FISH CAMP
ON LAKE EUSTIS

Seafood • Drinks • Lake Views

Tavares, FL

Real Food. Real Ingredients.

MADE FRESH EVERY TIME.

At Fish Camp on Lake Eustis, we take pride in preparing real food with quality ingredients. From our house-made soups, sauces and fresh seafood favorites to our signature dishes, our kitchen is a scratch kitchen, creating homemade recipes made fresh every time.

Great food, cold drinks and genuine Florida lakefront hospitality.

LUNCH | DINNER | HAPPY HOUR | CATERING

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SEAFOOD STARTERS

Soft Shell Crab — $17.99
Two soft shell crabs lightly fried and served with tartar sauce.

Catfish Bites — $9.99
½ lb. of hand-breaded catfish bites fried golden and served with tartar sauce.

Smoked Fish Dip — $12.99
House-made smoked seasonal white fish dip served with tortilla chips.

Jumbo Lump Crab Cakes — $21.99
Three appetizer-size jumbo lump cakes seasoned with Old Bay and served with our house-made Louisiana rémoulade.

Steamed Mussels — $12.99
One pound of mussels tossed in white wine garlic sauce or house made marinara and served with garlic toast.

Coconut Shrimp — $13.99
Tempura-battered shrimp rolled in coconut, fried golden and served with piña colada sauce.

Gator Bites — $17.99
Hand-breaded gator tail fried golden and served with sriracha aioli.

Cedar Key Clams
6 ct. $10.99 | 12 ct. $19.99 | 25 ct. $32.99
Fresh Florida middleneck clams served raw or steamed white wine garlic sauce. ***25 ct. available steamed only.***

Peel & Eat Shrimp
½ lb. $14.99 | 1 lb. $23.99
Old Bay-seasoned shrimp served warm or chilled.

Drain the Swamp Platter — $34.99
8 shrimp, catfish nuggets, gator bites and frog legs served with tartar sauce, cocktail sauce and sriracha aioli.

Shrimp & Bacon Quesadilla — $14.99
Grilled flour tortilla loaded with shrimp, bacon and melted cheese, served with fresh pico and chipotle aioli.

Stuffed Crab — $16.99
Two stuffed crabs with crab meat, red onion, celery, bell pepper and Cajun aioli. Choose sautéed in Chardonnay sauce or deep-fried with our house-made Louisiana rémoulade.

APPETIZERS

Pickle Chips — $8.99
Tempura-battered pickle chips fried golden and served with ranch.

Hush Puppies — $7.49
House-made hush puppies fried golden and served with chipotle aioli.

Southern BBQ Fries — $12.99
Crispy fries piled with BBQ pulled pork, bacon, cheddar and ranch.

Jumbo Chicken Wings — $14.99
10 jumbo wings served with your choice of sauce or dry rub.
Sauces: *Mild, Medium, Hot, BBQ, Garlic Parmesan, Hot Honey*
Dry Rubs: *Old Bay, Jerk, Lemon Pepper*

Crispy Onion Rings — $7.99
House-made onion rings fried golden and served with sriracha ranch.
Coconut batter +$1.99

Fried Green Tomatoes — $8.99
Crispy fried green tomatoes served with ranch and sriracha aioli.

Southern Fried Okra — $9.99
Southern-style fried okra served with ranch and sriracha aioli.

Chicken & Bacon Quesadilla — $13.99
Grilled flour tortilla loaded with chicken, bacon and melted cheese, served with fresh pico and chipotle aioli.

SALADS

Farm Fresh Salad — $9.99
Fresh mixed greens with tomatoes, cucumbers, red onion and cheddar cheese.

Kale Caesar — $9.99
Fresh kale tossed in our house-made anchovy Caesar dressing with parmesan cheese.

ADD TO ANY SALAD:

Chicken	Mahi	Cod	Grouper	6 ct. Shrimp
+$5.99	+$7.99	+$7.99	+$7.99	+$6.99

SOUPS

Famous Clam Chowder
Cup $6.99 | Bowl $10.99
Our rich and creamy house-made clam chowder loaded with tender clams and potatoes, served in a tortilla crisp.

