**EQUIPMENT NEEDED**

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

**COLLECTING**

- 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 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 larding 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 seagrass, or to collect them from a shallow-draft boat.

**CARE AND HANDLING**

- When brought to the boat, scallops should be immediately placed in fresh water; display above the vessel’s highest point. Should only be displayed while snorkelers are in the water. 4 to 10 feet deep where they anchor, put up seagrass, or to collect them from a shallow-draft boat.

**LEGAL REQUIREMENTS**

- Boats: 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.

**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.f-f-seafood.com](http://www.f-f-seafood.com).
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.

Note: Scallops may be found in any location where seagrasses are present. When navigating to scalloping grounds, be aware of shoals, oyster bars, and shallow seagrass areas, and plan your trip around the tide.

*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.

**BOAT RAMPS**
1. Mash Island Park - 899 Mashes Sands Rd., Panacea, FL 32346
2. Shell Point - 1549 Shell Point Rd., Crawfordville, FL 32327
3. Shell Point Beach - 117 Boaty Taff Dr., Crawfordville, FL 32327 (primitive launch)
4. St. Marks River Park - 3 River Breeze Street, St. Marks, FL 32355*
5. St. Marks Lighthouse - End of Rt. 59 (Nat’l Wildlife Refuge), St. Marks, FL 32355

**MARINAS / BAIT AND TACKLE SHOPS**
A. Shell Island Fish Camp - 440 Shell Island Rd., St. Marks, FL 32355
B. Shields Marina - 95 Riverside Dr., St. Marks, FL 32355
C. Crum’s Mini Mall - 1321 Coastal Hwy., Panacea, FL 32346
D. Angie’s Marine Supply - 3026 Coastal Hwy., Crawfordville, FL 32327

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