EQUIPMENT NEEDED

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

Displayed on vessel, must be at least 20 inches by 24 inches with a stiffer frame to keep the flag unfurled. Should only be displayed while snorkelers are in the water, display above the vessel’s highest point.

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 water 4 to 10 feet deep where they anchor, put up their dive flag, and snorkel over the beds, collecting the scallops by hand.

COLLECTING

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

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SIMPLE 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
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 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 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.

Scan this QR code to take the survey!