

# 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 SHINERS MENU

All Kid's Meals Served with Drink and Fries. 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 4.50 | Add Mahi 5.99 | Add Grouper Nuggets 5.99 | Add Cod 5.99 | Add 7 Shrimp 5.99  
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 8.25

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



901 Lake Shore Blvd, Tavares, FL (352) 742-4400 <http://fishcamponlakeeustis.com>  
Facebook @FishCampFLA

## **DAILY SPECIALS**

### **MARYLAND MONDAYS - CHOOSE ONE (1)**

*CRAB CAKE DINNER 13.99*

*SNOW CRAB CLUSTER 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  
WITH 1 SIDE DISH  
(FRIED, GRILLED OR BLACKENED)*

### **RAW BAR WEDNESDAY**

*DOZEN OYSTERS, RAW OR STEAMED 14.99*

*POUND OF PEEL AND EAT SHRIMP 13.99*

*DOZEN CEDAR KEY CLAMS, RAW OR STEAMED 9.25*

### **THIRSTY THURSDAY/ STEAK NIGHT**

*\$3.99 MARGARITA'S AND MARTINI'S*

*100Z RIBEYE WITH 2 SIDES 16.95*

### **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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# TOP O' THE FOOD CHAIN DINNERS

## 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! **19.99**

## SHRIMP & FRIES

Breaded Shrimp served over a bed of natural cut Fries, Cole Slaw, Cocktail Sauce. **13.99**  
Double Shrimp (5.99)

## PAN-SEARED SALMON

Choose between Blackened, or Grilled. Served with a large Baked Potato and our  
Vegetables Caponata **22.99**

## CEDAR KEY MIDDLENECK CLAMS OVER LINGUINI WITH SCAMPI SAUCE

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

## 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**

## 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**

## FISH CAMP TACOS

3 flour tortillas with your choice of meat, Fried, Blackened, or Grilled, Served with  
Pico de Gallo, Cheese, Lettuce, Chipotle Crema and one (1) Side dish.

Double fish on your Mahi **3.99**

Mahi 13.99 | Shrimp 13.99 | Chicken 11.99 | Gator 13.99 | Grouper 13.99

## 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 **14.99**

Gluten Free

## 10 OUNCE RIBEYE

Perfectly Grilled to your preference 10oz Ribeye. Served with two (2) side dishes **24.99**

## PULLED PORK DINNER

Choose between 6 oz Lil Pig meal or 12 oz Big Pig, 2 side dishes **(6 ounce) 10.99 (12 ounce) 13.99**

## 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 Cream Sauce and Andouille Sausage **14.99**

Gluten Free | Double Shrimp (5.99)

## 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 (5.99)

## SNOW CRAB LEGS

3 Large Clusters, served with 2 side dishes **28.99**

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# SIGNATURE SANDWICHES

## BIG LAKE COUNTY BURGER

Steakburger with Smoked Bacon, your choice of American or Pepper Jack Cheese, lettuce, tomato, and seasonings with fries. 14.99

## BLACKENED GROUPEUR 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 14.25

## 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. 13.25

## 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, topped with Cole Slaw, served with fries. 10.99

## STEAKBURGER

1/2 LB Burger served on a buttery toasted bun served with lettuce, tomato, and fries. 12.25

## THE BIG MOUTH RALPH

Steakburger with fried pickles, bacon, cheese, lettuce and tomato, served with fries. 15.99

# LAKE SIDE DISHES

## REGULAR SIDES

COLE SLAW-GF | CHEESE GRITS-GF | KALE CAESAR-GF | FARM SALAD-GF |  
CUP SWAMP SOUP-GF | FRIES | SWEET POTATO TOTS | HUSHPUPPIES

## PREMIUM SIDES

VEGGIES CAPONATA-GF (+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)  
ANDOUILLE & BLACK EYED PEAS (+1.99) | SEA BEANS-GF (+4.50)

NOTE - SOUPS AND SALADS ARE SERVED BEFORE THE MEAL

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# APPETIZERS

## TEMPURA PICKLE CHIPS n RANCH 6.49

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

## HAND-DIPPED COCONUT SHRIMP 11.99

*SHRIMP ON SKEWERS ROLLED 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 5.99

## 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 11.99

*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) 18.99

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

## JUMBO CHICKEN WINGS 13.99

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

## CEDAR KEY MIDDLENECK CLAMS (1/2 DZ) 7.99 (DZ) 13.99 (25CT-STEAMED) 19.99

*STEAMED IN SCAMPI SAUCE OR RAW ON THE HALF-SHELL*

*1/2 DOZEN / DOZEN / 25-COUNT (STEAMED ONLY) / 50-CT (29.99)*

## FROG'S LEGS n FRIES (2 pair) 14.99

DRAIN THE SWAMP PLATTER (6 pairs w Fries) 29.99 Serves 3-4 ppl

## OYSTERS from NEW SMYRNA BEACH, RAW OR STEAMED

*25.99 DOZEN / 13.99 1/2 DOZEN*

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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

Seafood Connection, Cape Canaveral, FL: Wild Caught Shrimp

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

## **LOCAL DISTILLERS**

Yalaha Bootleggin Co, Yalaha, FL ; Moonshines

Patel Spirits, P1 Vodka, Orlando, FL

Loggerhead Distillery, Sanford, FL

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

Turnbull Bay Rum, New Smyrna Beach, FL

Toasted Coconut Rum, Siesta Key Distillery, Sarasota

## **SOME OF OUR LOCAL BREWERS AND VINEYARD**

3 Daughters Brewing, St Petersburg, FL

3 Odd Guys Brewing, Apopka, FL

Brew Hub - Lakeland, FL | Ellipsis Brewing, Orlando

Brew Bus, Tampa | Suncreek Brewery, Clermont

Broken Strings Brewery, Orlando, FL

Crooked Can Brewing, Winter Garden, FL : High Stepper IPA

Escape Brewing, Wesley Chapel, FL

Florida Avenue, Wesley Chapel, FL

Green Bench Brewing, St Pete, FL

Orange Blossom Brewing : Lakeland, FL

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.