

LICENSE REQUIRED

Soft-shell Clams-
Hard Shell Clams
Atlantic Razor Clams
American Oyster
Hen Clams

Seasonal licenses are available on July 1st and expire on June 30th of each year.

If you are a Bar Harbor resident 65 and over, or under 18 years old, your license is free (but you still need a license).

Licenses can be purchased at the Town Clerk's Office Municipal Building at 93 Cottage Street, Tel: (207) 288-4098

NO Recreational LICENCE REQUIRED

Blue Mussels

Green Crab

There are no harvest limits for green crab

Bar Harbor residents pay \$10 per day or \$35 per season, and nonresidents pay \$20 per day or \$70 per season.

Bar Harbor Shellfish Warden (office) 207-288-5571

Shellfish Sanitation Red Tide Hotline 800-232-4733
207.624.7727



Scan here to
see state map of open and
closed areas



Shellfish Harvesting

The QR code on the reverse side shows areas that are closed for shell fishing. . In addition to these predictable closures, red tides and flood events may close some areas temporarily. These are posted on the Bulletin Board at the Town Office. *You can call the Shellfish Warden* or you can scan the QR code " areas closed for harvest" The easiest access often open area is Hadley Point



Shellfish resources in the Town are monitored by the State DMR and by the Town of Bar Harbor Marine Resources Committee. The soft shell clam population has declined over the years, which may be connected to the increase in numbers of green crab. There are many changes on the mud flats in Maine. You can learn more at these websites: themudflat.org, downeastinstitute.org and maine.gov/dmr/fisheries/shellfish



Scan for shellfish identification and recreational harvest limits

razor clam



4 in min length

hard shell



1 in min hinge width

oyster



2.5 in min length

soft shell



2 in min length

Daily Harvest Limit 1 peck (2 gallons)

Max. harvest all species together is 1 peck not 1 peck of each.

hen clam



no size limit

Half bushel- approx 5 gallons
daily limit

mussels



2 in min length

Daily limit 2 bushel

**Areas closed for harvest-
Scan**



Please Keep all shellfish cool until consumed.
It is recommended to cool Oysters and any clams eaten raw, to below 50 degrees F within 2 hours of them falling dry, when the tide goes out, to prevent naturally occurring bacteria from multiplying and increasing the risk of illness.

Cooking shellfish thoroughly significantly decreases the chance of foodborne illness