DAILY SPECIALS

MARYLAND MONDAYS

MARYLAND BLUE CRAB CAKE DINNER 15.99 SOFT SHELL CRAB DINNER 14.99 SNOW CRAB DINNER 24.99 INCLUDES COLESLAW AND 1 SIDE

TACO TUESDAY - 3 Taco Dinner 11.99

MAHI, CHICKEN, SHRIMP, OR GROUPER BLACKENED, GRILLED, FRIED INCLUDES 1 SIDE GATOR 2.99 UPCHARGE

RAW BAR & WING WEDNESDAY

DOZEN CLAMS, RAW OR STEAMED 10.99
DOZEN OYSTERS, RAW OR STEAMED 17.99
1/2 DOZEN OYSTERS 11.99
1 LB MUSSELS PEI 10.99
1 LB OF PEEL AND EAT SHRIMP WARM OR COLD 14.99
\$1.00 JUMBO WINGS EACH - MINIMUM ORDER 5

THIRSTY THURSDAY - STEAK NIGHT

MARGARITA'S AND MARTINI'S 4.99 FISHBOWL MARGARITAS - ANY FLAVOR 9.99 1/2 LB FILET MIGNON CAST IRON GRILLED INCLUDES 2 SIDES 27.99

FISH FRY FRIDAY

1 LB OF ALASKAN POLLOCK FISH 12.99 10 OZ OF NEW ENGLAND HADDOCK 14.99 1 LB OF COD LOIN OR MAHI 19.99 1 LB CATFISH BITES 12.99 INCLUDES COLESLAW WITH 1 SIDE

SHRIMPFEST SATURDAYS 14.99

1/2 LB SHRIMP SERVED YOUR WAY, BLACKENED, GRILLED, FRIED INCLUDES COLESLAW AND 2 SIDES + 1.99 COCONUT STYLE

MAHI FEAST SUNDAY 13.99

1/2 LB MAHI FILLET SERVED AS YOU DESIRE BLACKENED, GRILLED, FRIED INCLUDES COLESLAW AND 2 SIDES
ADD GARLIC PARMESAN (+1.99)

STARTERS

TEMPURA PICKLE CHIPS n RANCH 6.99

DELI PICKLE CHIPS BATTERED & FRIED, SERVED WITH RANCH

FRIED GREEN TOMATOES 7.99 SERVED WITH RANCH AND SRIRACHA AIOLI

HUSHPUPPIES 5.99

 $DOZEN\ MADE\ FRESH\ AND\ FRIED\ TO\ ORDER\ SERVED\ WITH\ CHIPOTLE$ AIOLI

OKRA SOUTHERN FRIED 8.99

SERVED WITH OUR SRIRACHA AIOLI AND RANCH FOR DIPPING

GARLIC PARM FRIES 6.99

CHICKEN BITES AND FRIES 8.99

CATFISH BITES 1/2 LB 7.99 SERVED WITH TARTER SAUCE

JUMBO CHICKEN WINGS 14.99

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

REDNECK NACHOS 12.99

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

OLD BAY BLEU CHIPS 7.99

HOME FRIED POTATO CHIPS POWDERED WITH OLD BAY AND BAKED WITH BLEU CHEESE CRUMBLES, BLEU CHEESE DRESSING ON THE SIDE

SMOKED FISH DIP 9.99

SMOKED SEASONAL WHITE FISH WITH FLOUR TORTILLA CRISPS

COCONUT SHRIMP SKEWERS 12.99

SHRIMP ON SKEWERS HAND-DIPPED IN TEMPURA BATTER AND COCONUT FLAKES, THEN FRIED

SERVED WITH OUR PINA COLADA SAUCE

GATOR BITES 15.99

BREADED GATOR TAIL FRIED AND SERVED WITH OUR RED CHILI AIOLI

PEEL AND EAT SHRIMP

OLD BAY SHRIMP - WARM OR COLD - 1/2 LB -12.99 | FULL POUND 20.99

CEDAR KEY MIDDLENECK CLAMS, BRYAN FARMS

RAW OR STEAMED IN SCAMPI SAUCE 1/2 DOZEN 8.99 OR DOZEN 14.99 25 COUNT STEAMED ONLY 22.99

DRAIN THE SWAMP PLATTER 29.99

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

<u>IENTRIEIES</u>

FISH AND CHIPS

Breaded sustainably harvested 1/2 lb of Haddock Filet, Cod Loin or 1 lb of Alaskan Pollock served with coleslaw, tartar sauce and 1 side 15.99

