



S T A R T E R S

Raw Oysters half 11 | full 16

Jalapeno Poppers 8

split jalapeno filled with pimento cheese, topped with bacon, broiled, with sour cream

Smoked Fish Dip 9

with crackers

Fried Gulf Oysters 15

with house tartar & cocktail sauce

Fried Calamari 12

with marinara

Fried Shrimp 13

with house tartar & cocktail sauce

Fried Clam Strips 13

with house tartar & cocktail sauce

Fried Chicken Tenders 11

with ranch & BBQ

Fried Green Tomatoes 8.49

crispy golden fried tomatoes topped with comeback sauce & parsley — Add blackened shrimp 5

Fish Camp Shrimp 11

sautéed red shrimp, tomato, garlic, lemon juice, feta & white wine served over a parmesan grits cake

PEI Mussels 13

coconut green curry & mire poix

Steamed Clams 13

andouille, white wine, braised onions, garlic butter & tomatoes

Blue Crab & Goat Cheese Dip 12

with pepper bacon jam & crostinis

Peal N' Eat Key West Pinks

1/2 lb | 13 1 lb | 20

hot tossed in worcestershire garlic butter or cold with cocktail sauce

Yellowfin Tuna 13.49

country fried with wasabi mash & ponzu butter sauce

S O U P & S A L A D S

Bay Bottom Chowder cup 6 | bowl 9

tomato based chowder, assorted seafood, trinity, corn, & potatoes, with crackers

Side Salad 5

mixed baby greens, cucumber, tomato & shredded carrots

dress it with: ranch, lemon vinaigrette, bacon balsamic, chipotle lime vinaigrette, or key lime vinaigrette

Local Salad 13

grapefruit, orange slices, avocado & tomatoes, on mixed baby greens tossed in chipotle lime vinaigrette, topped with pistachios & goat cheese

Vine Ripe Tomato Salad 10

local beef steak tomato slices, red onions, feta & basil topped off with bacon balsamic vinaigrette

Strawberry Salad half 9 | full 13

arugula tossed in a lemon vinaigrette, topped with feta, strawberries & spiced pecans

Salad Add-Ons:

Chicken 5 Shrimp 7 Hogfish 7 Grouper 8

F R E S H C A T C H

grilled, blackened, or broiled with panco parmesan topping - with lemon butter sauce

Grouper 24 **Hogfish** 21 **Salmon** 19

served with vegetable of the day & choice of fries, garlic mash or rice

F I S H C A M P P L A T E S

Shrimp & Grits half 12 | full 19

sautéed red shrimp with andouille, tomato gravy & parmesan grits cake

Blue Crab Crusted Gulf Grouper 26

with lemon butter & choice of 2 sides

Whole Fried Snapper (MKT)

daily selection of fish scored & flash fried with a medley of shrimp, clams & mussels cooked in bay bottom chowder

Captain's Plate 24

shrimp, oysters, grouper bites fried (no substitutions) choice of 2 sides

Southern Style Fried Chicken Dinner half 16 | full 30

choice of 2 sides

S A L T & P E P P E R F R I E D

served with slaw, hand cut fries & house tartar

Hogfish 21

Oysters 21

Clam Strips 15

Grouper 24

Shrimp 10 | 17

Chicken Tenders 13

Catfish 9 | 15

S A N D W I C H E S

all sandwiches served with choice of hand cut fries or coleslaw or add a side salad for 1.5

Hogfish 17

fried, grilled, or blackened - lettuce, tomato, lemon caper aioli, potato roll

Grouper 17.5

fried, grilled, or blackened - lettuce, tomato, lemon caper aioli, potato roll

Bottom Of The Bay Po Boy 15

fried shrimp, oysters & grouper, remoulade, shredded lettuce, tomato, ciabatta

Crab Cake 14

lettuce, tomato, dijonnaise, potato roll

Lobster BLT 18

fried lobster, bacon, lettuce, tomato, goat cheese, pepper bacon jam, potato roll

Oyster Po Boy 16

remoulade, shredded lettuce, tomato, ciabatta

Buttermilk Fried Chicken 13

lettuce, tomato, ghost pepper cheese or cheddar, buttermilk dressing, potato roll

Fish Camp Burger 13

pimento cheese, bacon, tomato, lettuce, onion, comeback sauce, potato roll

Open Face Meatloaf 10

white cheddar, fried tabasco onions, bbq sauce, ciabatta

C A M P S I D E S

Garlic Mash 4

Rice 4

Collard Greens 4

Hand Cut Fries 3.5

Mac & Cheese 4

Fried Grit Cake 4

Bourbon Sweet Mash 4

Corn 3.5

Key Lime Slaw 3

Hush Puppies 4

Veg of the Day 3.5

