



TRAPPERS

PRIME RIB • SEAFOOD • STEAKS

THE BOURBON BAR

300 BOURBONS

CELEBRATING OVER 30 YEARS!

OKLAHOMA ESTABLISHED & OPERATED SINCE 1994

BRINGING OKLAHOMA CITY A CHEF-DRIVEN POINT OF VIEW, A COMMITMENT TO LOCAL AND SUSTAINABLE INGREDIENTS, A PASSION FOR MAKING THINGS IN HOUSE WITH EXPERT TECHNIQUE AND 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. 26.00

1/2 DOZ. 16.00

PEEL & EAT CHILLED GULF SHRIMP

YOU CAN PEEL 'EM OR WE CAN...

WE PEEL 'EM 17.00

YOU PEEL 'EM 16.00

HOMEMADE CAJUN TATOR TOTS

STUFFED WITH ANDOUILLE SAUSAGE, CHEDDAR CHEESE AND FRESH JALAPENOS TOPPED WITH HOUSEMADE CREAM GRAVY & SCALLIONS

14.00

LOADED PIG TOTS

OUR HOUSEMADE CAJUN TATOR TOTS LOADED WITH OUR HOUSE SMOKED PULLED PORK, BACON BITS AND MELTED CHEDDAR CHEESE

18.00



ALLIGATOR *STAFF FAV!*

FRIED, BLACKENED OR 1/2 AND 1/2

17.00

CRISPY CALAMARI

SERVED WITH RED GRAVY

16.00

SHRIMP ON A SHINGLE

SWEET, SPICY & SMOKEY BBQ SHRIMP WITH MEMPHIS BBQ SAUCE

16.00

CRAWDAD TAILS

CRISPY FRIED SERVED WITH BLACK CHERRY MUSTARD SAUCE

14.00

CRAB CAKES

PANKO CRUSTED SERVED WITH REMOULADE

17.00



ANNE'S HOT CRAB DIP *STAFF FAV!*

SERVED WITH TORTILLA CHIPS

16.00

FRIED CLAMS

BEST YOU EVER ATE

14.00

FRIED CHEESE LOGS

BREADED TO ORDER IN OUR KITCHEN. SERVED WITH RED GRAY

13.00

COCONUT SHRIMP

SERVED WITH ORANGE MARMALADE SAUCE

14.00

NEW! CRISPY CHICKEN CHICHARRON BITES

FAMOUS RED BIRD FARMS CHICKEN



13.00

TRAPPERS PRIME RIB

* SLOW ROASTED FOR HOURS UNTIL PERFECTLY TENDER AND DELICIOUS SERVED WITH HOUSE A JUS AND TRAPPERS CREAMY HORSERADISH SAUCE.

ALSO AVAILABLE BLACKENED SERVED WITH OUR CREOLE MEUNIERE SAUCE.

"SPECIALTY OF THE HOUSE"

SERVED WITH ROASTED GARLIC MASHED POTATOES AND A FISHCAMP SALAD

12oz. 36.00

16oz. 40.00

TRAPPERS SEAFOOD SPECIALTIES

SERVED AS DESCRIBED WITH FISHCAMP SALAD

LOBSTER TAIL 8oz.

BUTTER POACHED COLD WATER LOBSTER SERVED WITH GRILLED VEGGIES

PLEASE ASK YOUR SERVER FOR OUR CURRENT MARKET VALUE PRICE

SINGLE OR DOUBLE

MKT

BLACKENED REDFISH

BLACKENED IN OUR OWN SPICES AND TOPPED WITH CREOLE MEUNIERE SAUCE AND SERVED OVER RICE

23.00



TRAPPERS CATCH

TILAPIA TOPPED WITH A SHRIMP & SCALLOP SKEWER AND CREOLE CREAM SAUCE SERVED WITH BROCCOLI

24.00

TILAPIA 'ORLEANS

BLACKENED WITH A SHRIMP & SCALLOP SKEWER SERVED OVER DIRTY RICE WITH CREOLE MEUNIERE SAUCE

24.00

BLACKENED AHI TUNA*

"SASHIMA GRADE" WITH CREOLE REMOULADE SAUCE SERVED WITH SQUASH ROCKEFELLER

25.00



CEDAR PLANK SALMON

MAPLE GLAZED WITH CREAMY HORSERADISH SAUCE SERVED WITH SQUASH ROCKEFELLER

28.00

FRESH RAINBOW TROUT

WOOD FIRED AND TOPPED WITH A LEMON CAPER BUTTER SAUCE SERVED OVER DIRTY RICE

26.00

WILD HAWAIIAN MAHI MAHI

WOOD FIRED IN OUR SMOKY, SWEET & SPICY GLAZE SERVED OVER RED SLAW WITH CREOLE POTATO SALAD

24.00

CAJUN SCAMPI

FRESH GULF SHRIMP SAUTEED IN GARLIC BUTTER, CAJUN SPICES & WHITE WINE SERVED OVER DIRTY RICE

24.00



FRESH PECAN CRUSTED RAINBOW TROUT

SERVED OVER CREOLE MEUNIERE SAUCE WITH CREOLE POTATO SALAD

26.00



SHRIMP & GRITS

SWEET AND SMOKEY SHRIMP SERVED OVER OUR *SPICY* HATCH FIRE ROASTED GREEN CHILI CHEDDAR GRITS TOPPED WITH BACON & SCALLIONS

