

Note: For current clam, oyster, and mussel beach seasons check wdfw.wa.gov/shellfish/beaches, the Shellfish Emergency 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. See page 128.

3 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 wdfw.wa.gov/fishing/shellfish/beaches, the toll-free WDFW Emergency Rule Change hotline (866) 880-5431 or contact the WDFW customer service desk (360) 902-2700 to verify seasons. A chart of current seasons can be downloaded here: wdfw.wa.gov/fishing/shellfish/beaches/WDFWBeachSeasonsBarChart.pdf

• Pollution Closures (You could get sick)

Does the beach meet standards for healthy eating? Some closures and advisories are shown on page 127. For more detailed information and current updates visit the Washington Department of Health website at <u>doh.wa.gov/shellfishsafety.htm</u>, call (360) 236-3330 or the local health department. County health department phone numbers are published in the government pages of local telephone directories.

• 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? Water quality conditions can change quickly. On the day you plan to harvest, check the DOH website at doh.wa.gov/shellfishsafety.htm, call (360) 236-3330, or the Shellfish Safety toll-free Hotline at (800) 562-5632.

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 next page. Permanent WDFW/DOH closures and periodic DOH harvest advisories are shown on page 127.

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	

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).

Possession Limit

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

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 harvester 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, Gravs 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)).

Octopus Protection Areas

For OCTOPUS Protection Areas, see Marine Area maps (pages 110-122) 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.

Marine Preserves. Conservation & Areas

For all Shellfish Species, see Marine Area maps (pages 99-122) 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 Preserve.

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

Shellfish Safety Information

Eating contaminated shellfish or seaweed can cause serious illness or death. The only way to be safe is to "Know Before You Dig". Always check for current beach closures and advisories related to biotoxins, pollution, or other human health concerns the same day you plan to harvest: doh.wa.gov/shellfishsafety (clickable map), or call the Department of Health at (360) 236-3330 or the local county health department. For biotoxin information only, call the toll-free Biotoxin Hotline at 1-800-562-5632. 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

Biotoxin Closures

Don't harvest in areas with marine biotoxins, also known as "Red Tide". 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 seen
- · Do not turn the water red like the old name suggests

Help Keep Our Waters Safe and Clean

Human and pet waste can make people sick and cause harvest closures. Please do your part to protect our waterways and shellfish beaches:

- Use public toilets. Scoop, bag and trash human waste if no facilities are available.
- Scoop, bag, and trash your pet's waste.
- Pump, don't dump! Use pumpout stations to dispose of boat sewage. Visit pumpoutwashington.org.



Pollution Closures

Don't harvest in areas that are polluted. You could get sick.

Pollution can come from many sources like sewage drain pipes, failing septic systems, farm practices, boats, and pet waste. Some closures and advisories are listed on page 127. Visit doh.wa.gov/shellfishsafety

for the current beach status.

Vibrio Warnings

Be aware of Vibrio Warnings You could get sick

VIBRIO BACTERIA:



- Cook all shellfish thoroughly to kill the bacteria and to avoid getting sick
- Highest risk from May-September, especially in Puget Sound and Hood Canal
- Are naturally occurring bacteria that can multiply rapidly in warm conditions

Safe Handling Practices

- Water color does not indicate SHELLFISH safety.
- Rinse your catch in salt (not fresh) water before leaving the beach, guickly 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.



Health Shellfish Are GOOD For You!

*Protein-rich

*Low-fat

*Essential minerals

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

Check - Chill - Cookl

Check for:

- · Health closures and advisories (biotoxin, pollution, Vibrio) 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 outgoing 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 durina summer months
- To kill Vibrio bacteria cook shellfish to 145° F for at least 15 seconds
- Cooking does not destroy biotoxins



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.



