

TRAPPER'S FISHCAMP

Celebrating Our 30th Year!

Oklahoma established & Operated Since 1994

Bringing Oklahoma City a chef-driven point of view, a commitment to local & sustainable ingredients, a passion for making things in house with expert technique & superb quality in an unforgettable setting

APPETIZERS

Oysters on the Half Shell	Hand harvested from federally inspected beds in the Gulf of Mexico	1 doz. 25	1/2 doz. 15
Peel and Eat Gulf Shrimp		We peel 'em 17	You peel 'em 16
Homemade Cajun Tator Tots	Stuffed with andouille sausage, cheddar cheese and fresh jalapeños topped with housemade cream gravy and scallions (12)		13
New! Loaded Pig Tots	Our Homemade Cajun Tator Tots LOADED with our house smoked pulled pork, bacon bits and melted cheddar cheese		18
*Alligator 😊 STAFF FAV!	Fried, blackened or 1/2 and 1/2		16
Crispy Calamari	Served with red gravy		15
Shrimp on a Shingle	Sweet, spicy & smokey bbq shrimp with Memphis BBQ Sauce		16
Crawdad Tails	Crispy fried and served with black cherry mustard sauce		13
Crab Cakes	Panko crusted, served with Remoulade		15
Anne's Hot Crab Dip	Served with tortilla chips		14
Fried Clams	Best you ever ate		12
Fried Cheese	Breaded to order in our kitchen. Served with red gravy		12
Coconut Shrimp	Served with orange marmalade sauce		14
New! Duckwing Drummettes	Old Bay dusted and served with black cherry mustard sauce		16

SOUPS

Bayou Gumbo	Shrimp, chicken, andouille - none better!	Cup 7	Bowl 8
Boston Clam Chowder	Award winning, creamy, clammy chowder	Cup 7	Bowl 8
Kansas City Steak Soup	Topped with a dollop of mashed potatoes	Cup 7	Bowl 8

PASTAS

Cajun Pasta 😊 STAFF FAV!	Shrimp, chicken, and andouille sausage in a spicy Cajun garlic butter sauce. Served over linguine pasta and topped with diced tomatoes & scallions	19
Seafood "Diablo"	Shrimp, scallops, andouille sausage and mushrooms tossed with rigatoni pasta in a spicy red sauce. 000-EEE the Chef loves this Hot & Spicy dish!	19
*Crab Crusted Salmon	Grilled and topped with crab and spinach au gratin served over linguine with a lemon butter sauce	27
Linguine Alfredo	Cream and imported grated parmesan and romano cheeses	16
	WITH CHICKEN OR GULF SHRIMP	19
Blackened Chicken Pasta	Rigatoni tossed in our Creole cream sauce topped with blackened chicken breast, diced tomatoes and chives	19

FIELD & SWAMP

Served as described with Fishcamp Salad

Marinated BBQ Quail	Mesquite fired or Breaded and Fried served with dirty rice	(2) Birds 22	Extra Birds 11ea.
Blackened Alligator Dinner	Served in a cast iron skillet over dirty rice with Creole Meuniere sauce	22	
Crawfish Étouffée	Served with red beans & rice	22	

ATTENTION: Individuals may be at a higher risk for a food borne illness if the following foods are consumed raw or undercooked: shellfish, eggs, beef, fish, lamb, milk products, pork and poultry

TRAPPER'S SEAFOOD SPECIALTIES

Served as described with Fishcamp Salad

Lobster Tail (8 oz.)	Butter poached cold water lobster served with grilled veggies	Single or Double	MKT
*Crab Crusted Salmon	Grilled and topped with a crab and spinach au gratin	Served over linguine with a lemon butter sauce	27
*Trapper's Catch	Tilapia topped with scallop, shrimp, & Creole cream sauce	Served with broccoli	23
Tilapia 'Orleans	Blackened with scallop, shrimp served over dirty rice with a brown butter sauce		23
Blackened Ahi Tuna	"Sashimi Grade" with Creole Remoulade sauce	Served with squash rockefeller	24
*Cedar Planked Salmon	Maple glazed with creamy horseradish sauce	Served with squash rockefeller	25
Fresh Rainbow Trout	Grilled and topped with mustard, lemon, caper, butter sauce	Served over dirty rice	25
Hawaiian Line Caught Mahi Mahi	Mesquite grilled in our smoky, sweet & spicy glaze	Served over red slaw with creole potato salad	23
Cajun Scampi	Fresh Gulf shrimp sauteed in garlic butter, cajun spices and white wine	Served with dirty rice	23
*Fresh Pecan Crusted Rainbow Trout	Served over Creole Meuniere sauce with Creole potato salad		25
*Mesquite BBQ Shrimp Brochette	☺ STAFF FAV! Gulf shrimp skewered with hickory smoked bacon and garden vegetables, mesquite fired and basted in our tangy BBQ sauce	Served with fried okra	23
*Shrimp & Grits	Sweet and smokey shrimp served over our SPICY Hatch fire roasted green chili cheddar grits	topped with bacon and scallions	24
Redfish Pontchartrain	Blackened Redfish served over our SPICY crawfish étouffée and rice		31
Okie Pontchartrain	Crispy fried catfish filet served over our SPICY crawfish étouffée and rice		31
Blackened Redfish	Blackened in our own spices and topped with Creole Meuniere sauce and served with rice		22

TRAPPER'S PRIME RIB

12 oz. 30

"Specialty of the House"

16 oz. 34

Slow roasted for hours until perfectly tender and delicious served with house a jus and Trapper's creamy horseradish sauce
Also available Blackened, served with our Creole Brown Butter sauce

Hand Cut Mesquite Fired Filet 8 oz. 33 K.C. Strip 12 oz. 32


Add Burgundy Mushrooms to any steak for \$4

Premium Chicken Fried Steak USDA Choice Sirloin hand cut and **19**

breaded in house Served with made from scratch gravy and mashed potatoes

FISHCAMP FRIED SEAFOOD

Served with our signature Cole Slaw & French fries. House-made Jalapeno Relish served on request.

