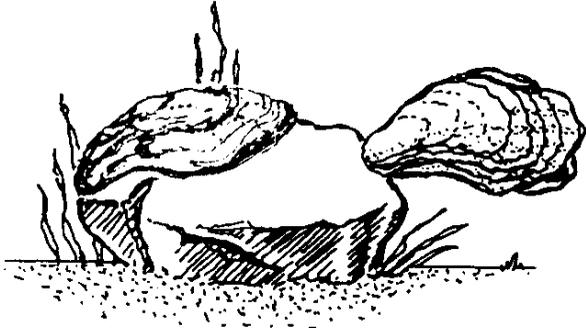
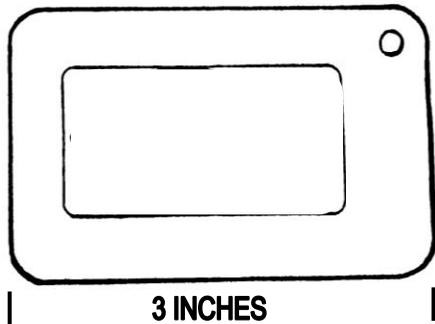


Oysters *Crassostrea Virginica*:



Check town regulations for the fall or winter months when oysters may be harvested. Oysters are found on hard, sandy bottom or on rocks and piers. Harvest with quahog or box rake, dip net, or by hand. Oysters are served on the half-shell or in stew.



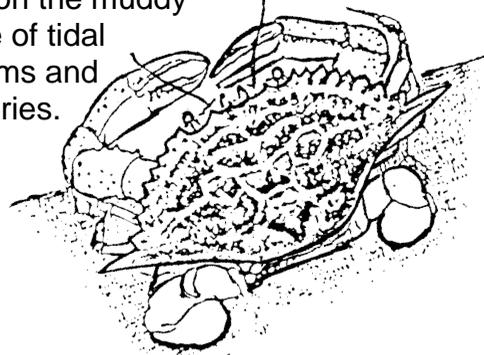
Legal harvest size is for oysters 3 inches.



**1 Bushel =
4 Pecks or
32 Quarts**

Blue Crab *Callinectes Sapidus*:

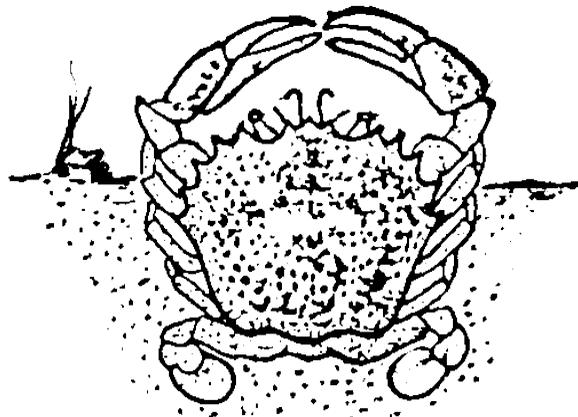
You will find the blue crab on the muddy shore of tidal streams and estuaries.



Blue crabs measuring 4 1/8 inches point to point across the body are mature enough to harvest. A dip net is used. Crabs may be boiled and used in salads and crab cakes.

Sand Crab *Lady Crab, Calico Crab, Ovalipes Ocellatus*:

A dip net is used to harvest sand crabs. There is a daily limit of 50 crabs.



Going Shellfishing?

Ask for your local Town regulations. They are designed to protect shellfish supplies while giving each shellfisherman the opportunity to enjoy this natural resource.

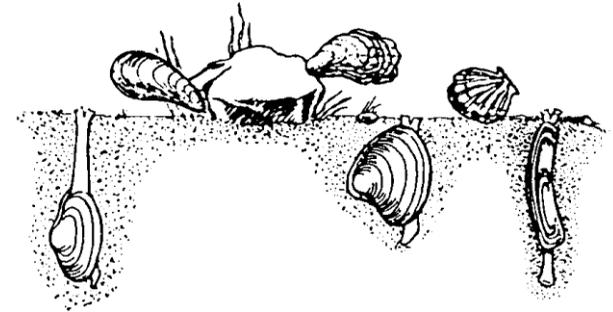
Regulations tell you how, when and where to fish, what size and how many to keep.