Year-Round Closures - Clams, Oysters, and Mussels

Beach Name	County	Beach Name	County
Alki Park	King	Mee-Kwa-Mooks Park	King
Alki Point	King	Monroe Landing	Island
Bay Center Oyster Reserve (Willapa Harbor reserves)	Pacific	Mukilteo	Snohomish
Bay View State Park	Skagit	Nahcotta Tidelands (oysters open year-round)	Pacific
Blaine Marine Park (formerly Semiahmoo)	Whatcom	Nemah Oyster Reserves (Willapa Harbor reserves)	Pacific
Blake Island State Park Marina	Kitsap	Nisgually National Wildlife Refuge	Thurston
Blowers Bluff North	Island	North Beach County Park	Jefferson
Brown's Point Lighthouse	Pierce	North Tabook Point	Jefferson
Budd Inlet, south of Burfoot County Park	Thurston	Oak Harbor Beach Park	Island
Cama Beach State Park	Island	Oak Harbor City Park	Island
Camano Island State Park	Island	Oak Harbor (north of WINAS-Maylor)	Island
Chuckanut Bay	Whatcom	Old Mill County Park (Silverdale)	Kitsap
Chimacum Creek/Irondale Beach Park	Jefferson	Olympia Shoal	Thurston
Closed south of the main Chimacum Creek channel		Pat Carey Vista Park	Kitsap
Coupeville	Island	Picnic Point County Park	Snohomish
Cultus Bay	Island	Pitship Point	Clallam
Dave Mackie County Park	Island	Pitt Island	Pierce
Des Moines City Park	King	Pleasant Harbor State Park	Jefferson
Discovery Park	King	Pleasant Harbor WDFW Boat Launch	Jefferson
DNR-142	Island	Point Defiance	Pierce
DNR-144 (Sleeper)	Island	Point No Point South	Kitsap
Dockton County Park	King	Port Angeles Harbor	Clallam
Dosewallips State Park South	Jefferson	Port Gardner	Snohomish
East San de Fuca	Island	Post Point	Whatcom
Eld Inlet Oyster Reserve (Mud Bay reserves)	Thurston	Priest Point County Park	Thurston
English Camp (formerly Garrison Bay)	San Juan	Rat Island (south of Fort Flagler State Park)	Jefferson
Evergreen Rotary Park (Port Washington Narrows)	Kitsap	Retsil	Kitsap
Fay Bainbridge Park	Kitsap	Richmond Beach Saltwater Park	King
Fudge Point State Park	Mason	Salt Creek Recreation Area (DNR-419)	Clallam
Gertrude Island	Pierce		
Golden Gardens	King	Saltair Beach (Kingston Ferry Terminal)	Kitsap
Graveyard Spit (Dungeness Bay)	Clallam	Saltwater State Park	King
Glaveyard Spit (Durgeness Bay) Guss Island (formerly Garrison Bay)	San Juan	Samish Bay (southwest portion)	Skagit
		Scenic Beach State Park	Kitsap
Hoodsport	Mason	Seahurst County Park	King
Howarth Park/Darlington Beach Joemma Beach State Park	Snohomish	Semiahmoo County Park	Whatcom
	Mason	Semiahmoo Marina	Whatcom
Kayak Point County Park	Snohomish	Silverdale Waterfront Park	Kitsap
Kitsap Memorial State Park	Kitsap	Sinclair Inlet	Kitsap
Lent Landing (Port Washington Narrows)	Kitsap	Skagit Wildlife Area	Skagit
Lincoln Park	King	South Carkeek Park	King
Lions Park (Bremerton)	Kitsap	South Mukilteo	Snohomish
Lofall	Kitsap	Southworth	King
Long Island Slough Oyster Reserve	Pacific	Stuart Island State Park - Reid Harbor (South Beach)	San Juan
(Willapa Harbor reserves)		Taylor Bay	Pierce
Long Point West	Island	Totten Inlet Oyster Reserve (Oyster Bay reserves)	Thurston
Lower Roto Vista Park	Kitsap	Walker County Park	Mason
Manchester State Park	Kitsap	Willapa River Oyster Reserve (Willapa Harbor reserves)	Pacific
March Point Recreation Area	Skagit	West Pass Access	Snohomish
McNeil Island	Pierce	Woodard Bay Natural Resource Conservation Area	Thurston

