



901 Lake Shore Blvd, Tavares, Fl (352) 742-4400 <http://fishcamponlakeeustis.com>
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DAILY SPECIALS

MARYLAND MONDAYS

*CRAB CAKE DINNER 13.99 SOFT SHELL CRAB DINNER 13.99
POUND OF PEEL AND EAT SHRIMP 13.99*

TACO TUESDAY - 3 Taco Dinner 10.99

*MAHI, CHICKEN, GATOR, SHRIMP, OR GROUPER SERVED W/1 SIDE DISH
(FRIED, GRILLED, OR BLACKENED)*

RAW BAR & WING WEDNESDAY

*DOZEN CLAMS, RAW OR STEAMED 9.99
POUND OF PEEL AND EAT SHRIMP 13.99
\$1 JUMBO WINGS - MINIMUM 5-COUNT 5.00*

THIRSTY THURSDAY - STEAK NIGHT

*\$3.99 MARGARITA'S AND MARTINI'S
CAST IRON GRILLED HALF-POUND FILET MIGNON WITH 2 SIDES 24.99*

FISH FRY FRIDAY

*FULL POUND OF ALASKAN POLLOCK FISH & CHIPS 11.99
FULL POUND OF COD LOIN OR FULL POUND OF MAHI 16.99,
ALL YOU CAN EAT CATFISH NUGGETS 11.99
WITH CRISPY FRIES AND COLE SLAW*

SHRIMP FEST SATURDAYS 13.99

*SHRIMP YOUR WAY WITH 3 SIDES
BLACKENED, GRILLED, FRIED, OR PEEL N EAT,
(FOR 1.99+) COCONUT, KETO STYLE, TORNADO STYLE*

MAHI FEAST SUNDAY 13.99

*MAHI FILLET COOKED AS YOU DESIRE WITH 3 SIDES
(FRIED, GRILLED, BLACKENED, GARLIC PARMESAN (+1.99))*

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APPETIZERS

TEMPURA PICKLE CHIPS n RANCH 6.49

DELI PICKLE CHIPS BATTERED & FRIED, SERVED WITH RANCH DRESSING FOR DIPPING

COCONUT SHRIMP SKEWERS 11.99

*SHRIMP ON SKEWERS HAND-DIPPED IN TEMPURA BATTER AND COCONUT FLAKES, THEN FRIED IN 100% PEANUT OIL
SERVED WITH OUR PINA COLADA SAUCE, ASA DINNER WITH TWO SIDE DISHES 16.99*

FRIED FISH BASKET (C)9.99 (G)12.99

FRIED CATFISH PIECES OR GROUPER NUGGETS SERVED WITH TARTAR SAUCE AND FRIES

FRIED GREEN TOMATOES 6.99

SERVED WITH RANCH AND SRIRACHA AIOLI

GARLIC PARM FRIES 6.49

SMOKED FISH DIP 9.99

SMOKED SEASONAL WHITE FISH WITH FLOUR TORTILLA CRISPS

CHICKEN NUGGETS N FRIES 8.99

OLD BAY BLEU CHIPS 6.99

BASKET OF HOME FRIED POTATO CHIPS TOSSED IN OLD BAY AND BAKED WITH BLEU CHEESE CRUMBLES, SERVED WITH BLEU CHEESE DRESSING

GATOR BITES 14.99

BREADED GATOR TAIL FRIED AND SERVED WITH OUR RED CHILI AIOLI

REDNECK NACHOS 12.99

LOTS OF PULLED PORK IN BBQ OVER CRISPY FRIES TOPPED WITH BACON, CHEDDAR, AND RANCH - A LAKE COUNTY RECIPE

SEAFOOD ENCHILADAS 14.99

SHRIMP & BLUE CRAB SAUTÉED IN A GRAINED DIJON CREAM SAUCE WITH SHREDDED PARM, AS A DINNER WITH TWO SIDE DISHES 19.99

MARYLAND CRAB CAKE 14.99

LUMP CRAB, MINCED VEGETABLES, SEASONINGS. GLUTEN-FREE

PEEL AND EAT SHRIMP (1/2 LB)11.99 (LB)19.99

1/2 LB - OLD BAY SHRIMP - WARM OR COLD

JUMBO CHICKEN WINGS 13.99

10 WINGS PLAIN, OLD BAY RUB, JERK RUB, BUFFALO, OR GARLIC PARM

CEDAR KEY MIDDLENECK CLAMS - BRYAN FARMS

RAW OR STEAMED IN SCAMPI SAUCE - 1/2 DOZEN 7.99/ DOZEN 13.99 / 25-COUNT (STEAMED ONLY) 19.99

OYSTER BASKET

TEN FRIED OYSTERS & FRIES 14.99

DRAIN THE SWAMP PLATTER

FROG'S LEGS, CATFISH NUGGETS, GATOR BITES SERVES FIVE 28.99 WITH SRIRACHA AIOLI, TARTAR, & COCKTAIL SAUCES

THE STATE THINKS YOU MAY NOT KNOW THIS ALREADY, BUT...