Soup du Jour — NEW
Cup $4.99 | Bowl $6.99
Ask your server about today's house-made soup.

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FROM OUR KITCHEN

Low Country Boil — $35.99
Two snow crab clusters with shrimp, andouille sausage, corn & red potatoes.
Extra cluster +$13.99

Stuffed Flounder — $28.99
Crab stuffed flounder fillet in a lemon caper sauce served over jasmine rice.

Chicken Parmesan NEW — $18.99
Hand-breaded chicken breast topped with marinara, melted mozzarella and parmesan, served over pasta.

Oysters *
6 ct. $15.99 | 12 ct. $25.99
Served raw or steamed with cocktail sauce, horseradish, lemons & saltine crackers.

Fish Camp Seafood Boil — $26.99
Mussels, shrimp & andouille sausage with corn and red potatoes, tossed in butter and old bay seasoning.

Fried Clam Strips — $17.99
Served on a bed of fries with coleslaw & tartar sauce.

Bourbon Glazed Salmon — $25.99
Pan-seared Atlantic salmon in a bourbon glaze served over rice pilaf with vegetables.

Add Snow Crab Cluster
to Any From Our Kitchen Entrée +$13.99

Ayden's Buffalo Mac & Cheese NEW — $14.99
Homemade creamy mac & cheese topped with buffalo chicken. Or try it with BBQ pulled pork or hot honey chicken.

LUNCH MENU

MONDAY - FRIDAY • 11AM - 3PM

All except * served with fries and coleslaw.
Extra smash patty +$1.99 • Extra cheese +$0.99 • Bacon +$1.99

Smash Burger — $13.99
Two patties smashed with cheddar, topped with sautéed onion, lettuce & pickles.

Patio Smash — $14.99
Two patties smashed with cheddar, topped with bacon, onion rings & bbq sauce.

Jalapeño Smash — $13.99
Two patties smashed with pepper jack topped with jalapeño peppers & chipotle aioli.

All American Smash — $13.99
Two patties smashed with american cheese, topped with lettuce, tomato, pickles & thousand island.

Patty Melt — $13.99
Two patties smashed with pepper jack, topped with sautéed onion and thousand island.

Chicken Tenders — $11.99
Breaded chicken tenders served with choice of dipping sauce (mild, hot, garlic parm or bbq).
Toss in sauce +$1.49

Fish Camp Tacos — $13.99
2 ct. chicken, shrimp or ground beef tacos served with pico salsa, lettuce, cheese.
Sub cod or mahi +$1.00

Fish & Chips — $14.99
Lightly breaded white fish with tartar sauce & lemon.

Camp Champ Sandwich — $14.99
Chicken served fried, grilled or blackened with lettuce, tomato, cheese, mayo & pickles on a bun.
Sub haddock or mahi +$1.00

Chicken Caesar * — $13.99
Grilled, fried or blackened chicken over a chopped kale salad with parmesan & caesar dressing.

Pulled Pork Sandwich — $13.99
Slow roasted bbq pork on a buttery toasted bun.

Shrimp Basket — $14.99
8 shrimp golden fried served with cocktail sauce.

Shrimp BLT Wrap NEW — $14.99
Grilled, blackened, or fried shrimp with bacon, lettuce, tomato and chipotle aioli, all wrapped in a flour tortilla and served with fries and coleslaw.

Chicken & Vegetables * — $13.99
Chardonnay chicken breast served over rice pilaf and vegetables.

LUNCH SOUPS *

Famous Clam Chowder — Cup $6.99 | Bowl $10.99

Soup du Jour NEW — Cup $4.99 | Bowl $6.99

REAL FOOD.. REAL INGREDIENTS. REAL PEOPLE.

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FISH CAMP FAVORITES

Fish Basket
Cod Fillet 19.99 Haddock Fillet 20.99 Pollock Fillet 14.99
Grouper Fillet 18.99 Catfish 14.99
Cod, haddock, pollock, grouper or catfish breaded & fried; served with coleslaw, tartar sauce and choice of side.

Smart Catch 19.99
Grouper, cod, haddock or mahi served grilled, or blackened with coleslaw, dijon cream sauce and one side.

Mangrove Snapper 24.99
Pan-seared fillet in scampi sauce with two sides.