Harvest Advisories - Clams, Oysters, and Mussels

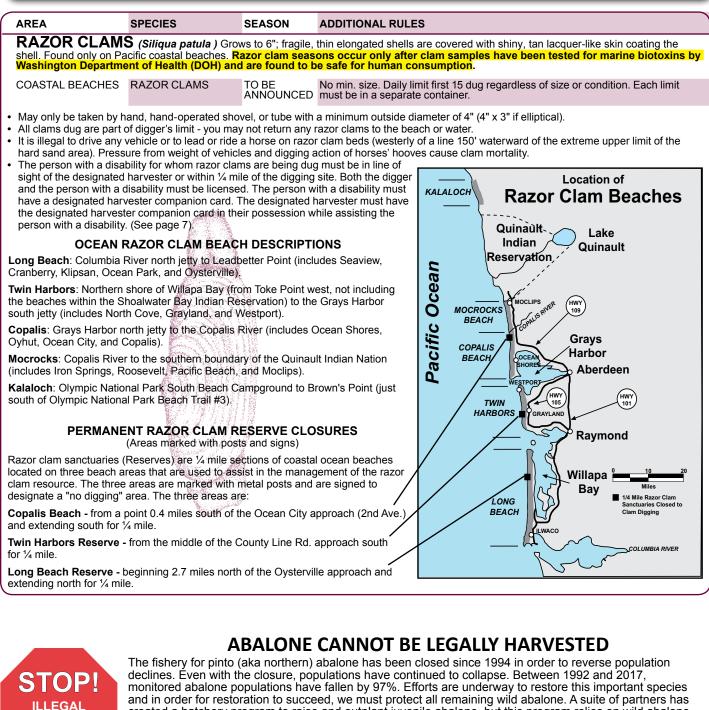
Washington State Departu

The Department of Health (DOH) has harvest advisories or closures on the following beaches. An advisory is placed on a beach that MAY be subject to periodic contamination from pollution sources or MAY intersect polluted areas. Before harvesting shellfish check the Department of Health's website <u>doh.wa.gov/shellfishsafety.htm</u>, call (360) 236-3330, or contact the local county health department. For beach-specific information and other harvest rules and information, check the WDFW website at <u>wdfw.wa.gov/fishing/shellfish/beaches</u>.

Beach Name	County
Anna Smith Children's Park	Kitsap
Blake Island (avoid marina and mooring buoys)	Kitsap
Brownsville	Kitsap
Copalis Beach (Oyhut Beach Approach)	Grays Harbor
DNR-34	Mason
DNR-411A	Clallam
Duckabush	Jefferson
East San de Fuca Boat Ramp	Island
Inspiration Point Natural Area	King
Jarrell Cove	Mason
Larrabee State Park (north end)	Whatcom
Liberty Bay	Kitsap

Beach Name	County	
Madrona (Penn Cove)	Island	
Port Gamble Heritage Park (consumption advisory)	Kitsap	
San de Fuca	Island	
Seabold	Kitsap	
Silverdale Shoal - Clam Island	Kitsap	
Spring Beach (Vashon Island)	King	
Twanoh State Park	Mason	
West Dougall Point	Mason	
West Penn/Twin Lagoons	Island	
WINAS-Maylor Pt East (inside Crescent Harbor)	Island	
WINAS-Maylor Pt West (inside Oak Harbor)	Island	

Razor Clam Rules





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 2017, monitored abalone populations have fallen by 97%. 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: RESTORATIONFUND.ORG/PROJECTS/PINTOABALONE Anonymously report poaching: 1-877-933-9847 (Washington); 1-800-465-4336 (B.C.)

