

# TRAPPER'S FISHCAMP

Celebrating Over 30 Years!

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

<b>Oysters on the Half Shell</b>	Hand harvested from federally inspected beds in the Gulf of Mexico	1 doz. 26	1/2 doz. 16
<b>Peel and Eat Gulf Shrimp</b>		We peel 'em 17	You peel 'em 16
<b>Homemade Cajun Tator Tots</b>	Stuffed with andouille sausage, cheddar cheese and fresh jalapeños topped with housemade cream gravy and scallions (12)		14
<b>New! Loaded Pig Tots</b>	Our Homemade Cajun Tator Tots LOADED with our house smoked pulled pork, bacon bits and melted cheddar cheese		18
<b>*Alligator 😊 STAFF FAV!</b>	Fried, blackened or 1/2 and 1/2		17
<b>Crispy Calamari</b>	Served with red gravy		16
<b>Shrimp on a Shingle</b>	Sweet, spicy & smokey bbq shrimp with Memphis BBQ Sauce		16
<b>Crawdad Tails</b>	Crispy fried and served with black cherry mustard sauce		14
<b>Crab Cakes</b>	Panko crusted, served with Remoulade		17
<b>Anne's Hot Crab Dip</b>	Served with tortilla chips		16
<b>Fried Clams</b>	Best you ever ate		14
<b>Fried Cheese</b>	Breaded to order in our kitchen. Served with red gravy		13
<b>Coconut Shrimp</b>	Served with orange marmalade sauce		14
<b>New! Duckwing Drummettes</b>	Old Bay dusted and served with black cherry mustard sauce		16

## SOUPS

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

## PASTAS

<b>Cajun Pasta 😊 STAFF FAV!</b>	Shrimp, chicken, and andouille sausage in a spicy Cajun garlic butter sauce. Served over linguine pasta and topped with diced tomatoes & scallions	19
<b>Seafood "Diablo"</b>	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
<b>*Crab Crusted Salmon</b>	Grilled and topped with crab and spinach au gratin served over linguine with a lemon butter sauce	30
<b>Linguine Alfredo</b>	Cream and imported grated parmesan and romano cheeses	16
	WITH CHICKEN OR GULF SHRIMP	19
<b>Blackened Chicken Pasta</b>	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

<b>Marinated BBQ Quail</b>	Mesquite fired or Breaded and Fried served with dirty rice	(2) Birds 22	Extra Birds 11ea.
<b>Blackened Alligator Dinner</b>	Served in a cast iron skillet over dirty rice with Creole Meuniere sauce	23	
<b>Crawfish Étouffée</b>	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

<b>Lobster Tail (8 oz.)</b>	Butter poached cold water lobster served with grilled veggies	Single or Double	<b>MKT</b>
<b>*Crab Crusted Salmon</b>	Grilled and topped with a crab and spinach au gratin	Served over linguine with a lemon butter sauce	<b>30</b>
<b>*Trapper's Catch</b>	Tilapia topped with scallop, shrimp, & Creole cream sauce	Served with broccoli	<b>24</b>
<b>Tilapia 'Orleans</b>	Blackened with scallop, shrimp served over dirty rice with a brown butter sauce		<b>24</b>
<b>Blackened Ahi Tuna</b>	"Sashimi Grade" with Creole Remoulade sauce	Served with squash rockefeller	<b>25</b>
<b>*Cedar Planked Salmon</b>	Maple glazed with creamy horseradish sauce	Served with squash rockefeller	<b>28</b>
<b>Fresh Rainbow Trout</b>	Grilled and topped with mustard, lemon, caper, butter sauce	Served over dirty rice	<b>26</b>
<b>Hawaiian Line Caught Mahi Mahi</b>	Mesquite grilled in our smoky, sweet & spicy glaze	Served over red slaw with creole potato salad	<b>24</b>
<b>Cajun Scampi</b>	Fresh Gulf shrimp sauteed in garlic butter, cajun spices and white wine	Served with dirty rice	<b>24</b>
<b>*Fresh Pecan Crusted Rainbow Trout</b>	Served over Creole Meuniere sauce with Creole potato salad		<b>26</b>
<b>*Mesquite BBQ Shrimp Brochette</b>	☺ <b>STAFF FAV!</b> Gulf shrimp skewered with hickory smoked bacon and garden vegetables, mesquite fired and basted in our tangy BBQ sauce	Served with fried okra	<b>23</b>
<b>*Shrimp &amp; Grits</b>	Sweet and smokey shrimp served over our SPICY Hatch fire roasted green chili cheddar grits	topped with bacon and scallions	<b>24</b>
<b>Redfish Pontchartrain</b>	Blackened Redfish served over our SPICY crawfish étouffée and rice		<b>32</b>
<b>Okie Pontchartrain</b>	Crispy fried catfish filet served over our SPICY crawfish étouffée and rice		<b>32</b>
<b>Blackened Redfish</b>	Blackened in our own spices and topped with Creole Meuniere sauce and served with rice		<b>23</b>