FISH CAMP SMART CATCH

1/2 lb sustainably harvested Mahi grilled, blackened or fried served with a dijon cream sauce, coleslaw and 1 side 15.99

GOLDEN FRIED SHRIMP BASKET

Breaded shrimp served with coleslaw with 1 side and cocktail sauce. 15.99

Double your shrimp only 6.99

1/2 LB GROUPER FISH BASKET

Fried grouper bites served with fries, coleslaw, and tartar 15.99

1/2 LB ANTARCTIC SALMON

Caught by Sixty Degrees South. Blackened, or grilled served with 2 sides 21.99

MANGROVE SNAPPER

Pan-seared then finished in the oven with our scampi sauce, served with 2 sides. 19.99

SNOW CRAB LEGS

3 Large clusters, served with 2 sides 31.99

CEDAR KEY MIDDLENECK CLAMS OVER LINGUINI WITH SCAMPI SAUCE

Steamed clams over linguini smothered in our freshly made house scampi sauce 15.99

JIM'S MARYLAND BLUE CRAB CAKE

Maryland blue lump crab, minced vegetables, old bay & seasonings, gluten-free bread crumbs, egg, mayo served with coleslaw and 1 side 20.99

SOFT SHELL CRABS A LA MEUNIERE

Two soft shell crabs lightly fried served with coleslaw and 1 side 23.99

OYSTER DINNER BASKET

Fried Oysters, fries, coleslaw, tartar and cocktail sauce 15.99

SEAFOOD TRIO TAVARES

Grilled mahi or fried Alaskan pollock, shrimp, and lump crab cake with our country dijon sauce served with coleslaw and 1 side 20.99

SHRIMP SCAMPI OVER LINGUINI

Grilled Shrimp served over linguini smothered in our house-made scampi sauce served with toasted garlic bread 17.99

Double shrimp only 6.99

SHRIMP AND GRITS

Shrimp and grits with cajun butter sauce and andouille sausage 16.99

Double your shrimp only 6.99

SEAFOOD ENCHILADAS

Shrimp and blue crab sauteed in a grained dijon cream sauce with shredded parm served with 2 sides 20.99

1/2 LB FILET MIGNON CAST IRON GRILLED

Perfectly grilled to your preference with steak butter served with 2 sides 34.99

BUTTERY CHARDONNAY CHICKEN

Two filets of chicken breast lightly floured, seared in olive oil then baked with Chef Troy's scampi sauce, served with garlic bread with 2 sides 16.99

SAVORY SOUTHERN CHICKEN

Two chicken filets baked with our mushroom gravy, served with 2 sides 15.99

SOUP MADE DAILY

FISH CAMP'S FAMOUS CLAM CHOWDER

Freshly made creamy clam and potato chowder with extra chopped clams and bacon served with our tortilla crisp

Cup 5.99 Bowl 9.99

SWAMP SOUP

Chicken soup, black-eyed peas, kale, andouille sausage gluten free Cup 3.49 Bowl 5.99

LITTLE FRY MIENU

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

GRILLED CHEESE 7.99

CHEESE QUESADILLA 7.99

CHICKEN BITES 8.00

FISH n CHIPS 8.99

POPCORN SHRIMP ***

FARM TO TABLE SALADS

FARM FRESH SALAD

Experience what our neighbors at Aquaponic Lynx in nearby Yalaha are gardening it's gluten free 9.49