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, OTHER THAN RAZOR CLAMS Caution: for Shellfish Safety and Department of Health contact information see page 126. 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 hole.				
PUBLIC BEACHES	GEODUCKS	See page 125 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	1	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.	
	VARNISH		No min. size. Always check the biotoxin hotline before harvesting.	
	ALL OTHER MARINE CLAMS	↓ ↓	No min. size.	
ALL FRESH WATER AREAS	ALL SPECIES	CLOSED		

Manilas, native littlenecks, cockles, and butter clams have a 11/2" minimum size limit, except Quilcene Bay WDFW Tidelands (11/4" 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.



Native littleneck clam Leukoma staminea

Average size is 1-2", up to 21/2". Rounded shell has concentric and radiating lines. Siphon tips are fused. Found 6-10" 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.



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.



(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.



Varnish clam Nuttallia obscurata

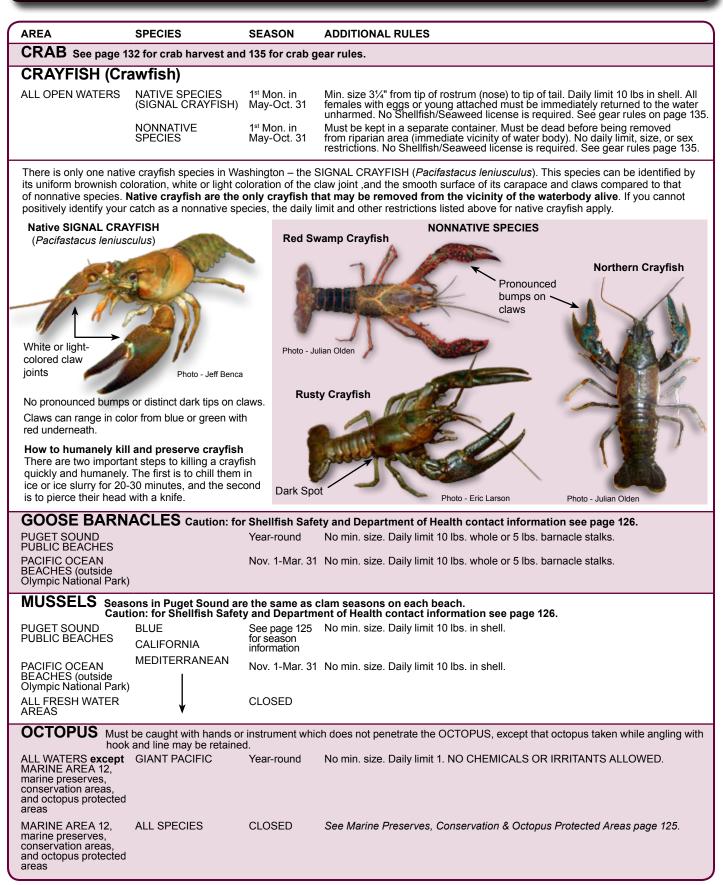
Up to 3", with shiny brown coating on the outside, purple on the inside of shell. Geoduck clam Panopea generosa

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 and Butter 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 doh.wa.gov/shellfishsafety.htm

