ellfish/Seaweed Rul

For current beach seasons check http://wdfw.wa.gov/fishing/shellfish/beaches/,

Shellfish Rule Change Hotline (866) 880-5431 or contact the WDFW customer service desk (360) 902-2700 to verify seasons.

Steps to Safe and Legal Shellfish Harvest - It's your responsibility!

Know the Rules (You could get a ticket)

Is the harvesting season open? Read the rules for seasons, size, and bag limits. For beach seasons, check the website http://wdfw.wa.gov/fishing/shellfish/beaches/, the toll-free WDFW Shellfish Rule Change Hotline (866) 880-5431, or contact the WDFW customer service desk (360) 902-2700 to verify seasons.

Pollution Closures (You could get sick)

Does the beach meet standards for healthy eating? Some closures are shown on the map on page 128. For more pollution closures visit the Washington Department of Health website at www.doh.wa.gov/shellfishsafety.htm, call (360) 236-3330 or the local county health department.

Marine Biotoxin Closures and Vibrio Warnings (You could get sick or die)

Is there an emergency closure due to Shellfish Poisoning (PSP/ASP/DSP) or *Vibrio* bacteria? Check the DOH website at www.doh.wa.gov/shellfishsafety.htm, call (360) 236-3330, or the Shellfish Safety toll-free Hotline at (800) 562-5632.

Licenses

A Combination or a Shellfish/Seaweed License is required for all shellfish (except CRAWFISH) and SEAWEED harvest. A catch record card, and endorsement is required to fish for DUNGENESS CRAB in Puget Sound. (See License Requirements, page 6).

Designated Harvesters

Persons with a disability must have a designated harvester companion card issued by WDFW if using another harvester to assist them with their catch. The person harvesting the catch on behalf of the licensee with a disability must be in possession of the designated harvester companion card while assisting the person with a disability. Both the digger and the person with a disability must be licensed. The licensee is also required to be in the direct line of sight of the designated harvester who is harvesting shellfish for them. If this is not possible, the licensee is required to be within 1/4 mile of the designated harvester who is harvesting shellfish for them.

Tideland Ownership

Most Puget Sound, Hood Canal, Grays Harbor, and Willapa Bay beaches are privately owned. SHELLFISH and SEAWEED may not be taken from private beaches without the owner's or lessee's permission. Private tideland owners and lessees, and members of their immediate family (grandparents, parents, spouse, siblings, children, and grandchildren) are exempt from personal use daily limits when taking CLAMS, OYSTERS, and MUSSELS harvested for their own personal use from their own tidelands. Daily limits apply for all other shellfish, all other people, and all other beaches. Everyone harvesting shellfish in excess of the daily limit from private beaches for presumed commercial purposes needs a shellfish certification from the Department of Health (see RCW 69.30.010(8)).

For reporting tsunami debris, hazardous materials, and potential aquatic invasive species: http://marinedebris.wa.gov/

Possession Limit

One daily limit in fresh form. Additional shellfish may be possessed in frozen or processed form.

Shellfish Safety

Eating contaminated shellfish or seaweed can cause serious illness or death. The only way to be safe is to "Know Before You Dig." Check the Department of Health (DOH) website www.doh.wa.gov/shellfishsafety.htm, or call the local health department. For shellfish safety closures call the Shellfish Safety Hotline at (800) 562-5632.

Don't harvest in areas that are polluted. It can make you sick. Pollution can come from many sources like sewage drain pipes, failing septic systems, farm practices, wildlife, and pet waste. Use sani-cans, vault toilets and other approved facilities. Scoop, bag and dispose of human and pet waste if no facilities are available.

Don't harvest in areas with marine biotoxins (PSP/ASP/DSP) or Vibrio warnings. You could get sick or die.

PARALYTIC SHELLFISH POISONING (PSP) & AMNESIC SHELLFISH POISONING (ASP) & DIARRHETIC SHELLFISH POISONING (DSP):

- · Can make you sick or cause death
- · Can't be destroyed by cooking or freezing
- · Are produced by algae that usually can't be
- · Do not turn water red like the old name suggests

VIBRIO BACTERIA: In the summer, sea water often has high levels of naturally occuring bacteria. Unlike biotoxins, these bacteria can be killed by cooking. To avoid getting sick, DOH advises that you COOK ALL SHELLFISH thoroughly.

For more information on PSP, ASP, DSP and Vibrio bacteria, visit the DOH website, call the main office at (360) 236-3330, or contact the local county health department.

For an interactive map listing health closures and advisories please visit: www.doh.wa.gov/shellfishsafety.htm

Safe Handling Practices

- Water color does not indicate SHELLFISH
- Rinse your catch in salt (not fresh) water before leaving the beach, quickly cool your catch on ice or in a refrigerator, and cook as soon as possible.
- Wash all SEAWEED before eating. Cook shellfish thoroughly before eating
- Cooking, rinsing, or freezing **DOES NOT** destroy all pollutants. CRAB can also concentrate pollutants in their internal organs (crab butter). Clean CRAB before cooking. Eat only the meat.

Marine Preserves, Conservation & Octopus Protection Areas

For all Shellfish Species, see Marine Area maps (pages 101-124) for closures: AREA 7: San Juan Islands Marine Preserve.

AREA 9: Edmonds Public Fishing Pier, Brackett's Landing Shoreline Sanctuary, Keystone Conservation Area, and Admiralty Head Marine

AREA 10: Elliott Bay Public Fishing Pier, Orchard Rocks Conservation Area, Carkeek Park, Golden Gardens, Discovery Park, Richey Viewpoint, Emma Schmitz Memorial, Lincoln Park, and Eagle Harbor

AREA 11: Des Moines Fishing Pier, Les Davis Fishing Pier, Colvos Passage Marine Preserve, City of Des Moines Park, and South 239th Street Park, and Saltwater State Park Marine Preserve AREA 12: Sund Rock Conservation Area, Waketickeh Creek Conservation Area, and Octopus Hole Conservation Area.

