



HOW TO CARE FOR YOUR SHELLFISH

1. Fresh shellfish needs to stay cold! The ideal temperature to store shellfish is between 34 and 40 degrees Fahrenheit.
2. In a refrigerator covered by a damp cloth is perfect.
3. In a cooler buried in ice with the drain hole open is also great.
4. The key is to not let fresh shellfish sit in ice melt as it cannot survive that sort of treatment.
5. Mussels and Soft-Shell clams should be kept cold and cooked within 4 days of purchase. We purge our shellfish so just a quick rinse and they are ready for the pot.
6. Oysters and Clams can be stored for at least a week if properly chilled. Our oysters are purged to remove any internal sand and grit. A quick rinse is all that is needed before preparation to remove any sand that may have clung to the shells.
7. Any broken shellfish should be thrown away.
8. Any open shellfish that does not close with a tap or a freshwater rinse should be discarded.
9. Now all that's left to do is enjoy and spread the word!

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