



The Big Bend's Environmental Qualities

The Big Bend coastal region is one of the largest and most productive areas for marine shellfish in the Gulf of America. The region supports the second largest continuous area of seagrasses in the eastern Gulf, making it one of the most pristine places in Florida. The shoreline is predominately salt marsh and tidal creeks with only a few beaches, protected by a myriad of oyster bars and rocky islands. These habitats provide essential nearshore nurseries for many commercially and recreationally important species during their juvenile stages. The coastal waters are surrounded by a mix of federal and state-owned uplands, as well as conservation areas and easements, providing a significant buffer to encroaching development while protecting shellfish and other marine resources from adverse land-use practices. This contributes to the uniqueness of the region, warranting its nickname "The Nature Coast."

Working Waterfronts in Coastal Communities

The Big Bend has a long history of natural resource dependence that dates to prehistory. Large Indian mounds scattered among the islands testify to the early inhabitants' reliance upon shellfish for their sustenance. The waters surrounding the area's coastal communities have historically been tied to their economic survival. Oysters, crabs, shrimp and fish have all crossed docks from Panacea and Steinhatchee to Suwannee and Yankeetown at one time or another in abundance. But since 1995, when a statewide gill net ban was imposed, harvesting of mullet and other marine fish, as well as a "way of life," came to an end. Today, shellfish aquaculture has replaced gill net fishing as the mainstay for many watermen. They still pursue mullet, especially during roe season, but now with a cast net to land this well-known southern delight. Far more common today are net boats commonly called "bird dogs" converted to work the clam and oyster farms.

As you stroll the neighborhoods of these coastal towns, a common site will be stacked crab traps, wooden or plastic for stone crab and wire for blue crab. And you will occasionally discover clam and oyster bags laying out to dry before being used again. It is the easiest way to crush the fouling organisms that attach themselves over time to the bags. Although not harvested in the abundance of the past, the Big Bend remains a haven for fresh seafood. Succulent clams, freshly shucked oysters, soft shell crab or stone crab claws can be found on many menus and usually are fresh and delicious. With every bite, a taste of the sea and a sense of history.



- Things YOU can do to help promote Clean Coastal Waters:**
- Install advanced septic tanks in coastal areas where sewer systems are not available.
 - Promote landscaping that eliminates or reduces the need for irrigation and fertilizers.
 - Encourage agriculture activities to follow Best Management Practices.
 - Call for living shorelines instead of seawalls.
 - Participate in coastal cleanups and recycling.
 - Educate residents and visitors about the importance of clean coastal waters.



FESTIVALS
 Join one of the Big Bend's annual festivals and experience local flavor at its best!

DIXIE COUNTY
 March: Lower Suwannee Art and Nature Festival
 March: Horseshoe Beach Spring Festival

LEVY COUNTY
 October: Cedar Key Seafood Festival
 November: Yankeetown Inglis Seafood Festival

TAYLOR COUNTY
 February: Steinhatchee Fiddler Crab Festival
 October: Florida Forest Festival & World's Largest Free Fish Fry

WAKULLA COUNTY
 February: Panacea Gumbo Cook-Off
 March: Panacea Beer and Oyster Festival
 September: Panacea Blue Crab Festival
 October: St. Marks Stone Crab Festival



CLEAN WATERS...SAFE SHELLFISH

Molluscan shellfish are filter feeders, taking in large quantities of water during feeding. Since these shellfish resemble the coastal waters in which they grow, harvesting can only take place in the cleanest of waters. Oysters and clams are often eaten raw or partially cooked, and the entire animal, excluding the shell, is consumed. Since only the muscle meat of bay scallops is consumed, they can be harvested outside of state shellfish harvesting areas. In Florida, national regulatory standards are followed by the Florida Department of Agriculture and Consumer Services (FDACS). This agency is responsible for monitoring, classifying and managing the waters to ensure shellfish harvested are safe and wholesome. There are five designated shellfish harvesting areas (SHAs) in the Big Bend region; each operates under a management plan based on either rainfall or river levels as freshwater drainage from land can introduce contaminants into adjacent coastal waters. Under these plans, FDACS can temporarily close an area for harvest before the shellfish become unsafe to consume.