AREA 13: Saltar's Point Conservation Area, Titlow Beach Marine Preserve, and Z's Reef Marine Preserve

For OCTOPUS Protection Areas, see Marine Area maps (pages 112-124) for closures: AREA 8-1: Deception Pass

AREA 10: Alki Beach Junk Yard, and Seacreast Park Coves 1, 2, and 3. AREA 11: Three Tree Point, Redondo Beach, and Les Davis.

AREA 13: Days Island.

Public Beach Ceason Information

Two different state agencies are responsible for two different types of recreational shellfish harvest closures. The Washington Department of Fish and Wildlife (WDFW) is responsible for conservation closures or season adjustments. These closures are designed to protect and conserve intertidal shellfish populations. The Washington Department of Health (DOH) is responsible for human health-related closures in response to potentially life-threatening environmental conditions, which result from PSP/ASP/DSP, Vibrio bacteria or pollution, as described in the Shellfish Safety section on the previous page. Some, but not all, of these beaches are also closed by WDFW, Permanent WDFW/DOH closures and periodic DOH harvest advisories are shown on the next page.

DOH SEASON	WDFW SEASON	HARVEST STATUS	REASON
Open	Open	SAFE & LEGAL	
Open	Closed	ILLEGAL	Conservation closure or season adjustment
Closed	Open	NOT SAFE	Potentially life-threatening environmental conditions
Closed	Closed	NOT SAFE & ILLEGAL	

Not all beaches have been evaluated by DOH, so if you have any concerns call the local health department or DOH at (360) 236-3330 or (800) 562-5632. In addition, some beaches may be posted with warning signs - look for signs as you access the beach.

ALWAYS CHECK BOTH THE CURRENT WDFW SEASON AND THE DOH HEALTH CLOSURE STATUS BEFORE HARVESTING ANY PUBLIC BEACH.

For beach locations and seasons, check the WDFW website at http://wdfw.wa.gov/fishing/shellfish/beaches/. The website includes interactive beach maps providing information about access, available species, harvest tips, driving directions, facility descriptions and links to the DOH Shellfish Safety webpages. Also, check the Marine Preserves and Conservation Closures on the previous page before planning your trip.



For current beach seasons check http://wdfw.wa.gov/fishing/shellfish/beaches/,

Shellfish Rule Change Hotline (866) 880-5431 or contact the WDFW customer service desk (360) 902-2700 to verify seasons.

RAZOR CLAM seasons occur only after clam samples have been tested by Washington Department of Health (DOH) and are found to be safe for human consumption.

Intertidal Shellfish Enhancement Program

WDFW's shellfish program has planted several public beaches with OYSTERS, CLAMS, and GEODUCKS. Some beaches have increased harvest opportunity as a result of WDFW's enhancement activities. If a beach is open for CLAMS, MUSSELS, or OYSTERS, harvest is encouraged on these beaches.

Blake Island State Park - Geoducks

DNR 24 - Oysters

DNR 44A West Dewatto - Clams/Oysters

Frye Cove County Park - Clams/Oysters

Illahee State Park - Oysters

Kopachuck State Park - Oysters

Mystery Bay State Park - Oysters

Oak Bay County Park - Clams

Penrose State Park - Clams/Oysters Point Whitney Lagoon - Clams

Point Whitney Tidelands - Clams

Potlatch State Park - Oysters Quilcene Bay WDFW Tidelands - Oysters

Seguim Bay State Park - Clams/Oysters

Shine Tidelands State Park - Clams/Geoducks South Indian Island County Park - Clams Triton Cove Tidelands - Clams

Twanoh State Park - Clams

West Penn Cove - Oysters

Wolfe Property State Park - Clams/Oysters



Shellfish Are GOOD For You!

*Low-fat

*Essential minerals

BUT. . . when gathering your own, remember the 3 C's of safe shellfish harvest:



Cheek - Chill - Cook!

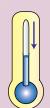
Check for:

- · Health closures and advisories (biotoxin, pollution, Vibrio) www.doh.wa.gov/ ShellfishSafety.htm
- Harvesting closures (seasons, limits) wdfw.wa.gov/fishing/shellfish
- Signs on the beach: Follow posted warnings and closures, and respect private property



Chill shellfish – it's important!

- Harvest shellfish on the outaoina tide
- Put them on ice as soon as possible to prevent bacterial growth
- Keep them cold until they're ready to eat



Cook shellfish in summer

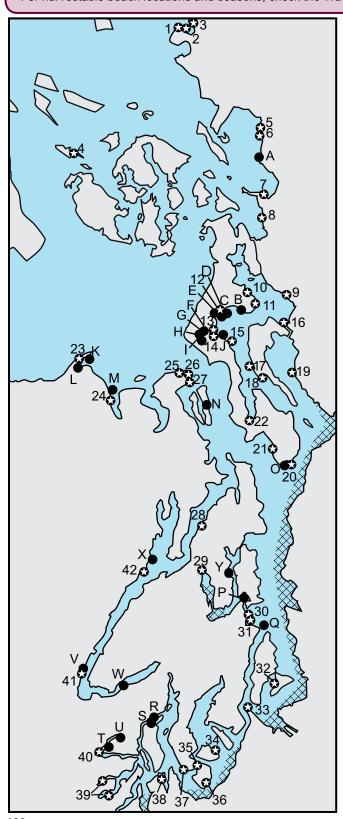
- Vibrio illnesses occur during summer months
- To kill Vibrio bacteria cook shellfish to 145° F for at least 15 seconds



Ask your doctor before eating raw shellfish if you have any concerns about allergies, are taking medications, or have a weakened immune system (such as cancer, liver disease, or HIV). Shellfish are great and healthy food. Avoid illness – follow the 3 C's.

