APPETIZERS

Oysters on the Half Shell  Hand harvested from federally inspected beds  1 doz.  19  1/2 doz.  10
in the Gulf of Mexico

Peel and Eat Gulf Shrimp  We peel 'em  13  You peel 'em  12

*Alligator  Fried or blackened or 1/2 and 1/2. A Trapper's favorite
12

Crispy Calamari  Served with red gravy or tossed with garlic butter & hot peppers
12

Fried Cajun Pickled Green Beans  Served with both Ranch & Seikel’s Oklahoma Gold Mustard
for dipping
7

*New! Shrimp on a Shingle  Sweet, spicy & smokey bbq shrimp w/Memphis bbq cocktail sauce
14

New! Shrimp & Peppers  Crispy shrimp tossed with hot & spicy peppers, red onion, & garlic butter
11

Crawdad Tails  Crispy fried and served with black cherry mustard sauce
10

Crab Cakes  Panko crusted, served with Remoulade
12

Mesquite Quail Drummies  Served with Trapper’s BBQ Sauce for dippin’
11

Anne’s Hot Crab Dip  Served with tortilla chips
12

Fried Clams  Best you ever ate
9

Fried Cheese  Breadcrated to order in our kitchen. Served with red gravy
8

Coconut Shrimp  Served with orange marmalade sauce
11

French Country Mussels or Baby Clams  Steamed in a white wine, garlic & tomato broth
Served with plenty of garlic bread
13

SOUPS

Bayou Gumbo  Shrimp, chicken, andouille - none better!  Cup  4  Bowl  6

Boston Clam Chowder  Award winning, creamy, clammy chowder  Cup  4  Bowl  6

Kansas City Steak Soup  Topped with a dollop of mashed potatoes  Cup  4  Bowl  6

PASTAS

Cajun Pasta  Shrimp, chicken, and andouille sausage in a spicy Cajun garlic butter
sauce. Served over linguine pasta and topped with diced tomatoes & scallions
16

Steve's Shrimp & Clam Pasta  Whole clams and shrimp sautéed in garlic butter, white wine
& tomatoes over linguine
16

Fettuccine Alfredo  Cream and imported grated parmesan and romano cheese
13

WITH CHICKEN OR GULF SHRIMP
16

Blackened Chicken Pasta  Fettuccine tossed in our Creole cream sauce topped with blackened
chicken breast, diced tomatoes and chives
16

*Jalapeño Tilapia Pasta  Pan seared tilapia over linguine pasta topped with a jalapeño, garlic
& mushroom beurre blanc and tomatoes
18

FIELD & SWAMP

Marinated BBQ Quail  Mesquite fired served with dirty rice  2 Birds  17  Extra Birds  7ea.

Blackened Alligator Dinner  Served in a cast iron skillet over dirty rice with Creole Mouniére sauce
19

Crawfish Etouffee  Served with red beans & rice
17

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
Lobster Tail (8 oz.)  Butter poached cold water lobster served with grilled veggies Single or Double MKT
Alaskan King Crab Legs  1 1/2 pounds served with squash Rockefeller MKT
*Crab Crusted Salmon  Grilled and topped with a crab, spinach, artichoke au gratin 23
Served over fettuccini with a lemon butter sauce
*Trapper's Catch  Tilapia topped with scallop, shrimp, & Creole cream sauce Served with broccoli 19
Tilapia 'Orleans  Blackened with scallop, shrimp served over dirty rice with a brown butter sauce 19
Blackened Ahi Tuna  "Sashimi Grade" with Creole Remoulade sauce Served with squash Rockefeller 20
*Cedar Planked Salmon  Maple glazed with creamy horseradish sauce Served with squash Rockefeller 21
Peppered Ponzu Tuna  Fresh "Sashimi Grade" pepper crusted Ahi tuna, seared in a soy-ginger glaze, and topped with Wasabi Aioli Served with grilled veggies 20
Idaho Rainbow Trout  Grilled and topped with Seikels Mustard, Lemon, Capers, Butter sauce 19
Served over dirty rice
Hawaiian Line Caught Mahi Mahi  Mesquite grilled in our smoky, sweet & spicy glaze 19
Served over Randys Red Slaw with creole potato salad
Cajun Scampi  Fresh Gulf shrimp sauteed in garlic butter, cajun spices and white wine served with dirty rice 19
*Pecan Crusted Idaho Rainbow Trout  Served over Creole Meuniere sauce with creole potato salad 19
*Mesquite BBQ Shrimp Brochette  Gulf shrimp skewered with hickory smoked bacon and garden vegetables, mesquite fired, and basted in our tangy BBQ sauce Served with fried okra 19