To locate maps of each SHA and find out whether an area is open or closed to recreational or commercial harvest, visit the FDACS Division of Aquaculture's website, www.fdacs.gov/Divisions-Offices/Aquaculture or contact their local offices in Cedar Key at 352-543-5181 and Apalachicola at 850-323-6855.



COMMERCIAL SHELLFISH AQUACULTURE IN THE BIG BEND

Shellfish farming is a relatively new industry in Florida. During the 1990s, a transition to clam farming as an alternative employment opportunity for former fishermen was facilitated through retraining programs. Today, about 150 growers harvest over 100 million hard clams annually on submerged land aquaculture leases located off the coasts of Levy and Dixie Counties, with Cedar Key producing 90% of the state's crop. Although harvesting oysters has long been an important fishery in the Big Bend, decreased landings over the past decade have prompted interest in aquaculture. To assist in these efforts, the State approved use of the water column for off-bottom gear on leases. There are now 100 acres of leases in Wakulla County with 30 to 35 growers culturing several million oysters annually.

- Where can you learn more about Shellfish Aquaculture?**
- University of Florida / IPAS Shellfish Aquaculture Extension Program
11350 SW 153rd Ct, Cedar Key · 352.543.5057 · Lnst@ufl.edu
 - University of Florida / IPAS Nature Coast Biological Station
552 1st St, Cedar Key · 352.325.6078
 - Clam farm tours:**
Captain Bobby Witt - Cedar Key · 352.212.2555
captbobby.com
 - Southern Cross Sea Farms - Cedar Key · 352.543.5980
southerncrossseafarms.com
 - Oyster farm tours:**
M&M Gulf Seafood Oyster Farm - Suwannee · 904.627.8606
Southern Oyster Company - Panacea · 850.404.4934
www.southernoysterfarms.com
 - Informative websites:**
Online Resource Guide for Florida Shellfish Aquaculture
shellfish.ifas.ufl.edu
Florida Department of Agriculture and Consumer Services
www.fdacs.gov/Divisions-Offices/Aquaculture

Shellfish Species found in the Big Bend Region

BAY SCALLOPS, *Argopecten irradians*, are bivalve mollusks that live in seagrass meadows in shallow water. Scallops were historically abundant throughout much of Florida's coastal waters but are now mostly found in Big Bend waters, where vast seagrass meadows still support healthy bay scallop populations. Bay scallops can only be harvested recreationally in Florida. The fishery is managed by opening certain zones along the Big Bend to scalloping at different times. Visit FWC's website (see below) for information on open dates and zones. Popular scalloping areas in the Big Bend include areas off Horseshoe Beach, Steinhatchee, Keaton Beach, St. Marks and Spring Creek. Check out www.flseagrant.org/fisheries/scalloping/ for more information, including scalloping maps and tips for getting prepared for your scalloping trip. When searching for scallops, be sure to protect the seagrasses on which scallops and many other organisms depend by being a seagrass safe boater, more at www.beseagrasssafe.com.



BLUE CRABS, *Callinectes sapidus*, are found in coastal areas from Canada to South America and are one of the most recognizable and iconic seafood species in the United States. The Big Bend region produces 25-35% of the annual commercial blue crab harvest in Florida. Blue crabs can be harvested recreationally with traps, dip nets, or hook and line almost year-round in Florida. Female crabs without eggs are legal to harvest but it is considered a good conservation practice to release females unharmed. Blue crabs can be purchased live and steamed at home with your favorite seasoning or steamed in the market before taking home. Soft shell crabs are blue crabs that have molted by shedding their shell. Crabs that are ready to molt (called "peelers") are held in tanks and harvested immediately after molting before the new shell can harden - they can be eaten whole and considered a delicacy.