KALE CAESAR CUSTOMER FAVORITE

Local raw chopped kale lightly tossed in our house-made anchovy Caesar and shredded parmesan dressing gluten free. 9.49

Add Chicken 4.99 | Mahi 6.99 | Grouper Bites 6.99 Cod 6.99 | 1/2 Dozen Shrimp 6.99

Dressing Selections:

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



BLACKENED GROUPER 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

FISH CAMP TACOS

Try them with mahi, grouper, shrimp, or chicken served with our pico salsa, chipotle crema, shredded sharp cheddar, and lettuce includes 1 side. 15.99

GATOR 2.99 UPCHARGE

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

LOBSTER ROLL

1/4 lb Maine lobster meat served warm on a 8" hoagie roll with a side of butter or cold with a side of mayo, coleslaw and fries 32.99

STEAKBURGER

1/2 lb burger served on a buttery toasted bun served with lettuce, tomato, and fries. 13.99

BIG LAKE COUNTY BURGER

Florida grass-fed 1/2 lb burger with smoked bacon, your choice of American or pepper jack cheese, lettuce, tomato, and seasonings with fries. 15.99

CHICKEN CHAMP

Marinated chicken breast grilled, blackened, or fried with lettuce, tomato, pickles and your choice of American or pepper jack cheese with fries. 12.99

BBQ PULLED PORK SANDWICH

6 oz BBQ pulled pork slow roasted over 4 hours on a buttered toasted bun, served with coleslaw and fries. 12.99

CUBAN REUBEN

6 oz pulled pork, hot sauerkraut, pepper jack, pickles, dijon on toasted rye. 13.99

SIDES

REGULAR

COLESLAW-GF | CHEESE GRITS-GF | KALE CAESAR-GF | FARM SALAD-GF | CUP SWAMP SOUP-GF | FRIES | HUSHPUPPIES | RICE PILAF

PREMIUM

VEGGIES CAPONATA-GF,V +1.49 | ONION RINGS +1.49
GARLIC MASHED POTATOES-GF +1.99 | LOADED MASHED-GF +2.99 |
OLD BAY BLEU CHIPS-GF +1.99 | LINGUINI +1.99 | FRIED OKRA +1.99 |
GARLIC PARM FRIES +1.99 | CUP CLAM CHOWDER +2.49 | SWEET TOTS +.39 |
ANDOUILLE & BLACK EYED PEAS (+1.99) | MAC N' CHEESE (+1.99)
NOTE - SOUPS AND SALADS ARE SERVED BEFORE THE MEAL GF=Gluten-Free V=Vegan



CHIEF'S SPECIALS BOARD

STEAMED MUSSELS from PEI 13.99

1 lb of delicious PEI Mussels tossed in a white wine garlic sauce served with toasted garlic bread

OYSTERS RAW or STEAMED 22.99

Dozen Oysters served with horseradish, cocktail sauce, lemons and saltine crackers
1/2 Dozen only 14.99

LOW-COUNTRY SEAFOOD BOIL 31.99

2 large Snow Crab leg clusters, 1/2 lb shrimp, 1/4 lb andouille sausage, corn and red bliss potatoes

CHEF'S CLASSIC LOBSTER MAC & CHEESE 28.99

1/4 lb Maine Lobster claw meat made to order with Cavatappi noodles tossed in a creamy smokey cheese sauce served with toasted garlic bread

PAN-SEARED SCALLOP SCAMPI 19.99

Whole seared scallops served over linguine and tossed in Chef Troy's famous scampi sauce loaded with scallop pieces served with toasted garlic bread

FRIED CLAM STRIPS 15.99

Lightly breaded clams served on a bed of fries with coleslaw and Fish Camp's tartar sauce

DESSERTS MADE LOCALLY 6.99

Creme Brulee, Key Lime Pie, Chocolate Earthquake Cake Cheese Cakes Plain, Strawberry, Blueberry, Caramel, Bacon Salted Caramel, or Peanut Butter

A la Mode add 2.49