Health Restrictions - Clams, Oysters, and Mussels

Before harvesting shellfish check the Department of Health toll-free Shellfish Safety hotline, (800) 562-5632, or (360) 236-3330 in the Olympia area, or on the Internet, www.doh.wa.gov/shellfishsafety.htm. If you need further assistance, contact the county health department. County health department phone numbers are published in the government pages of local telephone directories. For harvestable beach locations and seasons, check the WDFW website at http://wdfw.wa.gov/fishing/shellfish/beaches/



These areas and all beaches in the following list are **CLOSED** year-round by the Department of Health (DOH) and/or the Department of Fish and Wildlife (WDFW) for health or conservation reasons:

- · On the Strait of Juan de Fuca Port Angeles Harbor and Port Angeles Coast Guard.
- All beaches within the (cross-hatched) areas.
- All beaches around ferry docks.
- All beaches below indicated by this symbol on the map:



- Semiahmoo County Park 2 Semiahmoo Marina
- 3 Semiahmoo
- Reid Harbor South Beach
- Post Point
- 6 Chuckanut Bay (Mud Bay)
- Samish Beach
- Bay View State Park
- 9 Skagit Wildlife Area
- 10 DNR-144 (Sleeper) **DNR-142** 11
- Oak Harbor City Park 12
- Monroe Landing 13
- 14 Coupeville
- 15 Harrington Beach
- West Pass Access
- Cama Beach State Park 18 Camano Island State Park
- Kayak Point County Park
- 20 Northeast Cultus Bay
- Dave Mackie County Park 21
- Freeland County Park

- Graveyard Spit
- Pitship Point North Beach County Park 24
- South Point Wilson
- 27 North Point Hudson
- Bangor
- Silverdale Waterfront Park 29
- Manchester State Park
- Little Clam Bay
- **Dockton County Park**
- Point Defiance
- McNeil Island/Gertrude Island
- 35 Pitt Island
- South Oro Bay
- **Taylor Bay**
- Woodard Bay
- Oyster Reserves of Totten and Eld Inlets
- Walker County Park
- 41 Hoodsport
- Pleasant Harbor State Park

The Department of Health (DOH) has harvest advisories on the following beaches, as indicated by this symbol:

An advisory is placed on beaches that MAY be subject to periodic contamination from pollution sources or MAY intersect polluted areas. Check the DOH website for details, or contact the county health department prior to harvesting these beaches.

- Larrabee State Park (north end)
- WINAS Crescent Harbor WINAS-Maylor Point E (north end)
- Blowers Bluff
- WINAS-Maylor Pt W (inside Oak Harbor)
- East San dé Fuca
- San de Fuca
- West Penn Cove (N Penn Cove)
- Madrona (Penn Cove)
- Long Point
- Dungeness National Wildlife Refuge
- Cline Spit DNR-411A M.
- Mystery Bay State Park
- O P Scatchet Head
- Point White
- Q R S T Blake Island State Park (east side)
- **DNR-34**
- Jarrell Cove
- Northeast Chapman Cove
- U. V. Oakland Bay
- North Hoodsport Hatchery
- Twanoh State Park Dosewallips State Park
- Brownsville

Razor Clam Rules

AREA **SPECIES** SEASON **ADDITIONAL RULES**

RAZOR CLAMS (Siliqua patula) Grows to 6"; fragile, thin elongated shells are covered with shiny, tan lacquer-like skin coating the shell. Found only on Pacific coastal beaches. Razor clam seasons occur only after clam samples have been tested by Washington Department of Health (DOH) and are found to be safe for human consumption.

COASTAL BEACHES RAZOR CLAMS

TO BE No min. size. Daily limit first 15 dug regardless of size or condition. Each limit ANNOUNCED must be in a separate container.

- May only be taken by hand, hand-operated shovel, or tube with a minimum outside diameter of 4" (4" x 3" if elliptical).

All clams dug are part of digger's limit - you may not return any razor clams to the beach or water.

It is illegal to drive any vehicle or to lead or ride a horse on razor clam beds (westerly of a line 150' waterward of the extreme upper limit of the hard sand area). Pressure from weight of vehicles and digging action of horses'

hooves cause clam mortality.

The person with a disability for whom razor clams are being dug must be in line of sight of the designated harvester or within ¼ mile of the digging site. Both the digger and the person with a disability must be licensed. The person with a disability must have a designated harvester companion card. The designated harvester must have the designated harvester companion card in their possession while assisting the person with a disability. (See page 7).

OCEAN RAZOR CLAM BEACH DESCRIPTIONS

Long Beach: Columbia River north jetty to Leadbetter Point (includes Seaview, Cranberry, Klipsan, Ocean Park, and Oysterville).

Twin Harbors: Northern shore of Willapa Bay (from Toke Point west, not including the beaches within the Shoalwater Bay Indian Reservation) to the Grays Harbor south jetty (includes North Cove, Grayland, and Westport).

Copalis: Grays Harbor north jetty to the Copalis River (includes Ocean Shores, Oyhut, Ocean City, and Copalis).

Mocrocks: Copalis River to the southern boundary of the Quinault Indian Nation (includes Iron Springs, Roosevelt, Pacific Beach, and Moclips).

Kalaloch: Olympic National Park South Beach Campground to Brown's Point (just south of Olympic National Park Beach Trail #3).

PERMANENT RAZOR CLAM RESERVE CLOSURES

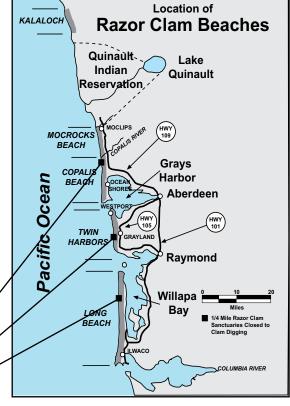
(Areas marked with posts and signs)

Razor clam sanctuaries (Reserves) are ¼ mile sections of coastal ocean beaches located on three beach areas that are used to assist in the management of the razor clam resource. The three areas are marked with metal posts and are signed to designate a "no digging" area. The three areas are:

Copalis Beach - from a point 0.4 miles south of the Ocean City approach (2nd Ave.) and extending south for ¼ mile.