24.00



BBQ SHRIMP BROCHETTE

STAFF FAV! GULF SHRIMP SKEWERED WITH HICKORY SMOKED BACON AND GARDEN VEGETABLES, WOOD FIRED AND BASTED IN OUR TANGY BBQ SAUCE SERVED WITH FRIED OKRA

23.00

OKIE PONTCHARTRAIN

CRISPY FRIED CATFISH FILET SERVED OVER OUR *SPICY* CRAWFISH ETOUFFEE & RICE

32.00



REDFISH PONTCHARTRAIN

BLACKENED REDFISH SERVED OVER OUR *SPICY* CRAWFISH ETOUFFEE & RICE

32.00

FISHCAMP FRIED SEAFOOD

SERVED WITH OUR SIGNATURE COLE SLAW & CRINKLE CUT FRIES. HOUSE MADE JALAPENO RELISH SERVED ON REQUEST

CAJUN SIZED POPCORN SHRIMP

A BOATLOAD OF LARGE POPCORN SHRIMP

19.00

TRAPPERS FRIED SHRIMP

SERVED WITH TRAPPERS COCKTAIL SAUCE

21.00

FRIED OYSTERS

FRESH SHUCKED GULF OYSTERS IN CORNMEAL BREADING

22.00

COCONUT FRIED SHRIMP

SERVED WITH ORANGE MARMALADE SAUCE

21.00

CATFISH TENDERLOINS

CORNMEAL BREADED, SERVED WITH TARTAR SAUCE

22.00

FISHCAMP COMBO

SHRIMP, OYSTERS, AND CATFISH

25.00

100% AMERICAN FARM RAISED



ATTENTION - *INDIVIDUALS MAY BE AT 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

COMBO PLATTERS

SERVED WITH FISHCAMP SALAD AND ROASTED GARLIC MASHED POTATOES

THE CAJUN SURF & TURF *

BLACKENED PRIME RIB SMOTHERED WITH OUR CRAWFISH ETOUFFEE

33.00

PRIME RIB & LOBSTER *

PLEASE ASK YOUR SERVER FOR OUR CURRENT MARKET VALUE PRICE

MKT

PRIME RIB & BBQ SHRIMP BROCHETTE *

32.00

PRIME RIB & COCONUT SHRIMP*

30.00

PRIME RIB & QUAIL*

30.00

PRIME RIB & TRAPPERS FRIED SHRIMP*

30.00

THE FIELD & STREAM

TWO WOOD FIRED QUAIL AND FRESH RAINBOW TROUT

38.00

STEAKS			USDA CHOICE HAND CUT, SERVED WITH A FISHCAMP SALAD AND ROASTED GARLIC MASHED POTATOES			ADD BURGANDY MUSHROOMS TO ANY STEAK FOR 4.00		
WOOD FIRED FILET*		WOOD FIRED K.C. STRIP*		PREMIUM CHICKEN FRIED STEAK				
8oz. 39.00		12oz. 38.00		USDA CHOICE SIRLOIN HAND CUT AND BREADED IN HOUSE SERVED WITH MADE FROM SCRATCH GRAVY				
				20.00				

YARD & PEN		SERVED AS DESCRIBED WITH A FISHCAMP SALAD	
CAJUN FRIED HEN <i>STAFF FAV!</i> INJECTED, RUBBED & MARINATED FOR 24 HOURS IN OUR HOUSE SEASONINGS THEN COOKED JUST LIKE CRABTOWN'S FAMOUS CAJUN FRIED TURKEYS SERVED WITH MASHED POTATOES 21.00		BLACKENED PORK LOIN BONELESS LOIN CHOPS, SERVED OVER DIRTY RICE WITH CREOLE MEUNIERE SAUCE SERVED WITH CREOLE POTATO SALAD WOOD FIRED ON REQUEST 21.00	
FRIED CHICKEN TENDERS HAND BREADED AND FRIED SERVED WITH MADE FROM SCRATCH GRAVY AND MASHED POTATOES 19.00		BLACKENED CHICKEN TENDERS SERVED OVER DIRTY RICE WITH CREOLE MEUNIERE SAUCE 19.00	

FIELD & SWAMP			SERVED AS DESCRIBED WITH A FISHCAMP SALAD AND RED BEANS AND RICE		
MARINATED BBQ QUAIL WOOD FIRED OR BREADED AND FRIED SERVED OVER DIRTY RICE EXTRA BIRDS - 11.00 EACH (2 BIRDS) 22.00		ALLIGATOR TAIL DINNER SERVED FRIED, BLACKENED OR 1/2 AND 1/2 23.00		CRAWFISH ETOUFFEE SERVED OVER RICE 22.00	