HARD CLAMS, *Mercenaria mercenaria*, are marine mollusks that support an important aquaculture industry in Levy and Dixie Counties. The area's warm waters and high natural productivity allow for fast growth and continuous production. Over 90% of the state's crop is harvested by aquatic growers in the Cedar Key area. Clams are benthic, or bottom-dwelling, and feed by filtering microscopic plants (algae) and nutrients from the water. Their heavy shells are connected with a strong hinge, which allows clams (like oysters) to remain closed for days in refrigerated storage. Most cultured hard clams are sold as live shellstock (both shells intact) and are shipped to markets fresh under refrigerated conditions. Several sizes (littleneck, pasta) are available year-round for steaming, roasting or grilling. Natural populations of the southern quahog, *Mercenaria campechiensis*, are recreationally harvested primarily in the Suwannee Sound area; their meats are usually stripped for frying or minced for chowders.



OYSTERS have a long history as a favored food in the Big Bend region. Oysters flourish in the inshore waters where nutrient-rich fresh waters meet coastal saltwater. The eastern oyster, *Crassostrea virginica*, grows rapidly and reaches market size (minimum 3" shell length) in less than two years. In Levy and Dixie Counties, oysters are extensively harvested from natural reefs by fishermen using long-handled tongs from small boats or by hand during "pick up" (extremely low) tides. Farming single oysters using floating or suspended gear on aquaculture leases is a new and growing enterprise in Dixie and Wakulla Counties. Oysters are enjoyed raw on the half shell or roasted and grilled in their shells. Shucked meats are typically fried but can be prepared in a variety of ways. People with compromised immune systems are at high risk and should avoid consumption of raw oysters. For more information, go to www.fdacs.gov/Business-Services/Food/Seafood/Handling-and-Serving-Oysters/Handling-and-Serving-Oysters-FAQ



SHRIMP are the most popular seafood in the United States. While the overwhelming majority of shrimp consumed is imported and farm-raised, the Big Bend supports a small wild-caught industry. Landings vary with 10-70,000 pounds of these delicious crustaceans harvested annually. They are harvested under strict environmental regulations using nets equipped with turtle-excluder and by-catch-reduction devices. There are several types of wild shrimp, *Farfantepenaeus* and *Litopenaeus* species, found in the waters of the Big Bend. Pink (locally known as "hoppers"), brown ("brownies") and white shrimp are natural, flavorful and of premium quality. While each of these species has specific times of the year when they can be found fresh, shrimp can be purchased frozen year-round. The use of shrimp as bait for sports fishing has become an important fishery in the region. About 60,000 pounds of juvenile pink shrimp valued at \$274,000 are harvested annually from inshore waters using small trawls and kept alive in aerated tanks.



STONE CRABS, *Menippe mercenaria*, are one of Florida's most sought-after delicacies, even though they were once considered nuisance catch by lobster fishermen. Stone crabs can be harvested commercially or recreationally from October 15 through May 15. Baited traps are the most common method for harvesting stone crabs for both commercial and recreational fishers, though some harvest them by hand using SCUBA. In Florida, only the claws (at least 2 1/4" in length) of males and non-egg-bearing females are legal to harvest. The crab must be returned to the water and it is considered best practice to only remove one claw, though it is legal to remove both as long as they are legal size. Fresh stone crab claws are typically available in seafood markets throughout Florida during the open season. Stone crab claws are easy to recognize - bright orange-red with dark purple or black tips - and house meat that is delicate and sweet.



Shellfish species art courtesy of Diane Peebles



RESTAURANTS

Ask your server about availability of local shellfish.

