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Images: Bangs Island Mussels in Casco Bay, Maine

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By James Wright

Six years under new ownership, niche shellfish supplier has expanded the operation's production and market distribution



The Bangs Island Mussels barge is typically moored off of Clapboard Island in Casco Bay, Maine, but during October it was tied up 4 miles away, at Maine Wharf in Portland, for repairs and equipment upgrades. When the barge is fully operational on harvesting days, five workers will man the floating structure to haul ropes from which the mussels are removed, graded, inspected and placed on ice until they reach a land-based processing facility for debussing, washing and further inspection.

Wild Ocean Aquaculture L Moretti stands on his com holding a Spanish-style pe are attached and then affi submerged into the water buildings behind Moretti, t space with Upstream Truc that supplies seafood to a restaurants in the city. Por of the top foodie destinati many of them have Bangs



Photo 1 of 16



This photo slideshow offers a closer look at what restaurants in Maine and beyond are raving about: Bangs Island Mussels. Six years after purchasing the company from its founder, Matt Moretti says the niche shellfish supplier has expanded its annual production by nearly four times, has broadened its market distribution beyond the local region and is incorporating sweet kelp culture as well.

All photos and captions by Global Aquaculture Advocate Editor James Wright.

Editor's note: If you would like your aquaculture operation to be featured in an "Images" slide show, please email the *Global Aquaculture Advocate* at editor@gaalliance.org.

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