Cajun Sized Popcorn Shrimp	A Boatload of Large Popcorn Shrimp		19
Trapper's Fried Shrimp	Served with Trapper's cocktail sauce	100% AMERICAN	21
Fried Oysters	Fresh shucked gulf oysters in cornmeal breading		22
Coconut Fried Shrimp	Served with orange marmalade sauce	FARM RAISED CATFISH	21
Catfish Tenderloins	Cornmeal breaded, served with tartar sauce		22
Fishcamp Combo	Shrimp, oysters, and catfish		25

YARD & PEN

Served as described with Fishcamp salad

Whole Crispy Hen	☺ STAFF FAV! Injected, Rubbed & Marinated for 24 hours in our House Seasonings then cooked just like Crabtown's Famous Cajun Turkeys. Crispy Outside - Juicy Inside!	20
Blackened Pork Loin	Boneless loin chops, served over dirty rice with Creole Meuniere sauce	21
	Served with Creole potato salad (Mesquite Grilled on request)	
Fried Chicken Tenders	Hand breaded and fried served with made from scratch gravy and mashed potatoes	19
Blackened Chicken Tenders	Served over dirty rice with Creole Meuniere sauce	19

Not responsible for well done steaks *Indicates a house specialty We Fry Cholesterol and Trans Fat Free

COMBO PLATTERS

SERVED WITH FISHCAMP SALAD AND TRAPPER'S ROASTED GARLIC REDSKIN MASHED POTATOES

*The Cajun Surf & Turf	Blackened Prime Rib smothered with our Crawfish Étouffée	31
Prime Rib & Lobster		MKT
Prime Rib & Mesquite Shrimp Brochette		29
Prime Rib & Coconut Shrimp		27
Prime Rib & Mesquite Quail (1)		27
Prime Rib & Trapper's Fried Shrimp		27
The Field & Stream	Two mesquite grilled quail & Fresh Rainbow Trout	38

FRESH SALADS

Creole Remoulade, Ranch, Honey Mustard, Bleu Cheese, Vinaigrette, Balsamic Vinaigrette, 1000 Island, French, LoCal Italian or Ranch

Trapper's Salad	Trapper's fresh tossed greens topped with chopped egg, bacon crumbles, tomato, cheddar cheese and fried onions Served with your choice of dressing	14
	with CHICKEN 17 or SHRIMP	19
Caesar Salad	Tossed to order in our creamy Tabasco Caesar dressing	14
	with BLACKENED CHICKEN BREAST 17, SALMON 20, TUNA 20, or SHRIMP	19
Cobb Salad	Bands of mesquite grilled chicken, cheddar cheese, bacon, tomato, black olives, bleu cheese and chopped egg over a mound of greens	20

PO-BOYS, SLIDERS & SANDWICHES

SERVED WITH FRENCH FRIES OR POTATO SALAD

Fried or Blackened Chicken Po-Boy	With cole slaw (on the bun) & sliced tomatoes	14
Shrimp, Oyster, or Catfish Po-Boy	With cole slaw (on the bun) & sliced tomatoes	14
Smoked Pork Sliders	Three sliders with smoked pork, our sweet and spicy BBQ sauce, sweet relish, purple cole slaw & crispy fried onions	14
Chicken Fried Steak Sandwich	With lettuce, tomato, red onion and chipotle aioli on toasted jalapeño bread.	14
Crab Cake Sliders	Pearl's famous crab cakes tucked in twin mini buns with tartar sauce & cole slaw	17
Cuban Cajun 😊 STAFF FAV!	Our take of the Classic Cuban Sandwich slow roasted pork, andouille sausage, pepper jack cheese, mustard, dill pickles, pressed on the grill until crispy	14

SIDE DISHES

Fishcamp Salad	7	Baked Potato (after 5 pm—all day Sat & Sun)	6
Small Caesar Salad	7	Roasted Garlic Mashed Potatoes	5
Squash Rockefeller	5	Creole Potato Salad	5
Cole Slaw	5	Pearl's Red Beans & Rice	5
Cajun Fries	5	Big Bowl Red Beans & Rice	9
Trapper's Dirty Rice	5	w/ cheddar cheese & andouille	11
Steamed Broccoli w/ Hollandaise	5	Sweet Potato Fries	5
Burgundy Mushrooms	6	Mesquite Grilled Veggies	6
Fried Okra	5	Hatch Green Chili Cheddar Grits (spicy)	5

Now Available for Purchase

Reloadable Gift Cards Accepted at all Pearl's Restaurant Group Locations



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