TRAPPER'S PRIME RIB
"Specialty of the house"
Slow roasted for hours until perfectly tender and delicious. Served with house au jus, Trapper's creamy horseradish sauce and Seikel's Oklahoma Gold Mustard Sauce
Also available Blackened, served with our Creole Brown Butter sauce
12 oz.  26
16 oz.  30
Mesquite Fired Center Cut Filet  8 oz.  29
K.C. Strip  12 oz.  28
Chicken Fried Steak  Premium angus beef, mashed potatoes & Cream Gravy 15
Add Burgundy Mushrooms to any steak for $3

FISHCAMP FRIED SEAFOOD
Served with our signature Cole Slaw & French fries. Jalapeno Relish served on request
Cajun Sized Popcorn Shrimp  A Boatload of Large Popcorn Shrimp 16
Trapper's Fried Shrimp  Served with Trapper's cocktail sauce 18
Fried Oysters  Fresh shucked gulf oysters in cornmeal breading 19
Coconut Fried Shrimp  Served with orange marmalade sauce 18
Catfish Filets  Cornmeal breaded, served with tartar sauce 19
Fishcamp Combo  Shrimp, oysters, and catfish 22

YARD & PEN
Served as described with Fishcamp salad
Blackened Pork Loin (3)  Boneless loin chops, served over dirty rice with Creole Meuniere sauce 18
Served with Creole potato salad
Campfire BBQ Chicken Tenders  Rubbed in our secret spice then mesquite fired and BBQ glazed, served over red slaw with Crispy Thin Onion Rings 16
Louisiana Chicken Tenders  Blackened served over dirty rice with Creole Meuniere sauce 16
*Ultimate Fried Chicken  All white meat, crispy skin, partially de-boned, Totally Amazing! 17
Served over our mashed potatoes & made from scratch cream gravy

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

Prime Rib & Lobster MKT
Prime Rib & King Crab Legs 1 1/2 pounds MKT
Prime Rib & Mesquite Shrimp Brochette 26
Prime Rib & Coconut Shrimp 24
Prime Rib & Mesquite Quail (1) 23
Prime Rib & Trapper's Fried Shrimp 24
The Field & Stream Two mesquite grilled quail & Idaho Rainbow Trout 25

FRESH SALADS
Creole Remoulade, Ranch, Honey Mustard, Bleu Cheese, 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 with CHICKEN 12 or SHRIMP 14
tomato dressing
Caesar's Salad Tossed to order in our creamy Tabasco® Caesar dressing with BLACKENED CHICKEN BREAST 12, SALMON 14, TUNA 14, or SHRIMP 14
Cobb's Salad Bands of mesquite grilled chicken, avocado, cheddar cheese, bacon, tomato, black olives, bleu cheese and chopped egg over a mound of greens 15

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 9
Shrimp, Oyster, or CatFish Po-Boy With Cole Slaw (on the bun) & sliced tomatoes 10
Smoked Pork Sliders Three sliders with smoked pork, Randy's BBQ sauce, sweet relish, purple cole slaw & crispy fried onions 10
Crab Cake Sliders Pearl's famous crab cakes tucked in twin mini buns with tartar sauce & cole slaw 14
Cuban Cajun Our take of the Classic Cuban Sandwich. Slow roasted pork, andouille sausage, pepper jack cheese, Seikel's Oklahoma Gold Mustard, dill pickles, pressed on the grill until crispy 10

SIDE DISHES
Fisheamp Salad Baked Potato (after 5 pm—all day Sat & Sun) 4
Small Caesar Salad Roasted Garlic Mashed Potatoes 3
Squash Rockefeller Trapper's Dirty Rice 3
Cole Slaw or Creole Potato Salad Pearl's Red Beans & Rice 3
Cajun Fries Big Bowl Red Beans & Rice 5
Fried Okra w/ cheddar cheese & andouille 7
Steamed Broccoli w/ Hollandaise Sweet Potato Fries (50¢ extra as side substitute) 4
Burgundy Mushrooms 3 Mesquite Grilled Veggies (50¢ extra as side substitute) 4

Now Available for Purchase
Reloadable Gift Cards Accepted at all Pearl's Restaurant Group Locations
Trapper’s Fisheamp and Grill - Olde 17 Seasoned Salt
Seikel's Oklahoma Gold Old Style Mustard
Ask Your Server for Details

JOIN OUR E-CLUB FOR INFORMATION AND SPECIAL OFFERS AT: WWW.PEARLSOKC.COM

08/13/2014