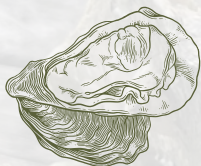




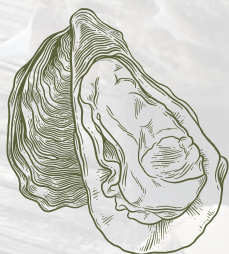
THE COASTAL CONSERVATION LEAGUE'S



GUIDE TO OYSTER SEASON

DO YOU LOVE A LOWCOUNTRY OYSTER ROAST? LEARN HOW TO ENJOY RESPONSIBLY!

If you love oysters and celebrating oyster season in the Lowcountry, good news abounds! Oyster harvesting season opens each year on **October 1st**, a signal that it's time to get out and enjoy one of South Carolina's favorite cold weather traditions! In this guide, discover all the ways you can sustainably participate in oyster season, whether you are harvesting your own oysters right from the estuary or eating at one of the Lowcountry's famed seafood restaurants. **Happy shucking!**



DINING-IN

Interested in supporting South Carolina restaurants participating in responsible oyster recycling?

Scan the QR code for a map of restaurants to see if your favorite places participate!



DIG DEEPER



For more information and resources about oyster shell harvesting and recycling, visit our website.





BEST PRACTICES FOR OYSTER HARVESTING

It's always fun when you get to go out and harvest your own oysters fresh from the salt marsh. Make sure you follow these key tips to help protect this precious natural resource!

1. Buy a saltwater fishing license

Money from these licenses goes back into restoring and conserving our marine resources.

2. Check the recreational shellfish map

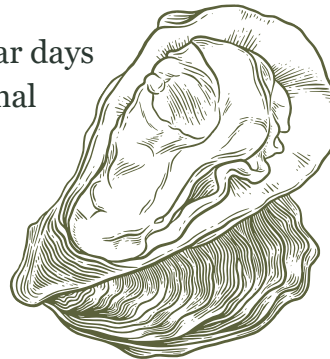
Ensure you are harvesting in an area where it is allowed and safe.

3. Cull in place

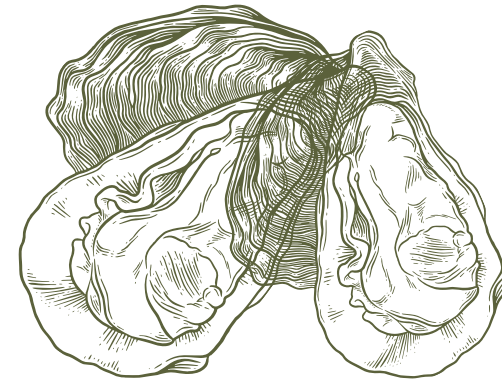
Bring the proper equipment to break off any dead shells and smaller oysters from your clusters. They will provide habitat for future oysters to grow.

4. Know your limits

Two bushels of oysters in one day, limited to two calendar days per seven-day period is the maximum take for recreational harvesting. One bushel is equal to 8 gallons. There is a maximum possession of three personal limits per boat or vehicle.



RECYCLING YOUR SHELLS



Oysters require shell fragments in order to grow new animals on a reef. To help sustain local oyster populations for generations to come, make a plan to recycle your shell before your at-home oyster roast.

Dumping your shell back in the creek is not sustainable because the shells may carry disease that could impact growing populations.

Instead, make sure you recycle your shell at one of SCDNR's oyster shell recycling locations. Biologists will quarantine your shell to prevent the spread of any diseases, and then the shell will be replanted along our coast to ensure the maximum benefit for our future oysters and the health of our shorelines.



***FIND THE CLOSEST
SCDNR OYSTER SHELL
RECYCLING LOCATION***