TRAPPER’S FISHCAMP
Celebrating Our 25th 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 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
New! Homemade Cajun Tator Tots stuffed with andouille sausage, cheddar cheese and fresh jalapeños topped with housemade cream gravy and scallions (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
Shrimp on a Shingle Sweet, spicy & smokey bbq shrimp with Memphs BBQ Sauce 14
Crawdad Tails Crispy fried and served with black cherry mustard sauce 10
Crab Cakes Panko crusted, served with Remoulade 12
Mesquite Quail Drummines Served with Trapper’s BBQ Sauce for dippin’ or Fried Buffalo Style 11
Anne’s Hot Crab Dip Served with tortilla chips 12
Fried Clams Best you ever ate 9
Fried Cheese Breaded to order in our kitchen. Served with red gravy 9
Coconut Shrimp Served with orange marmalade sauce 11
French Country Mussels or Baby Clams Steamed in a white wine, garlic & tomato broth 13 Served with plenty of garlic bread

SOUPS
Bayou Gumbo Shrimp, chicken, andouille - none better! Cup 5 Bowl 6
Boston Clam Chowder Award winning, creamy, clammy chowder Cup 5 Bowl 6
Kansas City Steak Soup Topped with a dollop of mashed potatoes Cup 5 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 & Clams Whole clams and shrimp sautéed in garlic butter, white wine & tomatoes over linguine 16
Linguine Alfredo Cream and imported grated parmesan and romano cheeses 13 WITH CHICKEN OR GULF SHRIMP 16
Blackened Chicken Pasta Rigatoni tossed in our Creole cream sauce topped with blackened chicken breast, diced tomatoes and chives 16

FIELD & SWAMP
Marinated BBQ Quail Mesquite fired or Breaded and Fried served with dirty rice & Housemade Blue Cheese Dressing (2) Birds 19
Extra Birds 9 ea.
Blackened Alligator Dinner Served in a cast iron skillet over dirty rice with Creole Meuniere sauce 19
Crawfish Étouffée Served with red beans & rice 19

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

9/20/2019
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
Alaskan King Crab Legs  1 1/2 pounds served with squash Rockefeller  MKT
*Crab Crusted Salmon  Grilled and topped with a crab and spinach au gratin  Served over linguine with a lemon butter sauce  23
*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 herbed 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
Fresh Rainbow Trout  Grilled and topped with Seikel's Mustard, Lemon, Caper, Butter sauce Served over dirty rice  21

Hawaiian Line Caught Mahi Mahi  Mesquite grilled in our smoky, sweet & spicy glaze Served over red rice with creole potato salad  19
Cajun Scampi  Fresh Gulf shrimp sauteed in garlic butter, cajun spices and white wine Served with dirty rice  19
*Fresh Pecan Crusted Rainbow Trout  Served over Creole Meuniere sauce with creole potato salad  21
*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
*Green Chile Tilapia  Pan seared tilapia over linguine pasta topped with Hatch Fire Roasted Green Chiles, garlic, mushroom buerre blanc, and tomatoes (Substitute Grilled Chicken upon request)  19

TRAPPER'S PRIME RIB
"Specialty of the House"
Slow roasted for hours until perfectly tender and delicious served with house a jus and Trapper's creamy herbed sauce
Also available Blackened, served with our Creole Brown Butter sauce

Hand Cut Mesquite Fired Filet  K.C. Strip
8 oz. 29  12 oz. 26  16 oz. 30
Add Burgundy Mushrooms to any steak for $3

New! Premium Chicken Fried Steak  USDA Choice Sirloin hand cut and breaded in house Served with made from scratch gravy and mashed potatoes  16

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  16
Trapper's Fried Shrimp  Served with Trapper's cocktail sauce  16
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 Served with Creole potato salad (Mesquite grilled on request)  18
Campfire BBQ Chicken Tenders  Rubbed in our secret spice then mesquite fired and BBQ glazed, served over red rice 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! Served over our mashed potatoes & made from scratch creamy gravy  17

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  28
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)  24
Prime Rib & Trapper’s Fried Shrimp  24
The Field & Stream  Two mesquite grilled quail & Fresh Rainbow Trout  27

FRESH SALADS
Creole Remoulade, Ranch, Honey Mustard, Bleu Cheese, Vinaigrette, Balsamic Vinaigrette, 1000 Island, French, LuCal Italian or Ranch
Trapper’s Salad  Trapper’s fresh tossed greens topped with chopped egg, bacon crumbles, 10
tomato, cheddar cheese and fried onions  Served with your choice of dressing
with CHICKEN 13 or SHRIMP 15
Caesar Salad  Tossed to order in our creamy Tabasco Caesar dressing 10
with BLACKENED CHICKEN BREAST 13, SALMON 16, TUNA 16, or SHRIMP 15
Cobb Salad  Bands of mesquite grilled chicken, cheddar cheese, bacon, tomato, 16
black olives, bleu cheese and chopped egg over a mound of greens

PO-BOYS, SLIDERS & SANDWICHES
SERVED WITH FRENCH FRIES OR POTATO SALAD
Josh’s Buffalo Oyster Po-Boy  Buffalo oysters, housemade blue cheese dressing & red cabbage 12
vinaigrette (on the bun) served with our blue cheese buffalo sauce
Fried or Blackened Chicken Po-Boy  With cole slaw (on the bun) & sliced tomatoes 11
Shrimp, Oyster, or Catfish Po-Boy  With cole slaw (on the bun) & sliced tomatoes 11
Smoked Pork Sliders  Three sliders with smoked pork, our sweet and spicy BBQ sauce, sweet relish, 11
purple cole slaw & crispy fried onions
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, 11
pepper jack cheese, Seikel’s Oklahoma Gold Mustard, dill pickles, pressed on
the grill until crispy

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

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

PEARL’S
CRAFT + COCKTAIL
OYSTER + BAR

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

9-20-2019