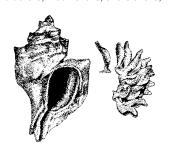
Twin Harbors Reserve - from the middle of the County Line Rd. approach south for

Long Beach Reserve - beginning 2.7 miles north of the Oysterville approach and extending north for 1/4 mile.



Examples of Unclassified Marine Invertebrates

An unclassified marine invertebrate is any shellfish species not defined as shellfish on page 11. Examples include: shore crabs, graceful crabs, sea stars, sand dollars, moon snails, shore snails, marine worms and nudibranchs, NO HARVEST ALLOWED.



Oyster Drill Snail and Egg Case

The shell is about 11/2" with ornate ridges commonly attached to clam and oyster shells. Egg cases are yellow to reddish. A voracious predator of marine bivalves. It is unlawful to transfer Japanese oyster drills from one beach to another. (WAC 220-72-011 and WAC 220-72-015)









Sand Dollar

Shellfish/Seaweed Species Rules

AREA	SPECIES	SEASON	ADDITIONAL RULES		
ABALONE					
ALL AREAS	PINTO	CLOSED	Surveys show a continued decline in numbers of all size abalone. The closure is necessary to allow recovery of stocks.		
CLAMS, OTHE see pages 126 and 120 Digging equipment may	CLAMS, OTHER THAN RAZOR CLAMS Caution: for Shellfish Safety and Department of Health contact information see pages 126 and 128. Clams can be dug by hand or hand-operated fork, pick, rake, or shovel. Each digger must use a separate container. Digging equipment may be shared. Clam holes must be refilled. To reduce clam mortality, please push any undersized clams into the refilled holes.				
PUBLIC BEACHES	GEODUCKS	See page 127 for season information	No min. size. Daily limit first 3 dug. It is unlawful to thrust any instrument through the neck of a geoduck. It is unlawful to possess only the neck of a geoduck.		
	HORSE CLAMS		No min. size. Daily limit first 7 dug regardless of condition.		
	ALL OTHER SPECIES (Listed below)		Daily limit no more than 40 clams, not to exceed 10 lbs. in the shell, all species combined (excluding HORSE CLAMS and GEODUCKS). For species with a minimum size, measure across longest distance of shell.		
	NATIVE LITTLENECKS		Min. size 1½".		
	MANILAS		Min. size 1½".		
	BUTTERS		Min. size 1½".		
	COCKLES		Min. size 1½".		
	EASTERN SOFTSHELLS		No min. size. Must be retained regardless of size or condition.		
	ALL OTHER MARINE CLAMS	↓ ↓	No min. size.		
	Willapa Bay bonus limit: 24 COCKLES in		in addition to the regular CLAM limit.		
ALL FRESH WATER AREAS	ALL SPECIES	CLOSED			

Manilas, native littlenecks, cockles, and butter clams have a 1½" minimum size limit, except Quilcene Bay WDFW Tidelands (1¼" minimum size)



Manila littleneck clam Venerupis philippinarum

Average size is 1-2", up to 2½". Oblong shell has concentric and radiating lines. Siphon tips are split. Found to 4" below surface.



Horse clam
Tresus capax (shown)
Tresus nuttallii (not shown)

Large, can grow up to 8". Shell is chalky-white with yellow-brown patches of "skin". The siphon can't be pulled into shell and has a leather-like flap on the tip. Found 1-2 feet below surface.



Native littleneck clam

Leukoma staminea

Average size is 1-2", up to 2½". Rounded shell has concentric and radiating lines. Siphon tips are fused. Found 6-10" below surface.



(Eastern) Softshell clam
Mya arenaria

Can grow to 6". Shells are soft, chalky-white with a rough irregular surface. Shell is rounded at the foot end, pointed at the siphon end. Siphon doesn't have leather-like flap on the tip. Found to 18" below surface.



Cockle clam
Clinocardium nuttallii

Prominent, evenly-spaced ridges which fan out from the hinge. Mottled, light brown. Can grow to 5". Found just below surface.



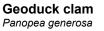
Butter clam Saxidomus giganteus

Average size is 3-4", up to 6". Shells have no radiating ridges and are usually chalkywhite. The siphon can be pulled into its shell. Usually found 12-18" below surface.



Varnish clam Nuttallia obscurata

Up to 3", with shiny brown coating on the outside, purple on the inside of shell.



Heavy, oblong shell, rounded at one end.
Appears cut-off at the other. The siphon can't be pulled into the shell. Found 2-3 feet below surface. Can weigh up to 10 lbs.

Varnish Clams have the ability to retain biotoxins at higher levels and longer than other clams. Always check the biotoxin hotline before harvesting. 1-800-562-5632 or www.doh.wa.gov/shellfishsafety.htm

Shellfish/Seaweed Species Rules

AREA SPECIES SEASON ADDITIONAL RULES

CRAB See page 133 for crab harvest and 136 for crab gear rules.

CRAYFISH (Crawfish)

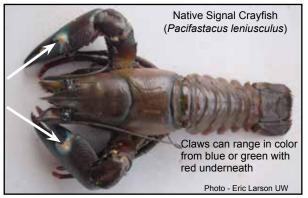
ALL WATERS **NATIVE SPECIES** 1st Mon. in May-Oct. 31 Min. size 31/4" from tip of rostrum (nose) to tip of tail. Daily limit 10 lbs in shell. All females with eggs or young attached must be immediately returned to the water unharmed. No Shellfish/Seaweed license is required. See gear rules on page 136.

