Scallops are known to be a commercially valuable resource, and their conservation has focused on restocking efforts. Since 1997, Florida Sea Grant began supporting the Florida Marine Research Institute (FMRI), which is part of South Florida (USF), Florida Sea Grant, and FWC through its Florida Conservation Commission (FWC) and the Florida Conservation Commission (FWC). The funding has allowed for the development of a collaborative program with the FWC and other partners in the state, including the Florida Department of Environmental Protection (FDEP) and the Florida Department of Fish and Wildlife Conservation Commission (FWC).

**Making a Comeback**

Making a comeback, the Florida Bay scallop is now in high demand. The species has been the focus of restocking efforts in the state, including the Florida Marine Research Institute (FMRI). In addition, the Florida Department of Environmental Protection (FDEP) and the Florida Department of Fish and Wildlife Conservation Commission (FWC) have worked together to support the recovery of the Florida Bay scallop population. The success of these efforts has led to a significant increase in the number of Florida Bay scallops in the region, making it a valuable resource for the state's economy.

**Care and Handling**

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 temperature and will quickly die if they are not kept cold. Even if kept cold, scallops will usually die shortly after being placed on ice, especially if fresh water gets into their shells. Placing them on ice, however, makes them easier to open, because the muscle holding the shells together relaxes. A scallop, clam or oyster knife can be used to open the shells and cut the meats. A teaspoon is also a useful tool if the shell has relaxed to get it inserted.

**Equipment Needed**

- **For information about scallops, scalloping research and recreational harvesting of the Florida Bay Scallop:**
  - **Florida Sea Grant:**
    - **University of Florida IFAS Extension**
      - **Don Sweat, Sea Grant Marine Extension**
        - **830 First Street South**
        - **St. Petersburg, FL 33701**
        - **www.ifas.ufl.edu**
        - **E-mail: info@visitcitrus.com**
        - **Phone:** 1-800-587-6667

  - **For information about accommodations and scallop excursions in the area:**
    - **Citrus County Tourist Development Office**
      - **830 First Street South**
      - **St. Petersburg, FL 33701**
      - **www.visitcitrus.com**
      - **E-mail: info@visitcitrus.com**

**Recipes**

**Scallops on the Half Shell**

Mix 1/2 stick of melted butter, 2-3 cloves of chopped garlic, juice from 1 lime or lemon, 1/2 teaspoon of seasoned salt and a few shakes of your favorite hot sauce.

Remove the top shell from scallop, leaving whole animal in bottom of shell. Spoon over 1/2 tsp. of butter mixture over scallop, then broil 4” from heat for 3-4 minutes. Do not overcook.

**Note:** Some people prefer to scrape away the darker meats and leave just the white scallop muscle. Repeat the above recipe.

**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.

Fry quickly (1-2 minutes) in hot grease (375”). Drain on paper towels.
This guide to recreational scalloping includes educational information about scallops and their recreational harvest and use. It includes a boat ramp and marina locator map to show local water access points in the Citrus County area, but it is not intended or suited for navigational use. For navigation purposes use only official nautical charts of the U.S. National Oceanic and Atmospheric Administration (NOAA). Nautical charts are normally available for sale at local marine and coastal businesses throughout the State of Florida.