Shellfish/Seaweed Species Rules



Shellfish/Seaweed Species Rules

AREA	SPECIES	SEASON	ADDITIONAL RULES
OYSTERS caution: for Shellfish Safety and Department of Health contact information see page 126. OYSTERS may only be harvester 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 125 for season information	Min. size 2 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			
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. No license required.
SAND SHRIMP			
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	partment of Health Wa	arning: Scallops	a may retain elevated levels of marine biotoxins. Before harvesting scallops otline, (800) 562-5632 or on the Internet, 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.
			and Department of Health contact information see page 126.
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 par ALL SPECIES	rks have additio Year-round	nal rules or closures. Please check local regulations before harvesting). Daily limit 10 lbs. wet weight. Illegal to harvest any SEAWEED if herring eggs are attached.
* Bull kelp must be cut	a minimum of 24" above	D harvest except narvesting in Stat e the bulb and sho	Fort Flagler, Fort Ebey, and Fort Worden State Parks, which are open to SEAWEED e Parks is limited to posted park hours and special State Park rules below: ort stemmed kelps must be cut a minimum of 12" above the anchor point. The anchor
 * Each harvester must 	r instrument may be used use their own container	. Multiple limits m	VEED. Tearing the plant and use of tined instruments such as rakes or forks is prohibited ay not be combined in the same container. Ist limit has been reached. Drying or partial drying prior to weighing is prohibited
SHRIMP See page	ges 134-135 for shrimp	harvest and ge	ear rules.
SQUID			
ALL WATERS	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.
UNCLASSIFIEI ALL AREAS	D MARINE INVI ALL SPECIES	CLOSED	ES See definition page 11. Examples below.
ALLANLAS	ALL OF LOILO	CLUGLD	See deminion page 11. Examples below.
N ~	Sand Do	llar Sea	Star 🖤 🥂 🤇 Kelp Crab Pacific Graceful Crab
Oyster Drill Snail and Egg Case The shell is about 1½" 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) Moon Snail Shore Crab			

Drawings by Phillip Croft (Exploring the Seashore, 1978, and Oregon Sea Grant Program and Washington Sea Grant Program, 1999). Graceful Crab photo courtesy California Fish & Game. Washington Sport Fishing Rules: Effective July 1, 2018 - June 30, 2019

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 (<u>https://fishhunt.dfw.wa.gov</u>) 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. <u>May not</u> retain any species of crab other than Dungeness, Red Rock, and Tanner. See rules below.

Dungeness, Red Rock, and Tanner 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. **Puget Sound** has a daily limit of 6 Tanner Crab, 4¹/₂" minimum size, of either sex, and in hardshell condition. Measure at the widest portion of the shell. **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 135, check the Shellfish Rule Change toll-free Hotline, (866) 880-5431, or visit https://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)	DUNGENESS, RED ROCK, and TANNER Crab	For seasons go to: https://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 in May/June 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 East of a line from exposed end of north and south jetty upstream to a line between Tongue Point and Rocky Point	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)	DUNGENESS and RED ROCK Crab	Open December 1 to September 15 for Pot Gear. Open year-round to other gear.