Fish Camp Shrimp & Scallop Bowl NEW 18.99
Grilled or blackened shrimp, bay scallops and andouille sausage with pico de gallo over rice pilaf, finished with our chipotle aioli.

Snow Crab Legs 35.99
1.5 lbs. of snow crab clusters served with two sides.

ENTRÉES

Add snow crab cluster to any entree +13.99

Atlantic Salmon 23.99
Served grilled or blackened with two sides.

Soft Shell Crab Dinner 21.99
Two soft shell crabs lightly fried, served with coleslaw and choice of side.

Filet Mignon 29.99
Center cut filet mignon grilled to your liking; served with steak butter, roasted red potatoes and vegetables.

Chicken Chardonnay 18.99
Two chicken breasts in white wine garlic cream sauce, served with choice of two sides.

Chicken Tender Dinner 14.99
Breaded chicken tenders served with fries, coleslaw & dipping sauce.
Toss in sauce +$1.49

Shrimp Basket 18.99
½ lb. shrimp golden fried, served with coleslaw, cocktail sauce and choice of side.
Add 6 shrimp +$6.99

Jumbo Lump Crab Cakes 26.99
Two jumbo lump crab cakes made with old bay and other seasonings; served with coleslaw & choice of one side.



GRITS ENTRÉES

Shrimp & Grits 17.99
Shrimp & andouille sausage served over grits in a cajun butter sauce.
Add 6 shrimp +$6.99

Jambalaya Shrimp & Grits NEW 18.99
Shrimp, chicken, red bell pepper, sautéed onion and andouille sausage blackened and served over our famous cheese grits.
Add 6 shrimp +$6.99

Catfish & Grits NEW 15.99
Deep-fried catfish served over our homemade cheese grits and topped with a spicy Cajun cream sauce.

PLATTERS & SPECIALTIES

Seafood Enchiladas 22.99
Shrimp & blue crab in dijon cream sauce, topped with shredded parm & served with two sides.

First Mate Platter NEW 23.99
Girlled or fried cod with shrimp and jumbo lump crab cake, served with coleslaw, remoulade with choice of side.

Captain's Platter NEW 27.99
Haddock, shrimp, stuffed crab, crab cake, 4 hush puppies and one side.

Stuffed Crab 19.99
Two stuffed crabs with crab meat, red onion, celery, bell pepper and Cajun aioli. Choose sautéed in Chardonnay sauce or deep-fried with our house-made Louisiana remoulade, served over rice pilaf with vegetables.

CREATE YOUR OWN PASTA 13.99 NEW

Choose Your Pasta	Choose Your Sauce	Add Your Protein	
Fettuccine | Penne	Scampi Sauce	Scallops	+6.99
Cavatappi | Linguine	Vodka Sauce	Shrimp	+6.99
	Creamy Mushroom	Clams	+6.99
	House made Marinara	Chicken	+5.99
		Ground Beef	+5.99

SIDES

REGULAR / NO UPCHARGE
French Fries | Hush Puppies | Farm Salad
Cheese Grits | Cajun Cheese Grits
Coleslaw | Rice Pilaf | Kale Caesar

PREMIUM	
Onion Rings	+1.79
Clam Chowder	+2.99
Fried Okra	+1.99
Garlic Parm Fries	+1.99
Andouille & Black Eyed Peas	+1.99
Homestyle Mac & Cheese	+2.49
Loaded Fries	+2.99
Vegetables	+1.99
Corn Cobs	+1.99
Herb Roasted Red Potatoes	+1.99

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SANDWICHES

Served with coleslaw & choice of one side.

Blackened Grouper Reuben 16.99
grouper fillet in cajun seasoning served with pepper jack cheese, hot sauerkraut & thousand island dressing on toasted marble rye.

Cuban Reuben 14.99
pulled pork with pepper jack cheese, hot sauerkraut, pickles & mustard on toasted rye.

Fish Camp Champ 16.99
Haddock, cod, or grouper served grilled, fried or blackened with lettuce, tomato, pickles & choice of cheese on toasted bun.

Lobster Roll 34.99
fresh maine lobster meat on a 8in hoagie roll served warm with a side of melted butter, or served cold with a side of mayo. Both options served with coleslaw.