Shellfish areas are rotated with the most productive areas open for shellfishing, while areas harvested previously remain closed until juvenile shellfish reach legal harvest size. It takes about two years for a clam and three to four years for a quahog to reach legal harvest size.

While asking where to fish, you may also learn that some areas have been closed to shellfishing by the Massachusetts Division of Marine Fisheries and that shellfish obtained from these areas are unfit for human consumption. Do not forget that shellfish are a perishable product. Eating shellfish raw is enjoyable and fun, but to be on the safe side, shellfish should be properly prepared.

Town Shellfish Constables are on the flats to enforce these regulations.

Guide to Shellfish in Massachusetts

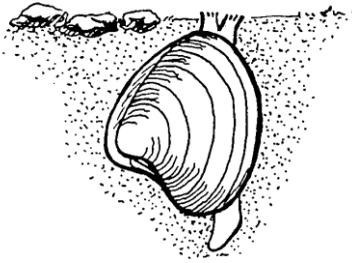


THIS GUIDE TELLS YOU ABOUT THE SHELLFISH FOUND IN MASSACHUSETTS

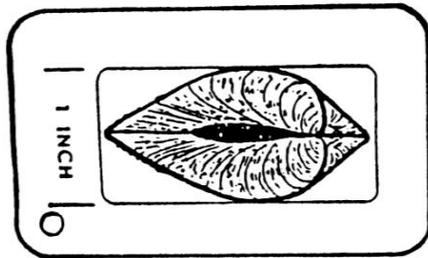
Before going to the flats, you should read all the local town's shellfish regulations. They may require permits to harvest. Your Shellfish Constable can give you further information.

Information provided by:
Massachusetts Shellfish Officers
Association Shellfish Advisory Committee,
Barnstable County Cooperative Extension,
Barnstable County, Massachusetts Bay
Program

Quahog Hard Clam, Round Clam, *Mercenaria Mercenaria*:



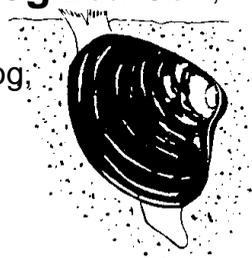
Quahogs are found just below the sand or mud surface between high and low tide and beyond in sheltered waters. Harvest by hand or rake.



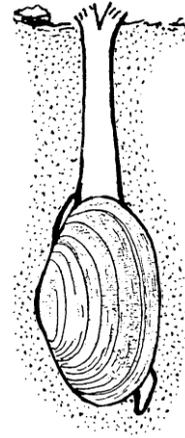
A quahog that fits through a 1 inch gauge for shell thickness or hinge width is seed and below legal harvest size. Drop seed back into deep water to allow it to grow to legal size. A 1 inch thick to 2.5 inch long quahog is known as littleneck, a 2.5 to 3 inch quahog is known as a cherry-stone, and a 3 inch or longer quahog is a chowder. The chowders are often used to make chowder, clam pie, or fritters.

Ocean Quahog Black Clam, *Artica Islannica*:

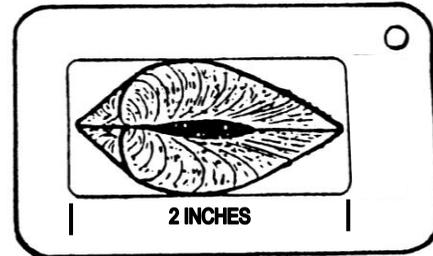
Similar to a quahog, but usually found in deeper water.



Soft-Shell Clam Steamer, Longneck, Long Clam, *Mya Arenaria*:

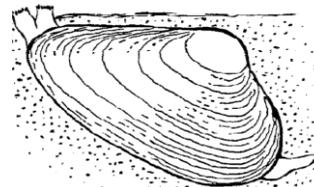


Found between the tide lines or just below the low water mark, the soft-shelled clam is 4-12 inches below the surface. Dig soft shell clams cautiously to avoid spearing their fragile shells. Clams under two inches in length must be carefully replanted neck upright, and covered with a thin layer of sand to protect them from exposure. Too much sand will smother the clam. Clams can be served steamed, fried, or in a stew.