LEVY COUNTY

- 1 BLACKWATER BAR & GRILL**
6301 W Riverside Drive, Yankeetown, FL 34498 • 352.441.5002
www.blackwateryankeetownfl.com
- 2 IVY HOUSE RESTAURANT & CATERING**
108 N Main Street, Williston, FL 32696 • 352.528.5410
www.ivyhousefl.com
- 3 SLAUGHTERHOUSE SEAFOOD RESTAURANT**
6991 SW Hwy 24, Cedar Key, FL 32625 • 352.543.5051
- 4 ANNIE'S CAFÉ**
SR 24 and 6th Street, Cedar Key, FL 32625 • 352.543.6141
- 5 ISLAND HOTEL RESTAURANT**
373 2nd Street, Cedar Key, FL, 32625 • 352.543.5111
www.islandhotel-cedarkey.com
- 6 STEAMERS CLAM BAR & GRILL**
434 2nd Street, Cedar Key, FL 32625 • 352.543.5142
www.steamerscedarkey.com
- 7 TREASURE CAMP**
15249 NW 46th Lane, Chiefland, FL 32626 • 352.493.7607
www.treasurecamp.online

DIXIE COUNTY

- 8 SALT CREEK RESTAURANT**
23440 SE Hwy 349, Suwannee, FL 32692 • 352.542.7072
www.saltcreekrestaurantmarker29.com
- 9 SUWANNEE RESTAURANT AND MARINA**
49 SE 903rd Avenue, Suwannee, FL 32692 • 352.542.9159
- 10 SUWANNEE BELLE LANDING**
282 SE 989th Street, Old Town, FL 32680 • 352.542.7787
- 11 PUTNAM LODGE RESTAURANT**
15487 NW Hwy 19, Cross City, FL 32628 • 352.440.0414
www.putnamlodge.com
- 12 CYPRESS INN RESTAURANT**
15568 Hwy 19, Cross City, FL 32628 • 352.498.7211

- 13 JANA LOU'S**
17120 SE Hwy 19, Cross City, FL 32628 • 352.646.9185

- 14 TASTE OF DIXIE DINER**
16840 Hwy 19, Cross City, FL 32628 • 352.498.8008

- 15 SUNSET SEAFOOD BAR & GRILL**
110 Main Street, Horseshoe Beach, FL 32648 • 352.646.9309

TAYLOR COUNTY

- 16 FIDDLERS ON THE RIVER**
1306 Riverside Drive, Steinhatsee, FL 32359 • 352.498.7427
www.fiddlersontheriver.com/dining

- 17 KATHI'S KRAB SHACK**
202 15th Street E, Steinhatsee, FL, 32359 • 352.498.0605
www.kathiskrabs.com

- 18 ROY'S RESTAURANT**
100 1st Avenue, Steinhatsee, FL 32359 • 352.498.5000
www.roys-restaurant.com

- 19 WATERS EDGE RESTAURANT**
7022 NW Hwy 358, Steinhatsee FL 32359 • 352.441.6466
www.goodtimesmotelandmarina.com

- 20 NOWHERE GRILLE**
13950 Beach Road, Perry, FL 32348 • 850.223.3999

- 21 DEAL'S OYSTER HOUSE**
2571 W Hwy 98, Perry, FL 32348 • 850.838.3325

- 22 GRAVES DRIVE-IN**
1974 Hwy 221, Perry, FL 32347 • 850.223.0027
www.gravesdrivein.com

JEFFERSON COUNTY

- 23 BRICK HOUSE EATERY**
190 N Jefferson Street, Monticello, 32344 • 850.997.2100
www.jackiesbrickhouse.us

- 24 THE REV CAFE**
180 S Jefferson Street, Monticello, FL 32344 • 850.629.0138

- 25 THE PORCH ON THE GREEN**
925 E Washington Street, Monticello, FL 32344 • 850.997.3043
www.porchonthegreen.com

WAKULLA COUNTY

- 26 COOTER STEW CAFE**
859 Port Leon Drive, St. Marks, FL 32355 • 850.925.9908

- 27 RIVERSIDE CAFE**
69 Riverside Drive, St. Marks, FL 32355 • 850.925.5668

- 28 OUZT'S TOO OYSTER BAR**
7968 Coastal Hwy, Crawfordville, FL 32327 • 850.925.6448

- 29 THE SEINEYARD AT WILDWOOD**
3870 Coastal Hwy, Crawfordville, FL 32327 • 850.926.9191
www.theseineyard.com

- 30 PORTER ISLAND SEAFOOD RESTAURANT**
518 Crawfordville Hwy, Crawfordville, FL 32327 • 850.745.8840

