EQUIPMENT NEEDED

COLLECTING

LEGAL REQUIREMENTS

COLLECTIONS

RECIPE

FRIED SCALLOPS

SIMPLY DELICIOUS SCALLOPS

Photo Credits: David Moinahan (Cover), Keith Kolasa, Bryan Fluech, UF/IFAS Communications

For more information about scallops, scallop research and recreational harvesting of the Florida Bay Scallop, please visit www.flseagrant.org or contact Britany Hall-Scharf, Florida Sea Grant Agent UF/IFAS Extension, Hernando County 16110 Aviation Loop Dr. Brooksville, FL 34604 bhallscharf@ufl.edu

Sea Grant

UF/IFAS UNIVERSITY OF FLORIDA

For information about accommodations and scallop excursions in this area:

Florida Fish and Wildlife Commission
http://myfwc.com

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Florida Sea Grant is committed to responsible and sustainable harvesting practices. This document is printed on recycled paper using vegetable-based ink.
EQUIPMENT NEEDED

- Divers-down flag (required by law)
- Swim mask

You must make reasonable efforts to stay tethered to a diver, which must be at least 12 inches away from your current location. The flag must be displayed on your vessel, which must be at least 20 inches by 24 inches with a stiffener to keep it unfurled. Should only be displayed when your vessel is more than 100 yards from water. If you are fishing with a vessel, you must keep your vessel within 200 yards of your divers. If you are fishing without a vessel, you must stay within 200 yards of your divers and display your flag when you are on the beach. You must also display your flag when you are in a marked swimming area.

COLLECTING

Scallops may be spotted on the bottom of seagrass beds, usually lying on their ventral shells. Often, the easiest way to find them is to look for areas where there is a lot of scum in the water, as this indicates that the scallops are nearby. Scallops are generally found in the top 10 feet of water, so you'll want to stay within this depth range. They are usually found in pairs, so if you see one, there's a good chance there are more nearby.

To collect scallops, you can use a scoop or a net. Once you find a scallop, simply scoop it up and put it in a bag. It's important to handle them gently to avoid damaging their shells.

SIMPLY DELICIOUS SCALLOPS

1. Place scallops in a pot of boiling water and let them cook for 2-3 minutes, or until they are pink. Remove from heat and let them cool.
2. In a large skillet, melt 1/2 cup butter over medium heat. Add 2 cloves garlic, salt and pepper.
3. Place the scallops in the skillet and cook for 2-3 minutes on each side, or until they are golden brown.
4. Remove the scallops from the skillet and place them on a plate.
5. In the same skillet, add 1/2 cup milk and season with freshly ground pepper.
6. Cook for a few minutes, or until the sauce thickens.
7. Serve the scallops over cooked 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 recipes, visit http://www.fl-seafood.com

In Florida, commercial harvest of bay scallops is banned. In general, recreational scallopers between the ages of 16 and 65 must have a current Florida saltwater fishing license to collect scallops. There are some exceptions, listed in the FWC “Florida Saltwater Recreational Fishing Regulations,” which is available in bait shops, FWC offices, or on the FWC website (http://myfwc.com). All non-residents 16 and over are required to buy a license unless they are fishing (scalloping) for a-for-hire vessel (guide, charter, party boat) that has a valid vessel license.

The season runs from approximately late June through late September. (Always consult the FWC website for dates of current season.)

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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 finished cleaning, dump the shells and guts in any deep water away from shore so no one steps on them. Be sure the deep water is NOT a channel, spring or boat ramp/marina. Shells could fill these areas, incurring costs to remove the shells and causing negative impacts on swimmers, wildlife and navigation.

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 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.