



TAVARES FLORIDA

CHIEF'S SPECIALS BOARD

STEAMED MUSSELS 13.99

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

OYSTERS RAW or STEAMED 24.99

Dozen Oysters served with horseradish, cocktail sauce, lemons and saltine crackers.

1/2 Dozen only 15.99

FISH CAMP SEAFOOD BOIL 24.99

1 lb Mussels, 1/2 lb Shrimp, 1/4 lb Andouille Sausage, corn and red bliss potatoes tossed in old bay seasoning with butter.

CRAB-STUFFED FLOUNDER 28.99

1/2 lb oven-roasted flounder filet layered with a generous portion of our succulent jumbo lump crab stuffing. Served over a bed of jasmine rice and topped with a savory lemon caper sauce.

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.

PAN-SEARED SCALLOP SCAMPI 19.99

Whole seared Scallops served over linguine and tossed in Chef Troy's famous scampi sauce with Scallop pieces served with toasted garlic bread.

FRIED CLAM STRIPS 17.99

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

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.