Cleaning Your Shells

- Be courteous of other scallopers and move your boat away from the scalloping areas first, then anchor.
- It’s no fun scalloping when others are cleaning their catch.
- When doing cleaning scallops, do not discard shells in rivers, channels, springs, or in the water at boat ramps or marinas. Shells could fill these areas, incurring costs to remove the shells and causing negative impacts on swimmers, wildlife, and navigation.
- Discard scallop shells out in open Gulf waters, or store shells in a bag and discard at home.
- Want to keep shells to use for crafts or garden cover? Try placing the shells in a net bag and putting them back into the water. Small fish and crabs will be happy to clean the shells.

Swim fins

- Be courteous of other scallopers and move your boat back into the water. Small fish and crabs will be happy to clean the shells.
- Displayed on vessel; must be at least 20 inches by 12 inches, tethered to diver; must be at least 12 inches by 12 inches.

Collection

EQUIPMENT NEEDED

- • Swim mask
- • Snorkel
- • Swim fins
- • Small mesh bag
- • Divers-down flag (required by law)

LEGAL REQUIREMENTS

- The season is open June 15th to September 10th. The bag limit will be reduced by half to one gallon of whole scallops per person for the first 30 days of the season (June 15th to June 30th).
- From July 1st to September 10th, the bag limit will increase to 2 gallons of whole scallops per person.
- Always consult the FWC website for dates of current season.
- The season is open June 15th to Labor Day. From 2020:
- From July 1st to September 10th, the bag limit will increase to 2 gallons of whole scallops per person.

Care and Handling

When brought to the boat, scallops should be immediately decided to clean the scallops while on the water. Scallops are quite sensitive to dry conditions, so be sure to keep them wet. Placing them on ice, however, makes them easier to open.

Recipes

SCALLOP CEVICHE*

Mix one cup lime juice, one cup lemon juice, one cup of chopped cilantro, four finely chopped and seeded Serrano peppers, three finely chopped cloves of garlic, one coarsely chopped red onion, one tablespoon sea salt, and ground black pepper to taste in a zip-seal bag.

Two hours before serving, add in about two pounds of scallops. Drain away excess juices and assemble the ceviche over salad greens or avocado half. Touch everything off with a garnish of cilantro leaves.

SIMPLY DELICIOUS SCALLOPS*

Sauté 3 pounds Florida scallops in 2 tablespoons melted butter in a large skillet over medium-high heat until opaque, about 1 minute. Overcooking makes the texture rubbery. Remove scallops from skillet and set aside.

Wipe out skillet, then melt ½ cup butter over medium-low heat, add 2 cloves garlic, and salt and pepper to taste. Stir for 3 minutes and add scallops to skillet.

Serve immediately over prepared pasta of your choice, such as angel hair. Garnish with fresh dill and freshy ground pepper.

This guide to recreational scalloping includes educational information about scallops and scalloping. The boat ramp and marina locator map shows local water-access points in southern Taylor County near Steinhatchee and Keaton Beach. This map is not intended for navigational use. Channel markers may not be where shown, and navigability may be tide dependent. For navigational purposes, use NOAA nautical chart 11407, find certified printers, or view online at www.nauticalcharts.noaa.gov.

Scallops may be found in any location where seagrasses are present. Good places to begin searching are depths near the Bird Racks, but watch out for obstructions close to the positions located on the map.