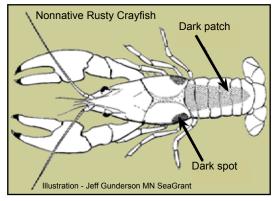
NONNATIVE 1st Mon. in SPECIES May-Oct. 31 Must be kept in a separate container. Must be dead before being removed from riparian area (immediate vicinity of water body). No daily limit, size, or sex restrictions. No Shellfish/Seaweed license is required. See gear rules page 136.

There is only one native crayfish species in Washington – the signal crayfish (Pacifastacus leniusculus). This species can be identified by its uniform brownish coloration, white or light coloration of the claw joint ,and the smooth surface of its carapace and claws compared to that of nonnative species. Native crayfish are the only crayfish that may be removed from the vicinity of the waterbody alive. If you cannot positively identify your catch as a nonnative species, the daily limit and other restrictions listed above for native crayfish apply.

White or light-colored claw joints

No pronounced bumps or distinct dark tips on claws







How to humanely kill and preserve crayfish There are two important steps to killing a crayfish quickly and humanely. The first is to chill them in ice or ice slurry for 20-30 minutes, and the second is to pierce their head with a knife.

Nonnative Northern Crayfish claw

Claw Photos - Julian Olden

GOOSE BARNACLES Caution: for Shellfish Safety and Department of Health contact information see pages 126 and 128.

PUGET SOUND PUBLIC BEACHES PACIFIC OCEAN BEACHES (outside Olympic National Park)

Year-round

No min. size. Daily limit 10 lbs. whole or 5 lbs. barnacle stalks.

Nov. 1-Mar. 31 No min. size. Daily limit 10 lbs. whole or 5 lbs. barnacle stalks.

MUSSELS Same Seasons as CLAMS.

Caution: for Shellfish Safety and Department of Health contact information see pages 126 and 128.

PUGET SOUND PUBLIC BEACHES **ALL SPECIES**

See page 127 No min. size. Daily limit 10 lbs. in shell.

for season

information

PACIFIC OCEAN BEACHES (outside

ALL SPECIES

Olympic National Park)

Nov. 1-Mar. 31 No min. size. Daily limit 10 lbs. in shell.

ALL FRESH WATER

ALL SPECIES

CLOSED

AREAS

OCTOPUS Must be caught with hands or instrument which does not penetrate the OCTOPUS, except that octopus taken while angling with hook and line may be retained.

ALL WATERS except GIANT PACIFIC MARINE AREA 12, marine preserves, conservation areas and octopus protected

Year-round

No min. size. Daily limit 1. NO CHEMICALS OR IRRITANTS ALLOWED.

areas

MARINE AREA 12, marine preserves. conservation areas and octopus protected areas

ALL SPECIES

CLOSED

See Marine Preserves, Conservation & Octopus Protected Areas page 126.

Shellfish/Seaweed Species Rules

AREA	SPECIES	SEASON	ADDITIONAL RULES		
OYSTERS Caution: for Shellfish Safety and Department of Health contact information see pages 126 and 128. OYSTERS may only be harvested by hand or with a hand-held manually operated prying tool (no hammers, etc.). Each harvester must use a separate container.					
PUBLIC BEACHES	ALL SPECIES	See page 127 for season information	Min. size $2\frac{1}{2}$ " measured across longest distance of shell. Daily limit 18. OYSTERS must be shucked on the beach. OYSTERS consumed on the beach count toward a limit. Leave shells on the same tideland and tide height where they were taken.		
RELIC SHELLS	RELIC SHELLS				
ALL AREAS	ALL SPECIES	Year-round All beaches	Daily limit is 5 pounds of all species combined. Excludes OYSTER shells. Removal of shells on State Park beaches prohibited.		
SAND SHRIME					
PUBLIC BEACHES	ALL SPECIES	Year-round	No min. size. Daily limit 10 dozen. May be harvested only by hand or by hand-operated suction devices only.		
SCALLOPS De check the Departmen	partment of Health Want of Health toll-free Sh	rning: Scallops ellfish Safety h	may retain elevated levels of marine biotoxins. Before harvesting scallops otline, (800) 562-5632 or on the Internet, www.doh.wa.gov/shellfishsafety.htm		
ALL WATERS	PINK AND SPINY	Year-round	No min. size. Daily limit 5 qts. or 10 lbs. in shell combined limit for both species. May be harvested only by hand or with a hand-held manually operated prying tool.		
	WEATHERVANE	Year-round	Min. size 4". Daily limit 12. Measure across longest distance of the shell.		
	ROCK	Year-round	No min. size. Daily limit 6. Hammers or mallets may not be used to harvest rock scallops.		
SEA CUCUMBERS Caution: for Shellfish Safety and Department of Health contact information see pages 126 and 128.					
ALL WATERS except MARINE AREA 12	CALIFORNIA	Year-round	No min. size. Daily limit 25. All other SEA CUCUMBERS species are unclassified marine invertebrates. See rules for unclassified marine invertebrates (below).		
MARINE AREA 12	ALL SPECIES	CLOSED			
SEA URCHINS					
ALL WATERS	GREEN	Year-round	No min. size. Daily limit 36.		
	PURPLE RED	Year-round Year-round	No min. size. Daily limit 18. No min. size. Daily limit 18.		
SEAWEED (Ma	ny county and city parl	s have additio	nal rules or closures. Please check local regulations before harvesting).		
ALL AREAS	ALL SPECIES	Year-round	Daily limit 10 lbs. wet weight. Illegal to harvest any SEAWEED if herring eggs are attached.		
All State Park beaches are closed to SEAWEED harvest except Fort Flagler, Fort Ebey, and Fort Worden State Parks, which are open to SEAWEED harvest from April 16-May 15 only. SEAWEED harvesting in State Parks is limited to posted park hours and special State Park rules below: * Bull kelp must be cut a minimum of 24" above the bulb and short stemmed kelps must be cut a minimum of 12" above the anchor point. The anchor point must be left in place at all times.					
 Only a knife or similar instrument may be used to harvest SEAWEED. Tearing the plant and use of tined instruments such as rakes or forks is prohibited. Each harvester must use their own container. Multiple limits may not be combined in the same container. Each harvester must use a scale to determine when the harvest limit has been reached. Drying or partial drying prior to weighing is prohibited. 					
SHRIMP See pages 134-136 for shrimp harvest and gear rules.					
SQUID	-				
ALL WATERS except MARINE AREA 12	ALL SPECIES	Year-round	No min. size. Daily limit 5 qts. or 10 lbs., plus up to 5 HUMBOLDT SQUID. Legal gear is a forage fish jig, a maximum of 4 squid lures, forage fish dip net, or a hand dip net. Each harvester must have a separate container.		
MARINE AREA 12	ALL SPECIES	CLOSED			
UNCLASSIFIED MARINE INVERTEBRATES					
ALL AREAS	ALL SPECIES	CLOSED	See definition page 11 and additional information on page 129.		



