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List is not complete; check oystertrailmaine.org for the latest updates!

Roberts Maine Crill, Kittery

Mine Oyster Raw Bar,
Boothbay Harbor

Hurricane Restaurant, Kennebunkport

The Barnacle, Bar Harbor Tao Yuan, Brunswick Arborvine/Deepwater Brewing, Blue Hill Bistro 233, Yarmouth Royal River Grillhouse, Yarmouth The Wharf, Castine Central Provisions, Portland Aragosta, Stonington Hot Suppal, Portland Blaze Restaurant, Bangor Grace, Portland Meanwhile in Belfast, Belfast Union in the Press Hotel, Portland Three Tides, Belfast Katahdin, Portland McLaughlin's, Lincolnville J's Oyster Bar, Portland Rhumb Line, Camden BP's Shuck Shack, Portland Waterfront, Camden Scales, Portland 18 Central Oyster Bar, Rockport Soom, Portland Salt VH, Vinalhaven Boone's Fish House and Oyster Nebo Lodge, North Haven Fore Street, Portland Landings, Rockland Eventide Oyster Co., Portland Suzuki's Sushi Bar, Rockland Old Port Sea Grill & Raw Bar, Portland Cafe Miranda, Rockland El Rayo Taqueria, Portland Pearl Restaurant, Rockland Street & Co, Portland The Slipway, Thomaston 555, Portland The Anchor, Round Pond O'Oysters, S. Portland Damariscotta Black Point Inn, Scarborough Damariscotta River Grill, Jumpin Jakes, Old Orchard Beach King Eider's Pub, Damariscotta 50 Local, Kennebunk Schooner Landing, Damariscotta Earth at Hidden Pond, Kennebunkport River Bottom Oyster Bar, Newcastle Davids KPT, Kennebunkport Newcastle Publik House, Newcastle

Swaters can I buy Maine anal W

Maine oysters are available year-round, directly from some oyster farms (indicated by a \$ on the map) and from local seafood markets, including:

Fisherman's Catch, Damariscotta

Fisherman's Catch, Damariscotta Jess's Market, Rockland Maine Maritime Products, Belfast Peekytoe Provisions, Bar Harbor

Corea Wharf Gallery, Corea

Sweet Pea's Cafe, Bar Harbor

Blaze Restaurant, Bar Harbor

Fish House Grill, Bar Harbor

Crocker House Country Inn, Hancock

Ironbound, Hancock

Harbor Fish Market, Portland Browne Trading Market, Portland Free Range Fish & Lobster, Portland

Gray Havens Inn, Georgetown

Robinhood Free Meetinghouse,

The Osprey, Georgetown

Brunswick Inn, Brunswick

Live Edge Lounge, Bath

Salt Pine Social, Bath

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The Oyster Trail of Maine is an ongoing initiative of Maine Sea Grant, University of Maine Cooperative Extension, Maine Aquaculture Association, Maine Aquaculture Innovation Center, and In A Half Shell. Learn more and access an online map at oystertrailmaine.org.

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adapted to Maine's cold waters. ca, developing ways to breed oysters that were better re-tocused on the native species, Crassostrea virginifirst oyster farmers. In the 1990s, faculty and students ling Marine Center in the 1970s and trained Maine's Herb Hidu brought hatchery technology to the Dartort that was largely unsuccessful. UMaine researcher tions, by introducing the the European oyster, an etthe state began efforts to re-establish oyster populapopulations survived into the twentieth century. In 1949, pollution from human activities, although remnant clined due to natural environmental change and spread in the Gult of Maine. Oyster populations deare evidence that oysters were once much more widethe native Wabanaki people and tossil oyster shells Ancient shell heaps (or middens) left by ancestors of

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mercial fishermen. wild populations that are harvested by licensed comcan oysters have reproduced on their own, leading to two to three years. In several areas, cultured Ameriplanting on the bottom. They are ready to harvest in arow it bigger in bottom cages or bags before tree ter. Some growers may take small hatchery seed and others suspend oysters in trays or cages in the wamesh bags or cages that float on the water surface; techniques. Some place the juvenile shellfish in plastic oysters to market size, using a number of different venile oyster 'seed' or 'spat' from them, and raise the cial shellfish hatcheries; oyster farmers purchase jucultured American oysters. Maine has two commerof farms producing more than 2,000,000 pounds of Oysters are now a \$5 million industry, with dozens

Leep aysters cold!

