Equipment Needed

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

- Be courteous of other scallopers and move your boat
- Usually required to get to the best scalloping areas. In shallow water, it is possible to wade for scallops in the water 4 to 10 feet deep where they anchor, put up a divers-down flag, and display above the vessel's highest point.

Care and Handling

- Tethered to divers, 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 relatively shallow water, usually 4 to 10 feet deep near the shore at the edges of seagrass meadows.

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 when 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.
- Want to keep shells to use for crafts or garden cover? Try placing the shells in a net bag and putting them back into the water. Small fish and crabs will be happy to clean the shells.

Recipe: Scallop Ceviche*

Mix one cup lime juice, one cup lemon juice, one cup of chopped cilantro, four finely chopped and seeded Serrano peppers, three finely chopped cloves of garlic, one coarsely chopped red onion, one tablespoon sea salt, and ground black pepper to taste in a zip-style bag. Two hours before serving, add in about two pounds of scallops. Drain away excess juices and assemble the ceviche over salad greens or avocado half. Touch everything off with a garnish of cilantro leaves.

*Recipe and photo courtesy of Tommy Thompson.

Simply Delicious Scallops*

Sauté 3 pounds Florida scallops in 2 tablespoons melted butter in a large skillet over medium heat until opaque, about 1 minute. Overcooking makes the texture rubbery. Remove scallops from skillet and set aside. Wipe out skillet, then melt ½ cup butter over medium-low heat, add 2 cloves garlic, and salt and pepper to taste. Stir for 3 minutes and add in the scallops. Serve immediately over prepared pasta of your choice, such as angel hair Gnocchi with fresh dill and season with freshly ground pepper.

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