ABALONE CAN NOT BE LEGALLY HARVESTED

The fishery for pinto (aka northern) abalone has been closed since 1994 in order to reverse population declines. Even with the closure, populations have continued to collapse. Between 1992 and early 2013, abalone populations have fallen by as much as 92%. Efforts are underway to restore this important species and in order for restoration to succeed, we must protect all remaining wild abalone. A suite of partners has created a hatchery program to raise and outplant juvenile abalone, but this program relies on wild abalone as parents for hatchery production. Wild abalone, particularly those found in small groups or aggregations, are critical for natural spawning and recovery. Abalone are sensitive to any physical disturbance. If you see one, please do not disturb it. Pinto abalone are listed as a *State Candidate Species*, a *State Species of Greatest Conservation Need* and a federal *Species of Concern*.

EVERY INDIVIDUAL IS NEEDED FOR THE FUTURE OF THIS SPECIES HELP US TO RESTORE ABALONE FOR GENERATIONS TO COME!

Learn more: http://pintoabalone.org

Anonymously report poaching: 1-877-933-9847 (Washington); 1-800-465-4336 (B.C.)

Crab Rules

CRAB: When harvesting Dungeness Crab in <u>Puget Sound only</u>, a catch record card (CRC) and a crab endorsement are required. Any harvest after Labor Day <u>must</u> be recorded on a winter CRC. Refer to CRC rules on page 8. A \$10.00 penalty will be added to the cost of your next Puget Sound crab endorsement if you fail to either return your cards by mail or report your catch information on the Internet (https://fishhunt.dfw.wa.gov/wa/crabreport) by the deadline printed on each card. Must release all softshell crab (underside of shell flexes with finger pressure - see below). Fishing instruments must not penetrate the shell. It is unlawful to possess crab in the field without retaining the back shell. May not retain Puget Sound KING CRAB, BOX CRAB, or PACIFIC GRACEFUL CRAB.

Dungeness and Red Rock Crab Daily Limits and Rules:

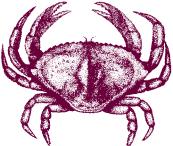
Puget Sound has a daily limit of 5 Dungeness Crab, 61/4" minimum size, males only, and in hardshell condition. **Columbia River** has a daily limit of 12 Dungeness Crab, 53/4" minimum size, males only, and in hardshell condition. **Pacific Ocean** has a daily limit of 6 Dungeness Crab, 6" minimum size, males only, and in hardshell condition.

All Areas have a daily limit of 6 Red Rock Crab, 5" minimum size, of either sex.

Prior to harvesting, see additional crab gear rules on page 136, check the Shellfish Rule Change toll-free Hotline, (866) 880-5431, or visit http://wdfw.wa.gov for season openings, closures, and restrictions.

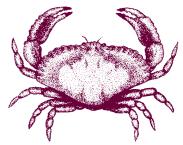
AREA	SPECIES	SEASON / OPENING DAYS AND TIMES / ADDITIONAL RULES
PUGET SOUND Marine Areas 4 (east of the Bonilla-Tatoosh line), 5, 6, 7 South, 7 North, 8-1, 8-2, 9, 10, 11, 12, and 13 Marine Areas 7 South and 7 North (See map next page)		For 2014 crab seasons go to: http://wdfw.wa.gov/fishing/shellfish/crab/ or refer to the toll-free shellfish rule change hotline (866) 880-5431. The season dates will be announced and available prior to June 1 for the summer season, and October 1 for the winter season. All DUNGENESS crab kept must be immediately recorded on a catch record card in ink (see page 8).
COLUMBIA RIVER	DUNGENESS and RED ROCK Crab	Open year-round to all gear. Crab fishers may fish for crab in Oregon waters under Oregon rules and land into Washington ports of the Columbia River. A resident license from either state is required.
PACIFIC OCEAN Grays Harbor, Willapa Bay, and Marine Areas 1-3 and 4 (west of Bonilla-Tatoosh line)		Open December 1 to September 15 for Pot Gear. Open year-round to other gear.

