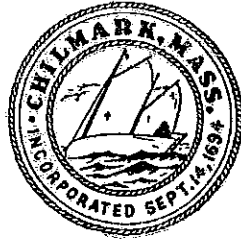


TOWN OF CHILMARK



RECREATIONAL SHELLFISH RULES & REGULATIONS

SPECIES PROFILES

When you purchase a family or recreational shellfish permit from the Town of Chilmark you must respect all rules and regulations set forth by both the town and the State of Massachusetts.

CHILMARK SHELLFISH
DEPARTMENT

SHELLFISH HABITAT

Please respect our waters and shellfish habitat. Eel grass, important to bay scallop survival, is on the decline all along the eastern seaboard. Please try to avoid uprooting any eelgrass beds while harvesting shellfish. Be aware of seed scallops that can be crushed underfoot.

THE CHILMARK SHELLFISH ENHANCEMENT PROGRAM

Chilmark's Shellfish Enhancement Program is currently restocking the ponds with many delicious shellfish. If you would like to learn more about our current projects see a copy of the Shellfish Propagation Report at the Chilmark Library.

TO REPORT ANY FINDINGS OR SUSPICIOUS ACTIVITIES

If you notice any individual harvesting shellfish that is undersized or out of season please contact **The Chilmark Shellfish Department**.

We must do our part to insure that the future of shellfish remain in tact.

**Call 508-645-2100
ext.2145**



Town of Chilmark

401 Middle Rd.
Chilmark, Ma 02535
Phone (508) 645-2100
Fax (508) 645-2110

WHAT ELSE SHOULD I KNOW?

Non-commercial permit holders shall not take more than one peck of each kind of shellfish per week, with the exception of bay scallops & oysters. Unless posted otherwise, the limit for bay scallops, and oysters is two pecks per week.

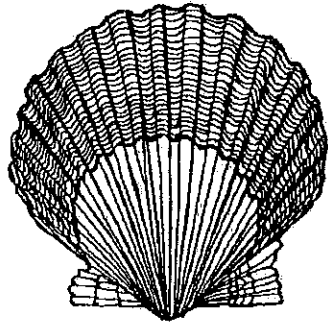
Permit holders taking or carrying away or having in their possession shellfish of any kind, in a boat, vehicle or container, shall exhibit same for the inspection on demand of the Shellfish Constable, his assistants, or a Police Officer. Commercial permit holders may only be in possession of one (1) type of shellfish at any given time.

The Shellfish Constable may suspend for cause any family permit granted by the Board of Selectmen for such period of time as he deems proper, due notice 'in writing to be given to the permit holder of such suspension. Any person whose permit has been suspended, shall surrender said permit to the Office of the Selectmen until the period for which it was suspended has expired

No persons shall dig, pile, take or carry away any shellfish or shells between sunset and sunrise by any method whatever from all waters, flats or creeks of the Town.

BAY SCALLOP:

ARGOPECTEN IRRADIENS



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.

growth
line

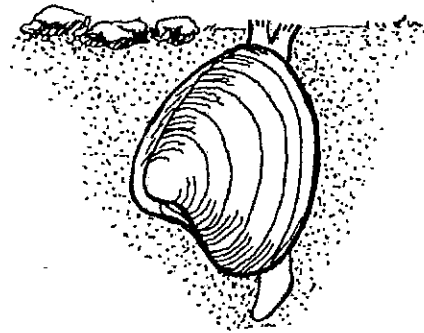


Minimum Legal Size Limit: a well defined raised annual growth ring.

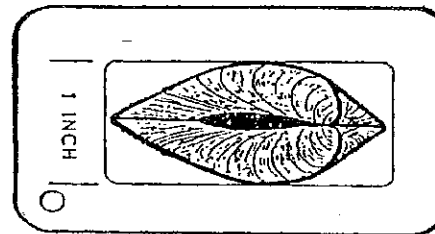
Bay Scallops –The Bay Scallop season is decided by the Selectman on a year by year basis. The Bay Scallop season begins in early fall and ends late spring. There is no harvesting of Bay Scallops during the summer months. Please check the postings at the Chilmark Town Hall or Menemsha Texaco. Some areas may be closed to protect seed and will also be posted at these locations.

QUAHOG:

MERCENARIA MERCENARIA
HARD CLAM, ROUND CLAM



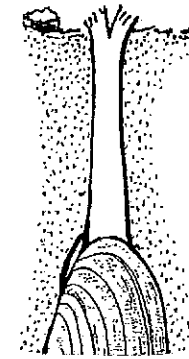
Quahogs are found just below the sand or mud surface between high and low tide and beyond in sheltered waters. Harvest quahogs by hand or rake. A quahog that fits through a 1 inch gauge for the shell thickness or hinge width is seed and below legal harvest size and should not be taken. A one inch thick 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 achowder. The chowders are often used to make chowder, clam pie or fritters.



Please measure shellfish before they are placed in a harvest container. Any undersized shellfish in a harvest container will be considered catch and will be in violation of town rules.

SOFT-SHELL CLAM:

MYA ARENARIA
STEAMER, LONGNECK, LONG CLAM



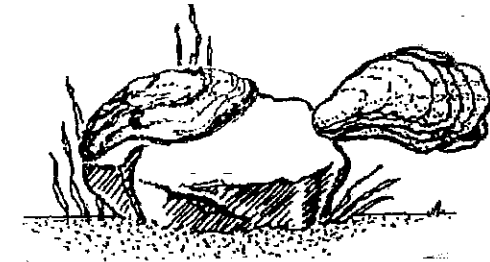
Minimum Legal Size Limit: two (2) inches longest length



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.

OYSTERS:

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

Minimum Legal Size Limit: three (3) inches longest length