Purchased oysters should be stored in the refrigerator, packed loosely and covered with a damp towel. Eat within 14 days.

Oysters in the market and on the menu are safe, when purchased from a certified shellfish dealer. The old adage about not eating oysters in months without an "R"

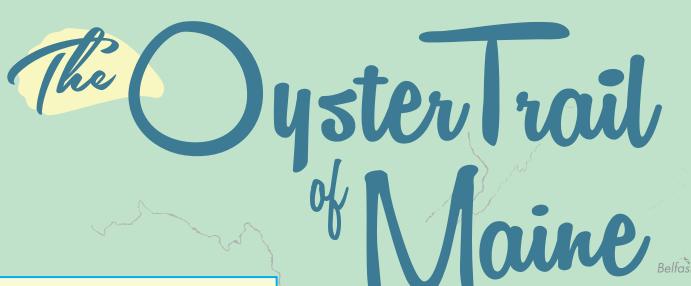
comes from the days when refrigeration was much less available than today.

Water quality is one of the biggest concerns of the oyster farmer. While the filter-feeding oysters themselves actually help to keep the water clear, oysters are vulactually help to keep the water clear, oysters are vulactually help to keep the water clear, oysters are vulactually help to keep the water clear, oysters are vulactually help to keep the water clear, oysters are vulactually help to keep the water clear, oysters are vulactually help to keep the water clear, oysters are vulactually help to keep the water clear, oysters are vulactually help to keep the water clear, oysters are vulactually help to keep the water clear, oysters are vulactually help to keep the water clear, oysters are vulactually help to keep the water clear, oysters are vulactually help to keep the water clear, oysters are vulactually help to keep the water clear, oysters are vulactually help to keep the water clear, oysters are vulactually help to keep the water clear, oysters are vulactually help to keep the water clear, oysters are vulactually help to keep the water clear, oysters are vulactually help to keep the water clear, oysters are vulactually help to be a second to the control of the co

ter farmer. While the filter-feeding oysters themselves actually help to keep the water clear, oysters are vulnerable to bacterial pollution, chemical contamination, and harmful algal blooms (red tide), especially spring through fall. Check with the Department of Marine Resources for shellfish growing area closures; 800.232.4733 or 207.624.7727.

Eating raw oysters presents some risk of exposure to viruses and bacteria, especially for people with compromised immune systems.

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The native American or Eastern oyster is produced primarily via aquaculture. In 2016, approximately 80 commercial oyster farms in 600 acres of coastal water leased and permitted from the state. Maine's oyster growers are small, owner-operator businesses. Each farmer can have multiple lease sites.

Basket Island \$

♦Taunton Bay Waukeag Neck **Bar Harbor** Ducktrap, Birch Point Long Cove ●North Haven \$+ Weskeag \$ Weskeag River \$ Pleasant Island

> Oyster farm locations; labels indicate trail participants

- \$ Direct sales from the farm
- + Offers tours (contact company for details)

Most Maine oyster farms grow the same species, Crassostrea virginica, although some production of the European flat or Belon oyster (Ostrea edulis) also occurs. Oysters vary widely in appearance due to their growing conditions. Oysters feed by filtering algae and other particles from the water. The look and taste of oysters varies from river to river depending on what kind of algae they eat, culture technique, and water flow, temperature and salinity. Maine's clean, cold waters produce high quality oysters. Market names vary, though typically correspond to the growing location.

Channel

Pine Point \$+ Nonesuch, Abigail Pearls \$+ Nonesuch Oysters offers regular farm tours

See inset "A

Chebeague Island \$

lease note...

Oyster farms are private businesses. Pléase call ahead before visiting and be respectful of farmers at work on the water.



Georgetown Island \$

Small Point

• Gay Island \$

Enjoy Damariscotta River oysters Glidden Point \$+ Dodge Cove • Wawenauk Norumbega \$+ • Otter Cove \$+ Wiley Point, Moondancer, Mookie Blues +

Explore the Oyster Trail

Explore the Oyster Trail ~ learn where to eat and buy Maine oysters, take a tour of an oyster farm, and learn more about this \$5 million industry that is part of Maine's working waterfront.

Visit oystertrailmaine.org for details.

Produced by Maine Sea Grant; map by College of the Atlantic GIS Laboratory. Map not intended for navigation. For more information on lease holders and locations, visit maine.gov/dmr/aquaculture/index.html