EQUIPMENT NEEDED

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

SIMPLY DELICIOUS SCALLOPS

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

Wipe out skillet, then melt 1/2 cup butter over medium-low heat; add 2 cloves garlic, salt and pepper to taste. Stir for 3 minutes and add scallops.

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

Recipe courtesy of Fresh from Florida Seafood. For more seafood recipes, visit http://www.fl-seafood.com

LEGAL REQUIREMENTS

In general, recreational scallopers between the ages of 16 and 79 must hold a Florida Commercial Fisherman's License and a Commercial Seafish Seasonal Permit (CSP). The permit allows for scallop harvesting, but not for any other species of fish or sea products. A scallop permit does not include a license to fish with a hook and line, bait cast or fly fishing.

Scallopers can harvest no more than 10 gallons of whole scallops in the shell or 1/2 gallon of scallop meat per person per day. The bag limit is 2 gallons of whole scallops in the shell, no more than 10 gallons of whole scallops or 1/2 gallon of scallop meat per person per day. In addition, harvesting must be done from a boat or a float, and no scallops may be kept or harvested from a dock. In Florida, commercial harvest of bay scallops is banned.

For more information about scallops, scallop research, and recreational harvesting of the Florida bay scallop, please visit www.fisegrant.org

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Tyler Jorin, (Cover), Keith Kolasa, Bryan Fluech, UF/IFAS

UF/IFAS Extension Florida Sea Grant
Agent
Hernando County
1610 Aviation Loop Dr
Brooksville, FL 34604
bhflas@ufl.edu

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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 Pasco County area. This map is not intended for navigational use. For navigation purposes use only official nautical charts of the National Oceanic and Atmospheric Administration (NOAA). The Pasco County area is featured in NOAA nautical chart 11409. Nautical charts are normally available for sale at marine and coastal businesses throughout Florida.

**BOAT RAMPS**
1. Anclote River Park, 1119 Baillies Bluff Rd, Holiday, FL 34691
2. Sim’s Park Ramp, 6346 River Rd, New Port Richey, FL 34652
3. Nick’s Park Ramp, 7929 Bayview St, Port Richey, FL 34668
4. Robert J. Strickland Memorial Park, 6345 Clark St, Hudson, FL 34667

**MARINAS / BAIT AND TACKLE SHOPS**
1. Anclote Village Marina
   1029 Baillies Bluff Road, Holiday, FL 34691
2. Sunset Landing
   5115 Sunset Blvd, Port Richey, FL 34668
3. American Marina
   4800 Ebbtide Ln, Port Richey, FL 34668
4. Skeleton Key Marina
   6300 Clark St, Hudson, FL 34667
5. Hudson Beach Marina
   6625 Clark St, Hudson, FL 34667
6. Port Hudson Marina
   14333 Crab Trap Court, Hudson, FL 34667

**MAP LEGEND**
- Boat ramps
- Marinas/bait & tackle shops
- Roads
- US Highway
- State/county route

**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 where 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.

**RESEARCHERS FROM FWC NEED YOUR HELP**
Once you’ve done scalloping for the day, complete an online survey at http://www.surveymonkey.com/s/bayscallops or scan the image below with a QR scanner app. Harvesters can indicate where they harvest scallops, how many they collect and, how long it takes to harvest them.