Dungeness Crab



White-tipped claws, brownish shell

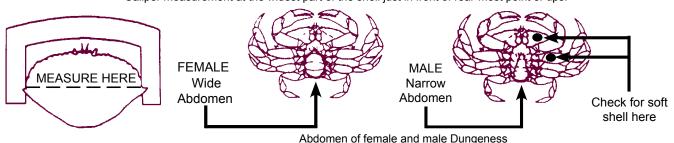
Red Rock Crab



Black-tipped claws, reddish shell, shell much wider than long

Where and How to Measure for Minimum Size and Check for Shell Hardness

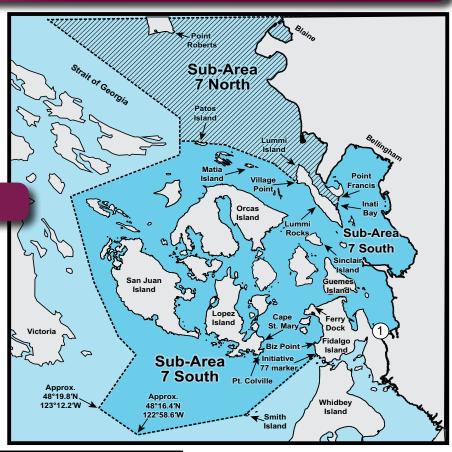
Caliper measurement at the widest part of the shell just in front of rear-most point or tips.

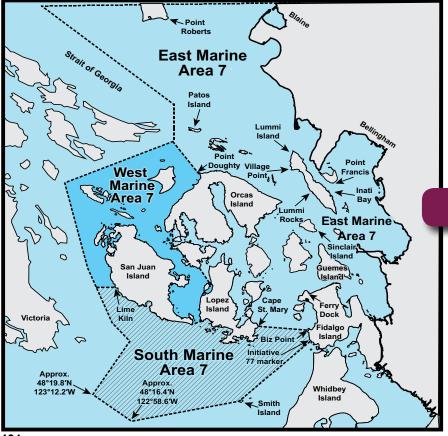


Marine Area 7 Crab and Shrimp Maps

Crab Map

1 Padilla Bay - crab fishing within 25 yards of the Burlington-Northern railroad trestles (located at the north end of the Swinomish Slough) is only allowed from one hour before official sunrise to one hour after official sunset.





Shrimp Map

Shrimp Rules

SHRIMP: Spot (Pandalus platyceros), Coonstripe (P. danae and P. hypsinotus), Pink (P. eous and P. jordani).

Shrimp Daily Limits and General Rules: (See page 136 for gear rules)

PUGET SOUND (Marine Areas 5-13 and Marine Area 4 east of the Bonilla-Tatoosh line).

1st Saturday in May through May 31: DAILY LIMIT OF 80 SHRIMP.

Shrimp heads may be removed while in the field, prior to coming ashore.

The minimum mesh size for shrimp pots is 1" mesh (see gear rules on next page).

June 1 through October 15:

DAILY LIMIT OF 10 POUNDS, heads and tails, of all shrimp species combined (maximum of 80 spot shrimp - if open for spot shrimp). Shrimp heads may be removed, but must be retained while in the field, until ashore and finished fishing for the day. The minimum mesh size for shrimp pots is 1" mesh, unless the area is closed for spot shrimp, but open for coonstripe and pink shrimp, then the minimum mesh size for shrimp pots is ½" mesh (see gear rules on next page). In areas closed for spot shrimp, but open for coonstripe and pink shrimp, all spot shrimp caught must be returned to the water immediately.

PACIFIC OCEAN (Marine Areas 1-3 and Marine Area 4 west of the Bonilla-Tatoosh line).

DAILY LIMIT OF 25 POUNDS, heads and tails, of all shrimp species combined (maximum of 200 spot shrimp). Shrimp heads may be removed, but must be retained while in the field, until ashore and finished fishing for the day. The minimum mesh size for shrimp pots is 1" mesh (see gear rules on next page).

ALL AREAS

Each harvester must have a separate container for their catch, either in their possession or identified with their name.

No minimum carapace size.

Maximum of two shrimp pots per person, and no more than four shrimp pots per boat.

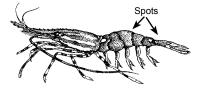
Prior to harvesting, check the Shellfish Rule Change toll-free Hotline, (866) 880-5431, or http://wdfw.wa.gov, for season closures and restrictions.

Season Information

AREA	SPECIES	SEASON / OPEN DAYS AND TIMES / ADDITIONAL RULES
MARINE AREAS 4 (east of Bonilla-Tatoosh line), 5, 6, and 13 (excluding Shrimp District)	ALL SPECIES	Opens first Saturday in May. For shrimp season open dates and times go to: http://wdfw.wa.gov/fishing/shellfish/shrimp/ or refer to the toll-free shellfish rule change hotline (866) 880-5431.
District)	COONSTRIPE and PINK ONLY	Open first Saturday in May - October 15.
MARINE AREAS 7 EAST, 7 SOUTH, and 7 WEST (see map on page 134)	ALL SPECIES	Opens first Saturday in May. For shrimp season open dates and times go to: http://wdfw.wa.gov/fishing/shellfish/shrimp/ or refer to the toll-free shellfish rule change hotline (866) 880-5431.
	COONSTRIPE and PINK ONLY	Marine Areas 7 South and 7 West will remain closed after SPOT shrimp quota is taken. June 1 - October 15, in Marine Area 7 East only, open daily with a 200' maximum fishing depth restriction.
MARINE AREAS 8-1, 8-2, 9, 10 and 11	ALL SPECIES	Opens first Saturday in May. For shrimp season open dates and times go to: http://wdfw.wa.gov/fishing/shellfish/shrimp/ or refer to the toll-free shellfish rule change hotline (866) 880-5431.
	COONSTRIPE and PINK ONLY	Marine Area 10 will remain closed after SPOT shrimp quota is taken. June 1 - October 15, Marine Areas 8-1,8-2, 9 and 11 are open daily for COONSTRIPE and PINK shrimp with a 150' maximum fishing depth restriction.
HOOD CANAL SHRIMP DISTRICT (Marine Area 12)	ALL SPECIES	Opens first Saturday in May. For shrimp season open dates and times go to: http://wdfw.wa.gov/fishing/shellfish/shrimp/ or refer to the toll-free shellfish rule change hotline (866) 880-5431.
DISCOVERY BAY SHRIMP DISTRICT (see Marine Area 6 Map)	ALL SPECIES	Opens first Saturday in May. For shrimp season open dates and times go to: http://wdfw.wa.gov/fishing/shellfish/shrimp/ or refer to the toll-free shellfish rule change hotline (866) 880-5431.
PACIFIC OCEAN Marine Areas 1-3 and 4 (west of Bonilla-Tatoosh line)	ALL SPECIES	Year-round. Open daily. Note: Pacific Ocean shrimp grounds are located a considerable distance from shore (30 miles or more) and as a result are generally inaccessible by the casual sport fisher.

