

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

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 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 & 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

10OZ 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

OYSTER BASKET

DOZEN FRIED OYSTERS & FRIES 14.99

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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.