

Some Edible Shellfish of Cape Cod

1. **Scallop** (do not attach, sit on ocean bottom, but can swim around, like colder water so they swim out to sea in the Summer.

2. **Oyster** (sit on ocean floor, do not attach, do not move)

3. **Quahog** (pronounced coe-hog)

They bury themselves in sand or mud at the bottom of a bay and feed on microscopic plankton. Sit at top of sand, shell opens slightly to feed and to excrete waste.

4. **Soft-shelled clam** (buries itself 8+ inches in the sand/mud, and can dig themselves deeper). Extreme care is needed when harvesting to avoid breaking the shells.

5. **Mussel** (attach to rocks, grass, piers)- blue mussels are the ones served at restaurants, their shells are smooth, but they are very rare on the Cape. Most of the local Cape mussels are ribbed mussels and not edible (they will make you sick).

6. **Whelk** (crawls along the ocean floor and eats quahogs, clams, scallops). Operculum opens the shellfish it catches. Meat is extremely tough, so it needs special preparation to consume.

7. **Razor Clams** bury themselves vertically in the sand. They have a strong "leg" about $\frac{1}{2}$ the shell size that can allow razor clams to swim if needed and to bury extremely quickly in the sand. Delicious to consume.

8. **Cockle/Blood Ark Clam** are edible but not tasty.

