Equipment Needed

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

- Displayed on vessel must be at least 20 inches by 24 inches with a stiffener 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 water 4 to 10 feet deep where they anchor, put up their dive flag, and snorkel over the beds, collecting the scallops by hand.

Legal Requirements

- CARE AND HANDLING

Collecting

- Off the bottom meets the edge of the grasses. Scallops have many small holes in their shells. Collect enough meat to make cleaning worthwhile. This also gives the scallop population a chance to renew itself. Though not required, collecting scallops that are at least 24 inches with a stiffener to keep the flag unfurled.

Recipes

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 (370°F). Drain on paper towels.

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 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](http://www.fl-seafood.com).

Photo Credits

David Moynahan (Cover), Google Earth, Bryan Fluech, UF/IFAS

For more information about scallops, scallop research, and recreational harvesting of the Florida bay scallop, please visit [www.flseseagrant.org](http://www.flseseagrant.org) or contact:

Savanna Barry, UF/IFAS Extension Florida Sea Grant Agent
UF/IFAS Nature Coast Biological Station
502 1st Street, PO Box 793
Cedar Key, FL 32625
savanna.barry@ufl.edu

UF/IFAS Extension University of Florida
Sea Grant

For information about accommodations and scallop excursions in the area, visit [http://www.visitwakulla.com](http://www.visitwakulla.com)

Wakulla Welcome Center
1450 Coastal Highway
Pensacola, FL 32565

For information about saltwater fishing, license requirements, open seasons, and limits, contact:

Florida Fish and Wildlife Commission
[http://myfwc.com](http://myfwc.com)

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 Wakulla County/Apalachee Bay 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 Wakulla County/Apalachee Bay area is featured in NOAA nautical charts 11405 and 11406. Nautical charts are normally available for sale at marine and coastal businesses throughout Florida.

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 Gulf waters, or store shells in a bag and discard at home.

*Launch passes can only be obtained from St. Marks City Hall or by mail. Call 850-925-6224 or visit http://cityofstmarks.com/StMarksRiverParkandBoatRamp.htm for more information.

For more information about launch fees and passes needed for the other ramps listed above, visit http://www.mywakulla.com/departments/parks/boat_ramps/index.php or call 850-926-7227.