- 31 HUTTON'S SEAFOOD**
3096 Coastal Hwy, Crawfordville, FL 32327 • 850.570.1004

- 32 POSEY'S STEAM ROOM & OYSTER BAR**
1506 Coastal Hwy, Panama, FL 32346 • 850.984.5243

- 33 THE SALTY DONKEY**
99 Rock Landing Road, Panama, FL 32346 • 850.713.1011

- 34 TRIDENT RESTAURANT**
107 Mississippi Avenue, Panama, FL 32346 • 850.713.0916
www.trident850.com

- 35 TROPICAL TRADER 2.0**
91 Coastal Hwy, Panama, FL 32346 • 850.984.3474

- 36 ANGELOS & SONS SEAFOOD RESTAURANT**
5 Mashas Sands Road, Panama, FL 32346 • 850.984.5168
www.angelospanacea.com

SEAFOOD MARKETS

LEVY COUNTY

- 1 SOUTH LEVY MARKETPLACE**
67 Hwy 40 W, Inglis, FL 34449 • 352.447.3383
Farmers market: open 4th Saturday of each month 9am-2pm

- 2 BROOKS DOCKSIDE SEAFOOD**
140 Elkins Road, Inglis, FL 34449 • 352.721.1637
www.brooksdockside.com

- 3 SLAUGHTERHOUSE FISH MARKET**
6991 SW Hwy 24, Cedar Key, FL 32625 • 352.543.5051

- 4 SOUTHERN CROSS SEA FARMS**
12170 SR 24, Cedar Key FL 32625 • 352.543.5980

DIXIE COUNTY

- 5 CROFT'S SEAFOOD MARKET**
223 SE 864th Avenue, Suwannee, FL 32692 • 352.440.4656

- 6 M&M GULF SEAFOOD**
3 SE 222nd Street, Suwannee, FL 32692 • 904.627.8606

- 7 JANALOU'S SEAFOOD**
15503 SW Hwy 351, Horseshoe Beach, FL 32648 • 352.210.8379



TAYLOR COUNTY

- 8 KATHI'S KRAB SHACK**
202 15th Street E, Steinhatsee, FL 32359 • 352.498.0605
www.kathiskrabs.com

- 9 STEINHATSEE SEAFOOD MARKET**
1110 Riverside Drive, Steinhatsee, FL 32359 • 352.498.0709

- 10 PERRY FISH MARKET**
1649 S Byron Butler Pkwy, Perry, FL 32348 • 850.584.2229

WAKULLA COUNTY

- 11 ST. MARKS SEAFOOD**
71 Riverside Drive, St. Marks, FL 32355 • 850.925.6489

- 12 LYNN BROTHERS SEAFOOD**
28 Lynn Circle, St. Marks, FL 32355 • 850.925.6083

- 13 OUTLAW OYSTER COMPANY**
11 Rock Landing Road, Panama, FL 32346 • 850.841.9344
www.outlawoysters.com

- 14 MY-WAY SEAFOOD**
1249 Coastal Hwy, Panama, FL 32346 • 850.984.0164

- 15 PANACEA AREA OYSTER COMPANY**
12 Jer-Be-Lou Lane, Panama, FL 32346 • 850.713.1012

- 16 MINERAL SPRINGS SEAFOOD BY THE BAY**
1612 Coastal Hwy, Panama, FL 32346 • 850.984.2248

BAIT & TACKLE

LEVY COUNTY

- 1 CAPTAIN'S COVE OUTFITTERS**
39 Hwy 40 W, Inglis, FL 34449 • 352.447.5610
www.captainscoveoutfitters.com

- 2 HOOK LINE AND SINKER BAIT & TACKLE**
144 Hwy 40 W, Inglis, FL 34449 • 352.447.5477

- 3 YANKEETOWN MARINA**
15 Hickory Avenue, Yankeetown, FL 34498 • 352.706.7371

- 4 CEDAR KEY MARINA II**
12780 Hwy 24, Cedar Key FL 32625 • 352.543.6148
www.ckmarina.com



