

Campechana de Mariscos

A refreshing, Mexican-style seafood cocktail made with a special blend of pico de gallo, fire-roasted Anaheim peppers, and diced avocados

REGULAR
(shrimp *or* crab)
18

EXTRA
(shrimp & crab)
19

SNACKS

Smoked Gulf Fish Dip	14
Chile oil, scallions, and homemade fire crackers	
Yellowfin Tuna Tostada*	12
Smashed avocado, Texas grapefruit, and cilantro	
Deviled Gulf Crab on the Half Shell	18
Béarnaise and lemon	
Hearth-Roasted Gulf Oysters	17
Topped with parmesan garlic butter and Fish Camp breadcrumbs	
Crispy House Boudin	10
Fresh from our butchery and served with Creole mustard sauce	
‘Payday’ Garlic Bread	6
Hushpuppies (5)	7
Caramelized onion butter	

THE OYSTER BAR

Daily Gulf Oysters* (½ doz./dozen)	17/30
Daily Gulf Appellation Oysters* (½ doz./dozen)	18/36
Served with red wine mignonette, cocktail sauce, and horseradish	
Gulf Shrimp Cocktail	19
Served with traditional accompaniments	
Gulf Crab Claws	18
Served chilled with mojo verde	
Seasonal Gulf Crudo	18
Aji Amarillo, citrus, avocado, and herbs	
<i>SEAFOOD TOWERS</i>	
Gulf oysters, jumbo Gulf shrimp, smoked Gulf fish dip, and crab fingers. Served chilled.	
The Pearl (serves 2-3)	65
The Grand Prize (serves 4-6)	100

SOUP & SALAD

Housemade Dressings: Herbed Buttermilk, Creole Vinaigrette, Thousand Island, Parmesan Chive

Christmas Bay Gumbo (cup/bowl)	9/16
Shrimp and crab, served over rice	

Fish Camp Caesar Salad	11
Smokey slab bacon, heirloom tomato, garlic croutons, and parmesan chive dressing	
Classic Wedge	11
Blue cheese, boiled egg, slab bacon, heirloom tomato, and herbed buttermilk dressing	

FISH CAMP SIGNATURES

Gulf Snapper	38
Served with onion rajas and lemon butter Add jumbo lump Gulf crab +12	
Hearth-Roasted Yellowfin Tuna*	29
Served with market salad, charred lemon, and beurre fondue	
Mesquite-Grilled Gulf Shrimp	29
Served scampi-style with hearth toast	
Gulf Seafood Skewer	25
Summer fruit and citrus salad, farmer’s cheese, arugula, red onion, and heirloom tomato	
Redfish on the Half Shell	33
Mesquite-grilled with charred spring onion and lemon herb butter	
Fried Gulf Shrimp	25
Served with hand-cut fries, Comeback Slaw, and hushpuppy Add deviled crab sidecar +18	
Damn Goode Burger	15
Served with hand-cut fries	
Wood-Grilled Filet* (8 oz.)	42
Grilled over mesquite with roasted garlic and béarnaise ‘Oscar’ style +15	

for the table

WHOLE GULF FISH ZARANDEADO
Served with Gulf crab deluxe fried rice
(mkt availability)
75

SIDES & SHAREABLES

Crispy Crab-Boil Potatoes	6
Served with salsa verde and Crystal aioli	
Mesquite Charred Broccolini	6
White barbeque sauce, garlic croutons, and parmesan	
Crispy Brussels Sprouts	6
Served with tomato bacon jam	
Hand-Cut Fries	6
Served with béarnaise	
Macaroni & Cheese	6
Fish Camp breadcrumbs and fine herbs Add jumbo lump Gulf crab +8	
Summer Corn Salad	6
Pickled chili and ‘chow chow’ vinaigrette	

GUESTS WITH FOOD ALLERGIES, PLEASE ASK FOR A MANAGER.

Ⓝ Contains nuts. | *Eating raw oysters and undercooked meat may cause severe illness and even death in persons with liver disease (e.g. alcoholic cirrhosis, hepatitis, etc.), cancer, and other chronic illnesses that weaken the immune system. There may be small bones in some fresh fish. Some wines and maraschino cherries contain sulfites. Some dishes contain bacon (*lucky you*).