



**MANGO JALAPENO
FRIED MAINE
HADDOCK**



**MAINE DAYBOAT
SCALLOPS PICCATA**



**MAINE WAKAME
SEAWEED SOUP**



**YUZU BUTTER MAINE
LOBSTER ON
STEAMED BUNS**

CHOOSING MAINE SEAFOOD MEANS:



SUSTAINABILITY:

Our fisheries are among the most strictly managed in the U.S., often leading the way in conservation practices.



TRACEABILITY & TRANSPARENCY:

Maine has a long-standing tradition of independent owner-operators. We are proud to offer chefs direct connections to our network of passionate seafood producers.



UNMATCHED QUALITY:

The pristine waters of the Gulf of Maine produce seafood with clean flavor, firm texture, and unmatched culinary value.



DIVERSITY OF PRODUCT:

From pristine shellfish to bold-flavored finfish, innovative sea vegetables to convenient value-added goods, Maine offers a seafood solution for every plate, every month of the year.

CULINARY EXCELLENCE STARTS WITH PREMIUM MAINE SEAFOOD



Clams. Oysters. Scallops. Salmon. Lobster. Seaweed. Mussels. Maine produces the best-tasting seafood in the world. Its variety and quality keep people coming back for more. Because using fresh, premium seafood is a difference you can taste.

**Find your source for Maine
seafood:**





**FRIED MAINE
MONKFISH BALLS**



**STEAMED MAINE
OYSTERS WITH SOY
SAUCE & GINGER**



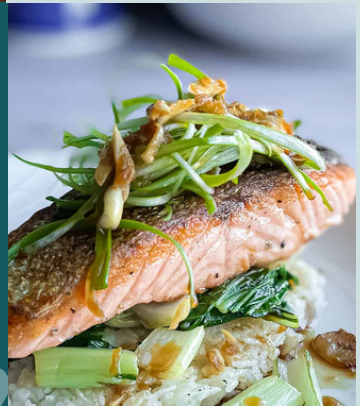
**WE INVITE YOU TO
TRY THE
TASTE OF MAINE**

**Pure source.
Bold flavor.
Uncompromising standards.**

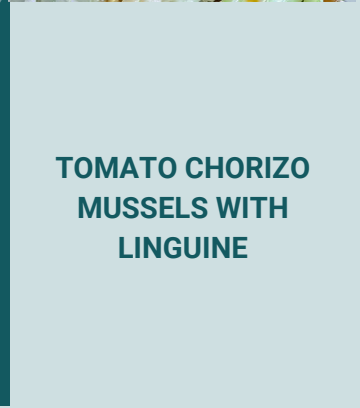
Get the finest seafood—fresh, sustainable, and full of flavor. With unmatched quality, our vast network of Maine seafood producers deliver diverse, premium, pristine seafood straight to you any time of year.

**DISCOVER MAINE'S
ABUNDANCE OF
QUALITY SEAFOOD**

For more information and innovative recipes visit:
www.seafoodfrommaine.com



**GINGER-GLAZED
SALMON WITH BOK
CHOY**



**TOMATO CHORIZO
MUSSELS WITH
LINGUINE**

