaturated fatty acid known collectively as the omega-3 fatty acids.

SPECIFICATIONS:

HARVEST LOCATION	MAINE COAST
METHOD OF PRODUCTION	WILD CAUGHT
TYPE OF SHELLFISH	MYTILUS EDULIS

FORTUNE
• FISH & GOURMET •

THE SEAFOOD & GOURMET SPECIALISTS

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WILD MAINE Mussels



Bristol Seafood sits perched in the heart of the Portland waterfront overlooking the cold waters of the Gulf of Maine. So, when it came to harvesting the world's finest mussels, we didn't have to go very far. Our wild Maine mussels are caught right off the shores of Acadia National Park by local fishermen, cleaned and packed on the fish pier in Portland and delivered fresh. These mussels are meaty and full of delicious flavor that can be enjoyed in a variety of preparations, bringing fine dining right into your kitchen at an affordable price. Now your customers can enjoy an all-natural, sustainable, local seafood that's simple to prepare and a pleasure to eat without compromising on taste and quality.

Darrell Pardy

DARRELL PARDY
PRESIDENT

