COLLECTING

When to Collect

Collect scallops when you can easily dislodge them with a mallet or metal tool. This generally occurs in shallow water, usually 2 – 4 feet deep. Do not leave a scallop in the water after you have removed it from the bed. A scallop in the water is vulnerable to predation by snapper and canister fish. They spawn primarily in the fall.

Care and Handling

• Clean the scallop immediately after collection and before it can be eaten. Overcooking makes the texture rubbery.
• Handle scallops gently to ensure they are not damaged.

Legal Requirements

In general, recreational scallopers between the ages of 16 and 65 must have a current Florida saltwater fishing license. All non-residents 16 and over are required to buy a license unless they are fishing (scalloping) from a for-hire vessel (guide, charter, party boat) or legal possession is regulated by state law. See legal requirements about divers-down flags in the equipment section.

Collecting

Equipment Needed

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

Collecting

• Displayed on vessel, must be at least 20 inches by 4 inches with a stifferer 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 waters 4 to 10 feet deep where they anchor, put up their dive flag, and snorkel over the beds, collecting the scallops by hand.

Collecting

Recipe: Fried Scallops

Prepare an egg wash by beating 1 egg in 1/2 cup milk. Season wash to personal preference with salt and pepper. Dip scallop meats in egg wash, then coat with any prepared seafood breading or seasoned bread crumbs. Fry quickly (1-2 minutes or until golden brown) in hot, not smoking, grease (375°F). Drain on paper towels.

Recipe: Simply Delicious Scallops

Saute 3 pounds Florida scallops in 2 tablespoons melted butter in a large skillet over medium heat. Stir until opaque, about 1 minute. 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 and 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

For more information about scallops, scallop research, and recreational harvesting of the Florida bay scallop, please visit: www.fsesagrant.org or contact Brittany Hall-Scharf UF/IFAS Extension Florida Sea Grant Agent Hernando County 16120 Aviation Loop Dr. Brooksville, FL 34604 bhallscharf@ufl.edu

For information about accommodations and scallop excursions in the area: Adventure Coast 850/264-3181 or 866/220-2494 Florida’s Adventure Coast FloridaAdventureCoast.com

For information about saltwater fishing, license requirements, open seasons, and limits, contact: Florida Fish and Wildlife Commission http://myfwc.com

Adventure Coast

Hernando County

SSEP-235 May 2019

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An Equal Opportunity Institution.
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 Hernando 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 Hernando 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. Bayport – 4140 Cortez Blvd, Bayport, FL 34607
2. Rogers Park – 7244 Shoal Line Blvd, Weeki Wachee, FL 34607
3. Jenkins Creek Park – 6401 Shoal Line Blvd, Spring Hill, FL 34607
4. Hernando Beach – 985 Calienta Dr, Hernando Beach, FL 34607
5. Norfleet Fish Camp – 221 Gocowa Blvd, Arapoka, FL 34607

**MARINAS / BAIT AND TACKLE SHOPS**

- Weeki Wachee Marina
  7214 Shoal Line Blvd, Weeki Wachee, FL 34607
- Blue Pelican Marina
  5000 Calienta St, Hernando Beach, FL 34607
- Sterling Marine/Hernando Beach Bait & Tackle Shop
  4231 Shoal Line Blvd, Hernando Beach, FL 34607
- Hernando Beach Yacht Club
  4163 Shoal Line Blvd, Hernando Beach, FL 34607
- Nature Coast Marina
  4163 Shoal Line Blvd, Hernando Beach, FL 34607
- Gulf Coast Marina
  7412 Shoal Line Blvd, Weeki Wachee, FL 34607
- Dixie Lee Bait Shop
  6408 Evanston St, Weeki Wachee, FL 34613
- Precision Tackle
  3240 Commercial Way, Spring Hill, FL 34606
- Bait and Tackle of Hernando Beach
  4337 Calienta St, Hernando Beach, FL 34607

**MAP LEGEND**

- **Boat ramps**
- **Marinas/bait & tackle shops**
- **Channel markers**
- **Structure**
- **State/county route**
- **Roads**
- **U.S. Highway**
- **Lighted marker**

**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 clearing 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're done scalloping for the day, complete an online survey at [http://www.surveymonkey.com/s/bayscallops](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.