PASTAS	
CAJUN PASTA <i>STAFF FAV!</i> SHRIMP, CHICKEN AND ANDOUILLE SAUSAGE IN A SPICY CAJUN GARLIC BUTTER SAUCE SERVED OVER LINGUINE PASTA AND TOPPED WITH DICED TOMATOES AND SCALLIONS 19.00	
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! 19.00	
CRAB CRUSTED SALMON WOOD FIRED AND TOPPED WITH CRAB AND SPINACH AU GRATIN SERVED OVER LINGUINE WITH LEMON BUTTER SAUCE 30.00	LINGUINE ALFREDO CREAM AND IMPORTED GRATED PARMESAN & ROMANO CHEESES 16.00 WITH CHICKEN OR GULF SHRIMP 19.00
BLACKENED CHICKEN PASTA RIGATONI TOSSED IN OUR CREOLE CREAM SAUCE TOPPED WITH BLACKENED CHICKEN BREAST, DICED TOMATOES AND SCALLIONS 19.00	

SOUPS		FRESH SALADS	
BAYOU GUMBO SHRIMP, CHICKEN, ANDOUILLE - NONE BETTER!		CREOLE REMOULADE, RANCH, HONEY MUSTARD, BLEU CHEESE, VINAIGRETTE, BALSAMIC VINAIGRETTE, 1000 ISLAND, FRENCH, LOW CAL ITALIAN OR RANCH	
BOSTON CLAM CHOWDER AWARD WINNING, CREAMY, CLAMMY CHOWDER		TRAPPERS SALAD FRESH TOSSED GREENS TOPPED WITH CHOPPED EGG, BACON CRUMBLES, TOMATO, CHEDDAR CHEESE AND FRIED ONIONS SERVED WITH YOUR CHOICE OF DRESSING 14.00 WITH CHICKEN 17.00 - OR SHRIMP 19.00	TABASCO CAESAR SALAD TOSSED TO ORDER IN OUR CREAMY TABASCO CAESAR DRESSING 14.00 CHICKEN BREAST 17.00, SALMON 23.00, TUNA* 20.00 OR SHRIMP 19.00 - SERVED GRILLED OR BLACKENED
TRAPPERS STEAK SOUP TOPPED WITH A DOLLOP OF MASHED POTATOES CUP 7.00 BOWL 8.00		COBB SALAD BANDS OF WOOD FIRED CHICKEN, CHEDDAR CHEESE, BACON, TOMATO, BLACK OLIVES, BLEU CHEESE AND CHOPPED EGG OVER A MOUND OF GREENS 20.00	

Po-Boys & Sandwiches

Served with crinkle cut fries or potato salad

Crispy Fried Chicken Sandwich

Lettuce, tomato, pickles and Steve's burger sauce

15.00

Shrimp, Oyster, or Catfish Po-boy

With cole slaw (on the bun) & sliced tomatoes

15.00

Okie Pig Sandwich

Smoked pork with our sweet & spicy BBQ sauce, pickles and red onion

15.00

Chicken Fried Steak Sandwich

Lettuce, tomato, red onion and Steve's burger sauce

15.00

Cuban Cajun *Staff Fav!*

Our take of the classic Cuban sandwich slow roasted pork, andouille sausage, provolone cheese, mustard, dill pickles, pressed on the grill until crispy

15.00

GIVE THE GIFT OF TRAPPERS	
RELOADABLE GIFT CARDS ACCEPTED AT ALL PEARLS RESTAURANT GROUP LOCATIONS ► CRABTOWN, PEARLS & TRAPPERS	

FOR MENUS, PHOTOS AND MORE VISIT US AT WWW.PEARLSOKC.COM
2% SURCHARGE ADDED TO ALL CARD TRANSACTIONS

NOT RESPONSIBLE FOR WELL DONE STEAKS	INDICATES A HOUSE SPECIALTY	WE FRY CHOLESTEROL AND TRANS FAT FREE
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SIDE DISHES	
FISHCAMP SALAD	7.00
SMALL CAESAR SALAD	7.00
SQUASH ROCKEFELLER	6.00
COLE SLAW	6.00
CRINKLE CUT FRIES	6.00
TRAPPERS DIRTY RICE	6.00
STEAMED BROCCOLI WITH HOLLANDAISE	6.00
BURGUNDY MUSHROOMS	7.00
FRIED OKRA	6.00
BAKED POTATO AFTER 5PM / ALL DAY SAT & SUN	7.00
ROASTED GARLIC MASHED POTATOES	6.00
CREOLE POTATO SALAD	6.00
PEARLS RED BEANS & RICE	6.00
BIG BOWL RED BEANS & RICE WITH CHEDDAR CHEESE & ANDOUILLE 11.00	9.00
SWEET POTATO FRIES	6.00
GRILLED VEGGIES	7.00
HATCH GREEN CHILI CHEDDAR GRITS (SPICY)	6.00