- 5 D.W. & D. BAIT HOUSE**
12831 Whiddon Avenue, Cedar Key, FL 32625 • 352.543.6109

- 6 MARINA HARDWARE**
409 1st Street, Cedar Key, FL 32625 • 352.543.5804
www.marinahardwarecedarkey.com

- 7 HERSHEY'S QUICK STOP**
190 Hwy 19, Otter Creek, FL 32683 • 352.486.6584

DIXIE COUNTY

- 8 KNOTHEADS BAIT & TACKLE**
25878 Hwy 19, Old Town, FL 32680 • 352.469.7337

- 9 BILL'S FISH CAMP**
63 SE 219th Street, Suwannee, FL 32692 • 352.542.7086
www.billsfishcamp.com

- 10 GATEWAY MARINA**
90 SE 910th Avenue, Suwannee, FL 32692 • 352.542.7349
www.gatewaymarina.us

- 11 FLORIDA CRACKER SHRIMP & BAIT**
345 Hwy 351, Horseshoe Beach, FL 32648 • 352.210.2544

TAYLOR COUNTY

- 12 STEINHATSEE RIVER INN MARINA**
1110 Riverside Drive, Steinhatsee, FL 32359 • 352.498.0709
www.riverinnandmarina.com

- 13 GOOD TIMES MOTEL & MARINA**
7022 SW Hwy 358, Steinhatsee, FL 32359 • 352.498.8088
www.goodtimesmotelandmarina.com

- 14 SEA HAG MARINA**
322 Riverside Drive, Steinhatsee, FL 32359 • 352.498.3008
www.seahag.com

- 15 STEINHATSEE MARINA AT DEADMAN BAY**
104 1st Avenue SE, Steinhatsee, FL 32359 • 352.578.1900
www.shrmarina.com

- 16 KRAZY KEATON'S**
15729 Beach Road, Perry, FL 32348 • 850.578.2050

- 17 WILSON'S BAIT & TACKLE**
1702 S Byron Butler Pkwy, Perry, FL 32348 • 850.584.6157
www.wilsonsbaitandtackle.com

JEFFERSON COUNTY

- 18 STEWART'S BAIT & TACKLE**
175 S Jefferson Street, Monticello, FL 32344 • 850.997.2143

- 19 TROPHY CREEK OUTFITTERS**
165 Walnut Street, Monticello, FL 32344 • 850.997.4868

WAKULLA COUNTY

- 20 SHELL ISLAND FISH CAMP**
440 Shell Island Road, St. Marks, FL 32355 • 850.925.6226
www.shellislandfishcamp.com

- 21 BO LYNN'S GROCERY**
850 Port Leon Drive, St. Marks, FL 32355 • 850.713.0921

- 22 CRUM'S MINI MALL**
1321 Coastal Hwy, Panama, FL 32346 • 850.984.5501
www.crumsmminimall.com

- 23 TIDE CREEK COASTAL MARKET**
49 Coastal Hwy, Panama, FL 32346 • 850.984.6060



MARINAS

LEVY COUNTY

- 1 OLD FLORIDA RV RESORT & YACHT CLUB**
6621 Riverside Drive, Yankeetown, FL 34498 • 352.566.8319

- 2 YANKEETOWN MARINA**
15 Hickory Avenue, Yankeetown, FL 34498 • 352.706.7371

- 3 CEDAR KEY MARINA**
Dock and A Streets, Cedar Key, FL 32625 • 352.543.5132

- 4 CEDAR KEY MARINA II**
12780 Hwy 24, Cedar Key, FL 32625 • 352.543.6148
www.ckmarina.com



DIXIE COUNTY

- 5 GATEWAY MARINA**
90 SE 910th Avenue, Suwannee, FL 32692 • 352.542.7349
www.gatewaymarina.us