How to Measure for Minimum Size

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



DO NOT INCLUDE THE LAST SET OF POINTS WHEN MEASURING SIZE

Dungeness Crab



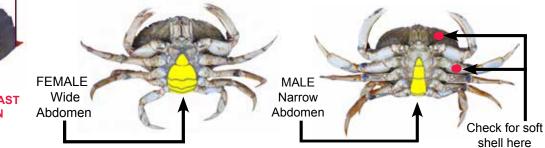
White-tipped claws, brownish shell

Red Rock Crab



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

How to Check for Shell Hardness

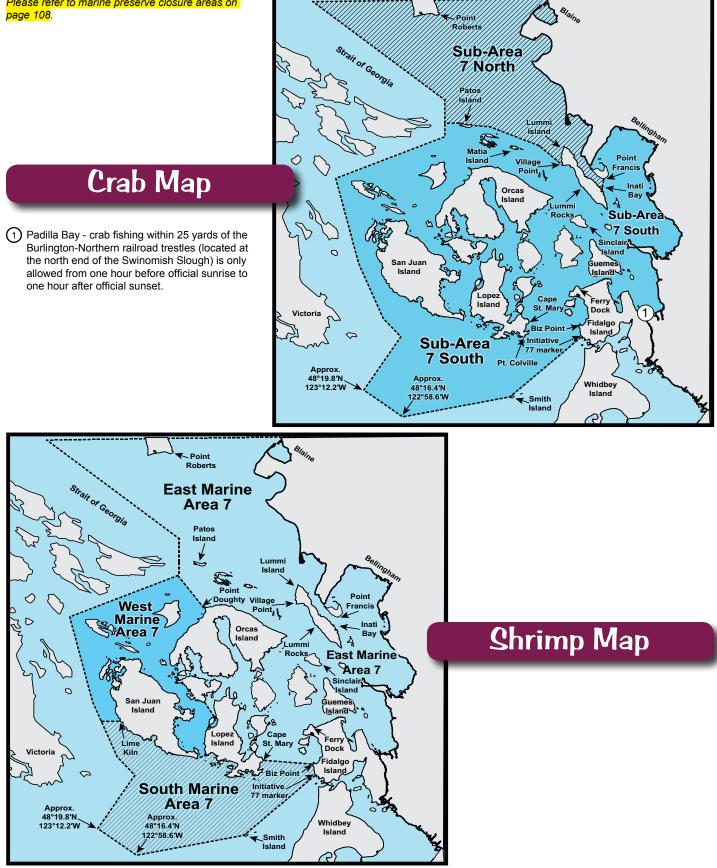


Abdomen of female and male Dungeness

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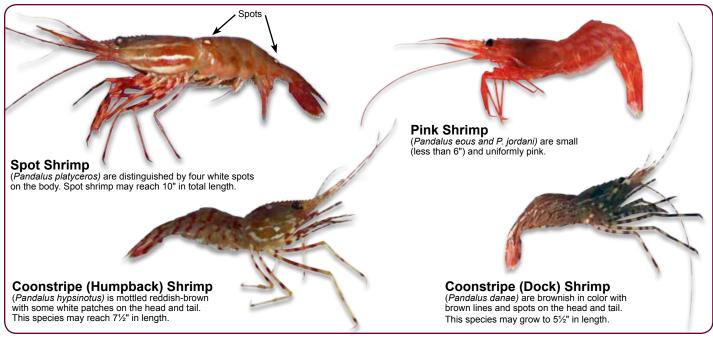
Marine Area 7 Crab and Shrimp Maps

Please refer to marine preserve closure areas on page 108.



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 gear rules on next page) PUGET SOUND (Marine Areas 5-13 and Marine Area 4 east of the Bonilla-Tatoosh line). 1st Saturday in May through May 31 (opening date may occur later depending on tide conditions): DAILY LIMIT OF 80 SHRIMP (if the area is open for shrimp). Shrinp 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 '2" 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 https://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), ALL SPECIES For shrimp season open dates and times go to: 5, 6, 7 East, 7 South, 7 West, 8-1, 8-2, 9, 10, 11, https://wdfw.wa.gov/fishing/shellfish/shrimp/ or refer to the toll-free shellfish rule change hotline (866) 880-5431. The dates for the upcoming 12, 13, Discovery Bay Shrimp District, and Hood Canal Shrimp District (Marine Area 12) season will be announced and available in March. Marine Areas 7 East, 7 South, and 7 West (see map on page 133). Discovery Bay Shrimp District (see Marine Area 6 Map). 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 PACIFIC OCEAN ALL SPECIES



casual sport fisher.

line)

Marine Areas 1-3 and 4 (west of Bonilla-Tatoosh

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 132; shrimp, page 134; and crawfish, page 130) 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, one castable snare, 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 of 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 owner'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 (%"). 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 $\frac{1}{2}$ 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 $\frac{3}{4}$ 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:

Year-round in waters seaward of 20 fathoms.

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 1/8" stretch measure.

Puget Sound:

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

Year-round in waters shoreward of 20 fathoms.

LOST GEAR:

Do not attempt to retrieve <u>your lost</u> shellfish gear without first getting <u>permission</u> from the WDFW Enforcement Program (360) 902-2936. Permission may be granted verbally or by a permit to retrieve <u>your gear</u>. Salvaging gear belonging to others requires a permit. To report lost shellfish gear, use the Online Reporting Tool https://wdfw.wa.gov/enforcement/lost_gear/ or call WDFW at 1-855-542-3935. If we can recover your gear and it is properly identified, we will attempt to return it.