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

PEANUT ALERT- WE FRY WITH 100% CHOLESTEROL-FREE PEANUT OIL. LET YOUR SERVER KNOW ABOUT ANY ALLERGIES OR SENSITIVITIES TO SALT OR OTHER INGREDIENTS.

TOP O' THE FOOD **CHAIN DINNERS**

7-ounce Maine Lobster Tail Dinner

Old Bay seasoning, Drawn Butter, 2 side dishes 27.99

FISH AND CHIPS

Breaded Sustainably harvested half pound of Cod Loin or pound of Alaskan Pollock, Fried in cholesterol-free peanut oil, served with Crispy Fries and Cole Slaw 14.99

FRIED SHRIMP PLATTER

Breaded Shrimp served with your choice of two sides and Cocktail Sauce. 14.99
Double Shrimp (6.99)

ANTARCTIC SALMON

From Sixty Degrees South. Blackened, or Grilled. Served with 2 side dishes 20.99

SIGNATURE SEA BEANS with Shrimp or Mahi

Salicornia - like salty baby asparagus - sauteed with garlic & onions. with 1 side dish. 220-calories, 34.5 grams protein, Omega-3s, Calcium. A superfood! 20.99

CEDAR KEY MIDDLENECK CLAMS OVER LINGUINI WITH SCAMPI SAUCE

Steamed Clams over Linguini smothered in our house-made Scampi Sauce 15.99

FISH CAMP SMART CATCH

Sustainably harvested Mahi Fried, Grilled, or Blackened served with a Dijon Cream Sauce and two (2) side dishes, Try it Garlic Parm Style (+1.99) 14.99

KETO MAHI OR KETO SHRIMP

Grilled Mahi or Shrimp over warm Pico Salsa topped with toasted Country Dijon Mayonnaise served with Kale Caesar and Vegetables Caponata 15.99
Gluten Free

BUTTERY CHARDONNAY CHICKEN

Two filets of Chicken Breast lightly floured, seared in olive oil then baked with Chef Troy's Scampi Sauce, served with two side dishes 13.99

CAST IRON GRILLED HALF LB FILET MIGNON

Perfectly Grilled to your preference. Served with two (2) side dishes 31.99

SEAFOOD TRIO TAVARES

Grilled or Blackened Mahi or Fried Alaskan Pollock, Shrimp, and Lump Crab Cake with our Country Dijon Sauce. Served with two (2) side dishes 19.99

SHRIMP AND GRITS

Shrimp and grits with Cajun Butter Sauce and Andouille Sausage 15.99
Gluten Free | Double Shrimp (6.99)

SOFT SHELL CRABS A LA MEUNIERE

Two soft shell crabs lightly fried served with 2 side dishes 21.99

SHRIMP SCAMPI OVER LINGUINI

Grilled Shrimp served over Linguini smothered in our house-made Scampi Sauce 15.99
Double Shrimp (6.99)

SNOW CRAB LEGS

3 Large Clusters, served with 2 side dishes 29.99

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FROM THE KETTLE

CLASSIC CLAM CHOWDER

Creamy clam and potato chowder with extra chopped clams and bacon. Served with our flour tortilla crisps. (Cup or Bowl) 5.99 9.99

SWAMP SOUP

Chicken soup, Black Eyed Peas, Kale, flavored with Andouille Sausage (Gluten Free) (Cup or Bowl) 3.25 5.75

LITTLE SHINNERS MENU

All Kid's Meals Served with Fries & Free Beverage under 12.

^{7.99}
KID'S FISH AND CHIPS

KID'S CHICKEN NUGGETS

KID'S BURGER

KID'S GRILLED CHEESE

KID'S CHEESE QUESADILLA

FARM TO TABLE GREENS

Add Grilled or Fried Chicken 4.99 | Add Mahi 6.99 | Add Grouper Nuggets 6.99 | Add Cod 6.99 | Add 7 Shrimp 6.99
Dressing Selections:

Our Signature Florida Orange Vinaigrette, Caesar, 1000 Island, Chunky Bleu Cheese, Ranch, Honey Mustard, Italian, French

AQUAPONIC LYNX FARM SALAD

Check out what our neighbors at Aquaponic Lynx in nearby Yalaha are gardening, Gluten Free 9.25

KALE CAESAR

Local raw chopped Kale lightly tossed in our house-made Anchovy Caesar and Shredded Parmesan Dressing. Gluten Free 8.99

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SIGNATURE HANDHELDS

BLACKENED GROUPEL REUBEN

Grouper grilled in Cajun Seasoning, topped with Pepper Jack Cheese, Hot Sauerkraut, 1000 Island Dressing, and served on toasted marble rye bread with fries 14.99

STEAKBURGER

1/2 LB Burger served on a buttery toasted bun served with lettuce, tomato, and fries. 12.99

