Scallops live about one year before either dying or reaching sexual maturity. The single scallop can produce more than one million eggs per spawn. However, the success rate of hatching is usually low, and only a small number of the eggs will survive to adulthood. Scallop populations are interconnected as they can move long distances as plankton, and larvae can develop a small shell that allows them to live underwater. They are active swimmers. They click their shells together, forcing expelled water to propel them forward. Because scallops are hermaphrodites, able to spawn as either male or female, individual scallops can spawn and mature throughout their lives.

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### Recipes

#### Scallop Ceviche*

Mix one cup lime juice, one cup lemon juice, one cup chopped cilantro, four finely-chopped garlic cloves, two finely-chopped jalapeño peppers, two finely-chopped scallions, one finely-chopped red onion, two finely-chopped red bell peppers, one finely-chopped avocado, and one finely-chopped lime zest. Season with salt and pepper to taste. Stir for 3 minutes and serve chilled.

#### Simply Delicious Scallops*

Sauté 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, salt and pepper to taste. Stir for 3 minutes and add scallops.

Serve immediately over prepared pasta of your choice, such as aglio e olio (with garlic and oil), or pasta with a fresh dill and season with freshly ground pepper.

*Recipe courtesy of Fresh from Florida Seafood. For more seafood recipes, visit [http://www.Fish-seafood.com](http://www.Fish-seafood.com)
Boating and avoid damaging the seagrass beds.

Deep. At one time scallops were reported in relatively shallow water, usually 4 to 10 feet deep. The Florida Bay Scallop is a bivalve hermaphrodites, able to spawn as either male or female. Scallop larvae develop a small shell and settle onto seagrass blades. They continue to grow while attached to the grass blades by a thread that hatches in about two weeks. After about a two-week period as plankton, larvae develop a small shell and continue to grow. Female scallops spawn primarily in the fall. After hatching, hatchery-reared scallops held in close proximity appeared to have an increased rate of successful reproduction over natural scallops that are at least 1.5 to two inches in size is recommended. A pack of two scallops is enough to spawn in the entire area.

Florida Bay Scallop

**Boat KEATON BEACH AREAS**

Mote Marine Laboratory and FWC, have shown that scallops that are sparsely distributed. Recent populations previously existed. It was found that hatchery-reared scallops held in close proximity appeared to have an increased rate of successful reproduction over natural scallops that are at least 1.5 to two inches in size.

**LEGAL REQUIREMENTS**

In Florida, commercial harvest of bay scallops is banned. In general, recreational harvesters need a saltwater fishing license to harvest bay scallops, even when fishing from shore. There are some exceptions, listed in the FWC "Florida Saltwater Recreational Fishing Regulations," which is available in bait shops, FWC offices, and the FWC website (http://myfwc.com). Exemptions include fishing (scalloping) from a for-hire vessel (guide, charter, party boat) that has a valid vessel license.

**SIMPLY DELICIOUS SCALLOPS***

*Recipe and photo courtesy of Tommy Thompson.

Mix one cup lime juice, one cup lemon juice, one tablespoon sea salt and ground black pepper, one cup of chopped cilantro, four finely-chopped serrano peppers, and seeded Serrano peppers, three cloves finely-chopped garlic, one cup of chopped cilantro, four finely-chopped onions. Overcooking makes the texture rubbery. Remove from skillet and set aside. When brought to the boat, scallops should be immediately placed on ice in a cooler for the trip to shore, unless you decide to clean the scallops while on the water. Scallops are quite sensitive to dry conditions, so be sure to keep them cool and moist. They will usually die shortly after being placed on ice, or even in a bucket of water. If fresh water gets into their shells. Placing them on ice, however, makes them easier to clean, because the muscle holding the shells together relaxes. A scallop, clam or oyster knife, or even a teaspoon, can be used to open the shells and cut the white muscle free, discarding the shells and unwanted soft parts. Although most Floridians only eat the muscle of the scallop, in many other parts of the world the entire animal is eaten, much like we eat clams and oysters. If this is done, scallops should be fully cooked because many open harvest areas for scallops are not classified for harvest of other shellfish species.
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.

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