## TRAPPER'S PRIME RIB

12 oz. 32

"Specialty of the House"

16 oz. 36

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. 35    K.C. Strip 12 oz. 34**


Add Burgundy Mushrooms to any steak for \$4

**Premium Chicken Fried Steak    USDA Choice Sirloin hand cut and    20**

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.

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

## YARD & PEN

Served as described with Fishcamp salad

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

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

<b>*The Cajun Surf &amp; Turf</b>	Blackened Prime Rib smothered with our Crawfish Étouffée	<b>31</b>
<b>Prime Rib &amp; Lobster</b>		<b>MKT</b>
<b>Prime Rib &amp; Mesquite Shrimp Brochette</b>		<b>30</b>
<b>Prime Rib &amp; Coconut Shrimp</b>		<b>28</b>
<b>Prime Rib &amp; Mesquite Quail (1)</b>		<b>28</b>
<b>Prime Rib &amp; Trapper's Fried Shrimp</b>		<b>28</b>
<b>The Field &amp; Stream</b>	Two mesquite grilled quail & Fresh Rainbow Trout	<b>38</b>

## FRESH SALADS

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

<b>Trapper's Salad</b>	Trapper's fresh tossed greens topped with chopped egg, bacon crumbles, tomato, cheddar cheese and fried onions Served with your choice of dressing	<b>14</b>
	with <b>CHICKEN 17</b> or <b>SHRIMP 19</b>	
<b>Caesar Salad</b>	Tossed to order in our creamy Tabasco Caesar dressing	<b>14</b>
	with <b>BLACKENED CHICKEN BREAST 17</b> , <b>SALMON 23</b> , <b>TUNA 20</b> , or <b>SHRIMP 19</b>	
<b>Cobb Salad</b>	Bands of mesquite grilled chicken, cheddar cheese, bacon, tomato, black olives, bleu cheese and chopped egg over a mound of greens	<b>20</b>

## PO-BOYS, SLIDERS & SANDWICHES

SERVED WITH FRENCH FRIES OR POTATO SALAD

<b>Fried or Blackened Chicken Po-Boy</b>	With cole slaw (on the bun) & sliced tomatoes	<b>15</b>
<b>Shrimp, Oyster, or Catfish Po-Boy</b>	With cole slaw (on the bun) & sliced tomatoes	<b>15</b>
<b>Smoked Pork Sliders</b>	Three sliders with smoked pork, our sweet and spicy BBQ sauce, sweet relish, purple cole slaw & crispy fried onions	<b>15</b>
<b>Chicken Fried Steak Sandwich</b>	With lettuce, tomato, red onion and chipotle aioli on toasted jalapeño bread.	<b>15</b>
<b>Crab Cake Sliders</b>	Pearl's famous crab cakes tucked in twin mini buns with tartar sauce & cole slaw	<b>17</b>
<b>Cuban Cajun</b> 😊 <b>STAFF FAV!</b>	Our take of the Classic Cuban Sandwich slow roasted pork, andouille sausage, pepper jack cheese, mustard, dill pickles, pressed on the grill until crispy	<b>15</b>

## SIDE DISHES

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

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