Spot Shrimp

(Pandalus platyceros) are distinguished by four white spots on the body. Spot shrimp may reach 10" in total length.





Coonstripe (Dock) Shrimp

(Pandalus danae) are brownish in color with brown lines and spots on the head and tail. This species may grow to 51/2" in length.

Pink Shrimp

(Pandalus eous and P. jordani) are small (less than 6") and uniformly pink.





Coonstripe (Humpback) Shrimp

(Pandalus hypsinotus) is mottled reddish-brown with some white patches on the head and tail. This species may reach 7½" in length.

Statewide Gear Rules - Crab, Shrimp and Crawfish

Caution

The requirements below are the minimum established by law. At some locations currents may require the addition of weights to traps and the use of additional buoys to prevent the equipment from being lost. Refer to the individual species listings (crab, page 133; shrimp, page 135; and crawfish, page 131) for seasons and other harvest rules.

GENERAL GEAR RULES:

May be harvested by hand or dipnet. Hand operated instruments may not penetrate the shell.

One star trap, one ring net, or one pot is considered one unit of gear. The maximum number of units of gear that may be fished per person is:

Puget Sound: (Marine Area 4, east of the Bonilla-Tatoosh line, and in Marine Areas 5-13).

Shrimp: Two pots per person, and no more than 4 shrimp pots may be onboard or fished by any one boat at a time.

Crab: Two units of crab gear per person, and no limit on the number of units of crab gear per boat.

Coastal Waters: (Marine Areas 1-3 and in Marine Area 4, west of the Bonilla-Tatoosh line). Two units of crab and/or shrimp gear per person. Exception: Columbia River - three units of crab gear per person.

Freshwater: Crawfish: Five units of gear per person.

Every shellfish pot, ring net, or star trap left unattended in Washington waters must have its own buoy line and a separate buoy that is permanently and legibly marked with the operator's first name, last name, and permanent address (telephone number is voluntary). It is **ILLEGAL** to set or pull unattended shellfish gear with a buoy that does not have your name on it, and only one name and address may appear on each buoy. Any angler may assist the person whose name is on the buoy while he or she is pulling the pot. No fisher may set, or pull shellfish gear from a vessel, in Catch Record Card Areas 1-13, from one hour after official sunset to one hour before official sunrise. **All shellfish gear must be removed from the water on closed days.**

Buoys must be constructed of durable material (no bleach, antifreeze, detergent bottles, paint cans, etc.) and must be visible on the surface at all times except during extreme tidal conditions. Personal flags and staff, if attached to buoys, can be of any color. Buoy lines must be weighted sufficiently to prevent them from floating on the surface.

All crab, shrimp, and crawfish pots must be equipped with a biodegradable device (rot/escape cord) and shall include one or more of the following:

- (1) securing the pot lid hook or tie down strap with a single loop of cord; or
- (2) sewing a 3" by 5" escape panel in the upper half of pot closed with cord; or
- (3) attaching the pot lid or one pot side (serving as a pot lid) with no more than three single loops of cord.

Cord used must be untreated 100% cotton or other natural fiber no larger than thread size 120 (1/6"). This cord, when attached as described above, must be able to rot away and allow crab, shrimp, crawfish and fish to escape freely if the pot is lost. A derelict crab pot without proper escape cord can attract and kill crabs for years after the pot has been lost.

CRAB GEAR:

The minimum mesh size for crab pots is 1½", and all pots must have two 4¼" minimum inside diameter escape rings in the upper half of the pot, except in the Columbia River where the minimum ring size is 4" inside diameter.

All parts of ring nets and star traps must lie flat on the sea bottom and may not restrict free movement of crab until lifted. Shellfish pots must be covered by water at all times while being fished.

Crab pots must not exceed 13 cubic feet.

All crab gear buoys must be half red and half white in color, and both colors need to be visible when fishing.

SHRIMP GEAR:

Pots must be constructed of either flexible or rigid mesh material (no liners allowed).

Entrance tunnels can be made of any size mesh material but must be located on the sides of the pot. The sum of the maximum tunnel widths must not exceed one-half the perimeter of the bottom of the pot.

Shrimp pots must not exceed 10 feet in perimeter and 18" in height.

All shrimp pot buoys must be yellow in color.

SHRIMP POT MESH SIZE:

1" Minimum Mesh Size

A \(\hat{s}''\) square peg must be able to pass through each mesh opening – see diagram, except for flexible (web) mesh pots, where the opening must be a minimum of 1 \(\hat{s}''\) stretch measure. **Puget Sound:**

Required for all shrimp pots during the month of May. Required in all areas open for spot shrimp after June 1st. Pacific Ocean:

Required year-round.

1/2" Minimum Mesh Size

A 3/8" square peg must be able to pass through each mesh opening, except for flexible (web) mesh pots, where the opening must be a minimum of 11/6" stretch measure.

Puget Sound:

Allowed after June 1st in any area closed for spot shrimp, but open for coonstripe and pink shrimp.

LOST GEAR:

Report lost or stolen shellfish gear online at http://wdfw.wa.gov/enforcement/lost_gear/. Notify WDFW Enforcement Program before attempting to salvage lost gear during season closures - (360) 902-2936.

