

5 Step guide to Buying Mussels and Cooking at Home

Look: are the mussels closed? If yes, proceed to next step.

Smell: do they smell like fresh, salt air? If yes, bring them home and refrigerate asap.

Home care: rinse and drain in colander with fresh, cold water and then toss any open mussels.

Store: in fridge covered with a damp dish cloth.

Enjoy: Try in your favorite recipe within 3-5 days of purchase for optimal flavor.



Your purchases are supporting an age-old New England Fishery. This has a real impact on our US fishermen and women and their communities.

Thank you for choosing American mussels!