- 6 SUWANNEE MARINA**
49 SE 903rd Avenue, Suwannee, FL 32692 • 352.542.9159

TAYLOR COUNTY

- 7 STEINHATSEE RIVER INN AND MARINA**
1110 Riverside Drive, Steinhatsee, FL 32359 • 352.498.0709
www.riverinnandmarina.com

- 8 GOOD TIMES MARINA & MOTEL**
7022 SW Hwy 358, Steinhatsee, FL 32359 • 352.498.8088
www.goodtimesmotelandmarina.com

- 9 SEA HAG MARINA**
322 Riverside Drive, Steinhatsee, FL 32359 • 352.498.3008
www.seahag.com

- 10 STEINHATSEE MARINA AT DEADMAN BAY**
104 1st Avenue SE, Steinhatsee, FL 32359 • 352.578.1900
www.shrmarina.com

WAKULLA COUNTY

- 11 LYNN BROTHERS MARINA**
28 Lynn Circle, St. Marks, FL 32355 • 850.925.6083

- 12 SHELL ISLAND FISH CAMP**
440 Shell Island Road, St. Marks, FL 32355 • 850.925.6226
www.shellislandfishcamp.com

- 13 SHIELDS MARINA**
95 Riverside Drive, St. Marks, FL 32355 • 850.925.6158
www.shieldsmarina.com

- 14 TIDE CREEK MARINA**
29 Mashas Sands Road, Panama, FL 32346 • 850.984.4841

- 15 ROCK LANDING MARINA**
99 Rock Landing Road, Panama, FL 32346 • 850.984.5844
www.rocklandingmarina.com

- 16 BAYSIDE RV RESORT & MARINA**
2273 Surf Road, Panama, FL 32346 • 850.583.0062
www.baysidervresort.com

BOAT TOURS

Contact local chambers of commerce or tourist offices for listings of kayak, canoe and boat rentals.

- OSPREY GUIDE NATURE TOURS**
6301 Riverside Drive, Yankeetown, FL 34498 • 352.400.0133
www.ospreyguides.com

- CEDAR KEY BOAT RENTALS & ISLAND TOURS**
Dock and A Streets, Cedar Key, FL 32625 • 352.231.4435
www.cedarkeyboatrentalsandislandtours.com

- TIDEWATER TOURS**
Dock and A Streets, Cedar Key, FL 32625 • 352.543.9523
www.tidewater-tours.com

- AVA OUTDOORS**
Shell Point Boat Ramp, Crawfordville, FL 32327 • 850.688.0525
www.avaoutdoors.com

BOAT RAMPS

Information and boat ramp locator
https://myfwc.com/boating/boat-ramps-access/

Follow the Shellfish Trail



The Big Bend Shellfish Trail explores working waterfront communities from Yankeetown to Panama along Florida's Gulf coastline. Experience the beauty of small coastal communities and learn about local shellfisheries along the way. With National Maritime Heritage Grant Program funding, over 30 interpretive kiosks serve as points of interest in eight coastal communities sharing cultural and historical information about the shellfish harvested there. An interactive website provides information on kiosk locations, suggested road trips, shellfish infographics, recipes and more. The website provides the framework for an immersive shellfish-themed trip through natural Florida. Self-guided tours are also available for free on the PocketSights app. It's all waiting for you to explore! Share your photos and experiences using #floridashellfishtrail.

VISIT WWW.FLORIDASHELLFISHTRAIL.ORG



Sponsors

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UF IFAS Extension
UNIVERSITY OF FLORIDA

THE CONSERVATION FUND
www.conservationfund.org

Sea Grant
Florida

LEVY COUNTY VISITORS BUREAU
www.visitlevy.com
877.387.5673

Wakulla
The Natural Place to be in Florida
www.visitwakulla.com
850.926.0919 x712

VISIT US IN DIXIE, FL
VisitDixie.com
www.visitdixie.com
352.498.1426

Taylor County
PERRY TAYLOR COUNTY CHAMBER OF COMMERCE & TOURISM DEVELOPMENT
www.taylorcountychamber.com
850.584.5366

Panacea

Monticello Jefferson County
CHAMBER OF COMMERCE
www.mont