Shrimp Roll NEW 17.99
Chilled shrimp lightly tossed in old bay seasoning, diced celery and garlic aioli, served on a bed of lettuce in an 8" hoagie roll.

Pulled Pork Sandwich 14.99
bbq pulled pork served on a buttery toasted bun with a side of coleslaw.

Smash Burger 13.99
two 3oz patties smashed with cheddar cheese topped with lettuce, onions, pickles & mayo with coleslaw.
extra cheese +$.99 • bacon +$1.99 • extra patty +$1.99

Big Lake County Burger 15.99
half pound patty with bacon, lettuce, tomato and choice of cheese served with coleslaw.

Chicken Champ 14.99
served grilled, fried or blackened with lettuce, tomato, pickles & cheese on a toasted bun with coleslaw.
or try it with our new buffalo or hot honey flavor, available on grilled or fried only. NEW

Fish Camp Tacos 15.99
Ground beef, chicken or shrimp served with pico salsa, chipotle crema, cheddar and lettuce.
Sub gator tail +$2.99
Sub mahi, cod or grouper +$1.49

Shrimp BLT Wrap NEW 14.99
grilled, blackened, or fried shrimp with bacon, lettuce, tomato and chipotle aioli, wrapped in a flour tortilla and served with one side and coleslaw.

LITTLE FRY

Served with fries & a drink - 12 & Under

Grilled Cheese	7.99
Cheese Quesadilla	7.99
Chicken Bites	8.99
Hamburger	8.99
Cheeseburger	9.99
Fish N' Chips	9.99
Popcorn Shrimp	9.99
Mac & Cheese	9.99

DESSERTS

Crème Brûlée 6.99

Key Lime Pie 6.99

Cheesecake by the Slice 7.99
Flavors: Plain • Strawberry • Blueberry • Caramel • Salted Caramel • White Chocolate Raspberry

Chocolate Earthquake Cake 8.99
A La Mode +$2.49 •

Vanilla Ice Cream 3.50
Vanilla ice cream with your choice of chocolate or caramel topping.

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Daily Specials

Good Food
Great Drinks
Better Days

MARITIME MONDAY

Jumbo Lump Crab Cakes $21.99
Served with coleslaw and 1 side.

Snow Crab Legs $29.99
Served with coleslaw and 1 side.

Fish Dip $9.99

Low Country Boil $29.99

RAW BAR WEDNESDAY

Oysters 6 ct. $13.99 | 12 ct. $22.99

Clams 12 ct. $15.99
served raw or steamed

Mussels 1 lb. $9.99
steamed only

Peel & Eat Shrimp ½ lb. $13.99 | 1 lb. $22.99
served warm or cold

Jumbo Chicken Wings $1.00 each
5 ct. minimum order, served plain with a dipping sauce
Sauces: mild, med, hot, bbq, garlic parm, **hot honey**
Dry Rubs: old bay, jerk, lemon pepper.

FISH FRY FRIDAY

Served with coleslaw and one side.

Haddock Fillets $19.99

Cod Fillets $18.99

Catfish Bites 1 lb. $13.99

Pollock ½ lb. $13.99 | 1 lb. $16.99

SUNDAY FUNDAY

½ lb. Salmon $19.99
grilled or blackened
Served with coleslaw and 2 sides.
Seared with bourbon glaze. ***+$1.99***

Chicken & Bacon Quesadilla $11.99

Shrimp & Bacon Quesadilla $12.99

16 oz. Draft Beer $4
Bud Light, Yuengling & Ultra

16 oz. Craft Draft Beer $5

TACO TUESDAY

3 soft tacos served with 1 side.

Chicken, Shrimp or Ground Beef $13.99
grilled, fried or blackened

Gator +$1.99

Mahi, Cod or Grouper +$1.49

THIRSTY THURSDAY

Margaritas or Martinis $4.99

Fishbowl Margaritas $9.99

Filet Mignon $25.99
cast iron grilled, served with 2 sides

SHRIMP SATURDAY

Served grilled, fried or blackened
with coleslaw and 2 sides.

½ lb. $16.99 | 1 lb. $24.99



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