BIG LAKE COUNTY BURGER

Florida grass-fed burger with Smoked Bacon, your choice of American or Pepper Jack Cheese, lettuce, tomato, and seasonings with fries. 14.99

CHICKEN CHAMP

Marinated Chicken Breast Fried, Blackened, or Grilled with lettuce, tomato, pickles and your choice of American or Pepper Jack Cheese with fries. 11.99

FISH CAMP CHAMP

Fresh Mahi Filet Fried, Grilled, or Blackened, served with pickles, lettuce, tomato, your choice of cheese on a buttery toasted bun with fries. 13.99

TWIN LOBSTER ROLLS

Maine Lobster Meat served warm with a side of butter or cold with a side of mayo, fries 27.95

LIL PIGGY SANDWICH

BBQ Pulled Pork on a buttered, toasted bun, served with ramekin of Cole Slaw on side, and served with fries. 10.99

CUBAN REUBEN

Pulled pork, hot sauerkraut, pepper jack, pickles, Dijon on toasted rye. 12.99

FISH CAMP TACOS

Try them with Mahi, Gator, Grouper, Shrimp, or Chicken. Served with one side dish and our Pico de Gallo Salsa, Chipotle Crema, Shredded Sharp Cheddar, and Lettuce on the side. 14.99

LAKE SIDE DISHES

REGULAR SIDES

COLE SLAW-GF | CHEESE GRITS-GF | KALE CAESAR-GF | FARM SALAD-GF |
CUP SWAMP SOUP-GF | FRIES | HUSHPUPIES GF-Gluten-Free V-Vegan

PREMIUM SIDES

VEGGIES CAPONATA-GF,V (+1.49) | ONION RINGS (+1.49) | BAKED POTATO-GF (+1.99) |
LOADED BAKER-GF (+2.99) | OLD BAY BLEU CHIPS-GF (+1.99) | LINGUINI (+1.99)
GARLIC PARM FRIES (+1.99) | CUP CLAM CHOWDER (+2.49) | SWEET TOTS (+.39)
ANDOUILLE & BLACK EYED PEAS (+1.99) | SEA BEANS-GF,V (+4.50)

NOTE - SOUPS AND SALADS ARE SERVED BEFORE THE MEAL

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"LIVIN' LA VIDA LOCAL!" FISH CAMP IS PROUD TO SERVE LOCAL PRODUCE, MEATS, CRAFT BEERS, LIQUORS, AND WINES.

Our goal at the Fish Camp is to bring to your table the best products you could find on a 2 and a half hour road trip from our little corner of paradise. We partner with our local community to bring you unique offerings of food, drink, art, and music.

LOCAL FARMS AND SEAFOOD VENDORS

Aquaponic Lynx Farm in Yalaha, Florida : Mixed Greens, Buckwheat, Microgreens, and Kale.

Brandimarte & Sons, BASSCO, Oysters, New Smyrna Beach

Bryan Farms, Cedar Key, FL : Gulf farmed Cedar Key Clams

Central Florida Trophy Hunt, Cocoa, FL - Gator

Seafood Connection, Cape Canaveral, FL: Wild Caught Shrimp

Fort McCoy Ranch, Fort McCoy, FL : Fla Grass-fed Ground Beef

4Roots Farm, Orlando - tomatoes

LOCAL DISTILLERS

Yalaha Bootleggin Co, Yalaha, FL ; Moonshines

Patel Spirits, P1 Vodka, Orlando, FL | St. Augustine Distillery

Loggerhead Distillery, Sanford, FL

Njoy Spirits, Weeki Watchee, FL : Wild Buck Rye, Mermaid Dark

Oceanside Distillery, Cape Canaveral, FL - Limoncello

Turnbull Bay Rum, New Smyrna Beach, FL

Toasted Coconut Rum, Siesta Key Distillery, Sarasota

J.F. Haden's Espresso Liqueur, Miami

SOME OF OUR LOCAL BREWERS AND VINEYARD

3 Daughters Brewing, St Petersburg, FL

3 Odd Guys Brewing, Apopka, FL

Brew Hub - Lakeland, FL | Tactical Brewing, Orlando

Brew Bus, Tampa | Sun creek Brewery, Clermont

Crooked Can Brewing, Winter Garden, FL

Escape Brewing, Trinity, FL

Florida Avenue, Wesley Chapel, FL

Green Bench Brewing, St Pete, FL

Hourglass Brewery, Orlando and Longwood, FL

Orange Blossom Brewing : Lakeland, FL | Woven Water, Tampa

Lakeridge Winery, Clermont, FL : Southern Red, Southern White

**CHECK OUT OUR LOCAL ARTISTS IN OUR ART GALLERY
AND AROUND THE RESTAURANT:**

TIM VAUGHAN, LINDA WATTS, TIM PARKER, AND MORE

The Fish Camp on Lake Eustis follows all CDC Guidelines for sanitation and requires all our cooks to be certified Food Managers through ServSafe.