Legal harvest size for soft-shell clams is 2 inches.

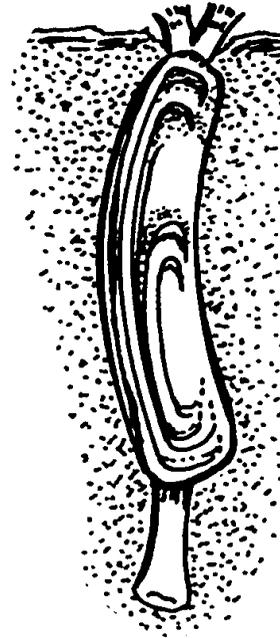
Sea Clam Surf Clam, Bar Clam, Hen Clam, Skimmer, *Spisula Solidissima*:



The sea clam is the largest clam, reaching 5-9 inches in size.

Look for sea clams on exposed flats at low tide, just beneath the surface. Check town regulations for harvest limits. Sea Clams are gathered with a quahog rake or by hand. Serve in clam pie or chowder.

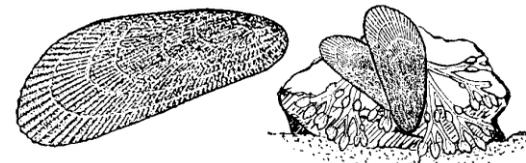
Razor Clam Razorfish, Razorback, Jackknife Clam, *Ensis Directus*:



The razor clam has a streamlined, straight razor shape. Its versatile digging foot makes it the most elusive shellfish to dig.

Look for the razor clam near the low water mark in sand or mud. Dig in the same manner as for soft-shell clams, but deeper and faster. Razors are served in chowder.

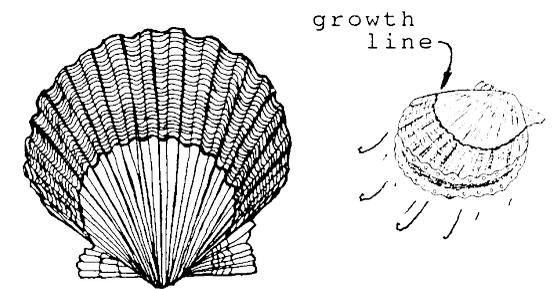
Blue Mussel *Mytilus Edulis*:



The dark blue shelled mussel grows in clumps on rocks, piling and flats with each mussel anchored by tiny threads. Mussels are gathered by hand or rake. Scrub thoroughly to remove threads and external mud. Mussels are easily opened by steaming. Served steamed or stuffed.

Although perhaps less desirable, two other edible mussels are also found locally. They are the Horse Mussel, *Modiolus Modiolus*, and the Ribbed Mussel, *Geuken Demissa*.

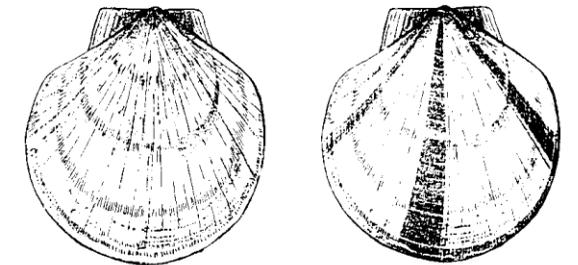
Bay Scallop Cape Scallop, *Argopecten Irradians*:



Scallops live only about two years and can reproduce only in their second year. To allow propagation of the next generation, only second year scallops with a well-defined, raised growth line may be legally harvested.

Scallops are found on the bottom in protected bays and shallow flats with eelgrass. Boots, waders or a small boat, are needed for scalloping, as well as a dip net. Serve raw, fried, broiled, escalloped or in stew.

Sea Scallop *Placopecten Magellanicus*:



Although a bit larger in size, another well liked scallop is the sea scallop. They are usually found in deeper water and not harvested by the recreational fisherman. They can be used interchangeably in all dishes.