Swim mask
Snorkel
Divers-down flag
Small mesh bag

Display on vessel; must be at least 20 inches by 24 inches with a stiffer frame to keep the flag unfurled. Should only be displayed while snorkelers are in the water; display above the vessel's highest point.

Tethered to diver, must be at least 12 inches by 12 inches, mandatory when using a mask and snorkel from the beach unless it is a marked swimming area.

You must make reasonable efforts to stay within 300 feet of a divers-down flag on open waters and within 100 feet of a flag within rivers, inlets, or navigation channels.

Boat
Usually required to get to the best scalloping areas. In shallow water, it is possible to wade for scallops in the seagrass, or to collect them from a shallow-draft boat using a dip net or landing net, but these methods are not very productive. Most scallopers go by boat into the water 4 to 10 feet deep where they anchor, put up their dive flag, and snorkel over the beds, collecting the scallops by hand.

COLLECTING

EQUIPMENT NEEDED

RECIPES

SCALLOPS ON THE HALF SHELL
Mix 1/2 stick of melted butter, 2-3 cloves of chopped garlic, juice from 1 lime or lemon, 1/2 teaspoon of seasoned salt, and a few shakes of Tabasco or chili sauce to taste. Place 1/2 of butter mixture over scallop, and then broil 4” from heat for 3-4 minutes. Note: Some people prefer to scrap away the darker meats and leave just the white scallop muscle.

SCALLOP STUFFING
Scallops make an excellent ingredient for seafood stuffing using butter, garlic (optional), seasoned bread crumbs, lime juice, paprika, and black pepper. Melt a pat of butter in a saucepan, cook a chopped clove of garlic, and add scallops to cook briefly. Stir in breadcrumbs until liquid is absorbed and remove from heat. Lightly season with paprika and pepper, then remonist with a small amount of lime juice until the mixture sticks together. Try it stuffed into and on top of hogfish or red grouper fillets. Cover with foil and bake at 320°F for 45 minutes, then remove cover and broil until lightly browned.

In addition, a scallop hatchery and nursery, which in its Fish and Wildlife Research Institute (FWRI). Early work funded by Florida Sea Grant determined the feasibility of aquaculturing "synchronized spawners" — when one animal in bottom of shell. Spoon 1/2 tsp. of butter mixture over scallop, and then broil 4” from heat for 3-4 minutes. Note: Some people prefer to scrap away the darker meats and leave just the white scallop muscle.

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Scallops are historically abundant between the following points: Bird Rack (GPS: N28 47.015, W82 47.858) and Chassahowitzka Point (GPS: N28 42.489, W82 43.133). Navigate the Gomez Rocks shallows cautiously (GPS: N28 43.133). Navigate the following points: Bird Rack (GPS: N28 47.015, W82 47.858) and marina locator map show local water access points in the Citrus County area.

**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 done 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. For more information about scallops and scalloping, his guide to recreational scalloping includes educational and navigation. Discard scallop shells out in open Gulf waters, or store shells in a bag and discard at home.

**ROAD NAMES**

- Fort Island Trail
- Miss Maggie Drive
- Halls River Road
- Yulee Drive

**MAP LEGEND**

- Boat ramps
- Marinas
- Channel markers
- Visible outcrop/structure
- State/country route
- Roads
- US Highway
- St. Martins Marsh Aquatic Preserve Boundary (28,000 acres)

**Boat Ramp and Marina Locator Map for the Citrus County Area**

This guide to recreational scalloping includes educational information about scallops and scalloping. The boat ramp and marina locator map show local water access points in the Citrus County area. This map is not intended for navigational use. Channel markers may not be where shown. For navigation purposes use only official nautical charts of the National Oceanic and Atmospheric Administration (NOAA). The Citrus County area is featured in NOAA nautical charts 11408 and 11409, which are normally available for sale at marine and coastal businesses throughout Florida.

**Map Legend**

- Remember – safety first! Carry life preservers and other vessel safety equipment.
- Some fees may apply. Please contact the Citrus County Welcome Center for more information.

**Citrus County Welcome Center**
- 915 N. Suncoast Blvd, Crystal River 34429 - (352) 794-5506

**Boat Ramps**

1. Bird Creek Park - 8000 HWY 40 West, Yankeetown 34498
2. Cross Florida Barge Canal - SE of the bridge on US 19, 7 miles north of Crystal River
3. Ft. Island Gulf Beach - 16000 W Ft. Island Trail, Crystal River 34429
4. Ft. Island Trail Park - 12073 W Ft. Island Trail, Crystal River 34429
5. City of Crystal River ramp - 558 NW 3rd Ave., Crystal River 34428
6. Ozello Fishing Pier - at the end of S John Brown Drive, Crystal River 34429
7. Homosassa public ramp - at the end of Cherokee Way, off Yulee Drive, Homosassa 34448
8. Mason Creek Boat Ramp (small boats, no marked channel) - 6891 S Mason Creek Road, Homosassa 34448
9. Chassahowitzka River Recreational Area (small boats) - 8600 W Miss Maggie Drive, Homosassa 34448
10. The Starting Gate - 10605 W Yulee Dr, Homosassa 34448
12. Plantation Inn & Golf Resort on Crystal River - 9301 W Fort Island Trail, Crystal River 34429
13. Port Hotel and Marina 1610 S E Paradise Pt Rd., Crystal River 34429

**Marinas**

- B’s Marina & Campground - 6621 Riverside Dr., Yankeetown 34498
- Twin Rivers Marina - 2880 N Seabreeze Point, Crystal River 34429
- Pete’s Pier - 1 Southwest 1st Place, Crystal River 34429
- Homosassa Springs Marina - 10806 W Halls River Road, Homosassa 34448
- Riverhaven Marina - 5296 S Riverview Circle, off Halls River Road, Homosassa 34448
- MacRae’s of Homosassa - 5300 S Cherokee Way, Homosassa 34448