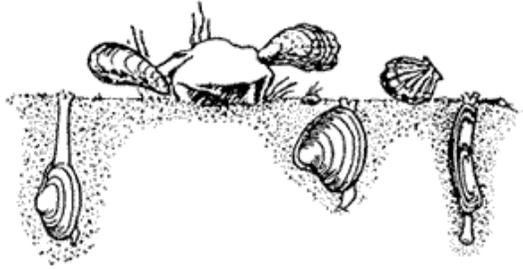


## - Fairhaven Shellfish Information -

*Shellfish information has been adapted from the "Guide to Shellfish in Massachusetts" produced by the Massachusetts Shellfish Officers Association Shellfish Advisory Committee and printed by the Massachusetts Bays Program.*



Before harvesting shellfish you should read all of the local Town's Shellfish Regulations. Towns generally require permits to harvest shellfish. Your local Shellfish Constable can give you further information.

Some areas may be closed to shellfishing by the Massachusetts Division of Marine Fisheries due to pollution. Shellfish obtained from these areas are unfit for human consumption. Many areas are conditionally open which means that they are closed after major rain storms due to polluted runoff.

### **OCEAN QUAHOG**

*Artica islandica / Black clam*

Ocean quahogs are similar to a quahog but usually found in deeper water.



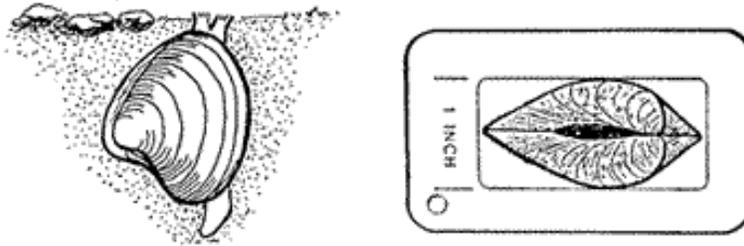
### **QUAHOG**

*Mercenaria mercenaria / hard clam, round clam*

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

## - Fairhaven Shellfish Information -

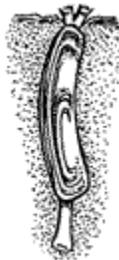
A quahog that fits through a 1 inch gauge for the shell thickness or hinge width is seed and below legal harvest size and should not be taken. A one inch thick to 2 1/2 inch long quahog is known as a littleneck, a 2 1/2 to 3 inch quahog is a cherrystone and a 3 inch or larger quahog is a chowder. The chowders are often used to make chowder, clam pie or fritters.



### **RAZOR CLAM**

*Ensis directus / Razorfish, Razorback, Jacknife clam*

The razor clam has a versatile digging foot and a streamlined, straight razor shape that makes it the most elusive of the 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 shelled clams, but deeper and faster. Razors are served in chowder.

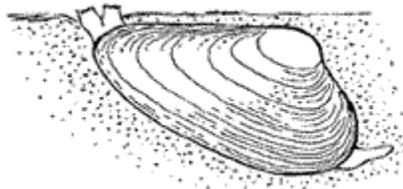


### **SEA CLAM**

*Spisula solidissima*

Surf clam, Bar clam, Hen clam, Skimmer:

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.



## - Fairhaven Shellfish Information -

### **SOFT SHELL CLAM**

*Mya arenaria / Steamer, Longneck, Long clam*

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.



### **BLUE MUSSEL**

*Mytilus edulis*

The dark blue shelled mussel grows in clumps on rocks, pilings 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. Serve steamed or stuffed.



### **RIBBED MUSSEL**

*Geukensia demissa*

Although perhaps less desirable than the Blue mussel, the Ribbed mussel is edible and found in local estuaries.

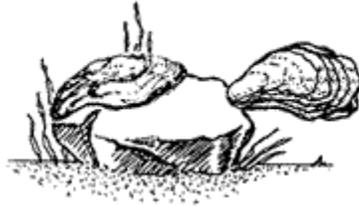


## - Fairhaven Shellfish Information -

### **OYSTER**

*Crassostrea virginica*

Oysters are found on hard, sandy bottom or on rocks and piers. Harvest with quahog or box rake. Legal harvest size is 3 inches. Serve on the half-shell or in stew.

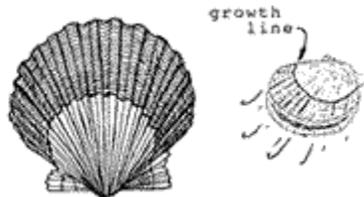


### **BAY SCALLOP**

*Argopecten irradians / Cape Scallop*

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

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



## - Fairhaven Shellfish Information -

### SEA SCALLOP

*Placopecten magellanicus*

Although larger in size than the bay scallop, the sea scallop is very popular with consumers. Sea scallops are usually found in deeper water and are not usually harvested by the recreational fisherman. They can be used interchangeably with bay scallops in all dishes.



### Blue Crab

*Callinectes sapidus / Blue claw crab*

You will find the blue crab on the muddy shore of tidal streams and estuaries. By state regulation, blue crabs must be 5 inches point-to-point across the body before they are mature enough to harvest. A dip net is used to harvest blue crabs. Crabs may be boiled and used in salads and crab cakes.



### Sand Crab

*Ovalipes ocellatus / Lady crab, Calico crab*

A dip net is used to harvest Sand crabs.

