

FISH CAMP

OYSTER BAR & KITCHEN

~ RAWBAR ~

Ask about a seafood tower to share!

Today's Fresh Oysters...Market Price (gf)

offered by the pair, half dozen, or dozen.
with lemon, cocktail sauce, mignonette & horseradish
by request

Peel And Eat Shrimp...\$16 (gf)

½ lb poached shrimp served cold
with cocktail sauce and lemon

Classic Shrimp Ceviche...\$16 (gf)

fresh and light, with tomato, veggies + mild jalapeño
Served with crispy corn tortillas

Crab Elote...\$16.5

charred sweet corn mixed in a delicious cream dip with
cilantro, bell peppers & spices

Oyster Shooters...\$6 each

Harry's Bar Bloody Mary & Tito's
lemon zest, celery & pepper strings

Travels with my Father

gin, lillet, mirin, shallot, nori, cucumber

~ SIMPLE TIN BASKET SNACKS ~

Fried Clam Bellies...\$15

Fried Blue Point Oysters...6/\$15

Crispy Fried Calamari...\$15

with onion petals, banana peppers

Baked Crispy Green Beans...\$10 (v)

*above, all with garlic aioli.

Request cocktail sauce if desired.

Charred "Tajin" seasoned Shishito Peppers...\$12 (gf) (v)

Parmesan Roasted Brussel Sprouts...\$13 (gf) (v)

✓ crispy roasted, lemon dill buttermilk powder, lemon
confit aioli, smoked almond

~ STARTERS ~

South Mediterranean

Char Grilled Baby Octopus...\$17 (gf)

grilled octopus tentacle, fingerling papas brava,
caper berries, tomato confit, Romesco

Sautéed Jumbo Lump Crab Cakes...\$18

* blue crab with onion, celery, dijonaise + herbs,
soy ginger glaze + chinese mustard aioli

Oysters Rockefeller...6 for \$19 – 12 for \$34

oysters on the half shell baked with fresh spinach,
smoked bacon, period cream, panko + parmesan

Jumbo Buffalo Chicken Wings...

6 For \$12 or 12 For \$19

carrot + celery, blue cheese or ranch

French Style Steamed Mussels...\$18 (gf)

steamed mussels in white wine with tomato, basil, garlic
white wine butter, served with dipping bread crostini.

*Add French fries for dipping \$3.00

Camp Clam Chowder | Cup...\$6.5 /Bowl \$8

new england style. lightly smokey made with bacon and
most delicious. *quart to go (cold for carry out)...18

~ SALADS ~

* Add to your salad! 6 oz grilled chicken breast...\$6

(5) Shrimp...\$7 | Seared Salmon...\$13 | 3 scallops ... \$16

Lakeside House Salad...\$8.5 (gf) (v)

mixed greens, baby tomatoes, carrot, radish,
cucumber, with sherry vinaigrette

Caesar Salad...\$11 (v)

chopped romaine, white anchovy, parmesan crisp,
grape tomato, brioche croutons

Chopped Apple, Blue Cheese *

+ Bacon Mixed Salad...\$12 (gf)

entrée salad with sundried cranberries,
smoked almonds + citrus herb vinaigrette

Mediterranean Arugula Salad \$11 (gf) (v)

arugula tossed with tomato confit, shaved parmesan,
castelvetrano olives, extra virgint olive oil + lemon

Lobster Cobb Salad...\$29 (gf)

lobster meat, applewood smoked bacon, avocado,
tomato, cucumber, red onion, hard egg, blue cheese,
and romaine tossed with louie dressing

~ HAND HELDS ~

served with fries, kettle chips, or house slaw

East Coast Lobster Roll...Market Price

classic lobster salad, cucumber, shallots and celery
relish, with tarragon aioli on a buttery grilled bun

Char Grilled Angus Burger...\$16

lettuce, tomato, onion on a brioche bun

add applewood smoked bacon or fried egg...\$2

add cheese (american, pepper jack, blue, swiss)...\$1

Crispy Fried Chicken...\$16

buttermilk brined breast, house pimento style cheese,
horseradish pickles + slaw

So-Cal Fried Perch Tacos

or Herb Butter Sautéed Shrimp Tacos...3 for \$17

bright citrus cabbage slaw, chipotle crema, flour tortillas.
sub corn soft tortillas for GF.

Beer Battered Fried Cod or Oyster Sandwich...\$16

on brioche, shredded romaine, pickle, tartar sauce

ORDER ONLINE! <https://bartlettsfishcamp.hrpos.heartland.us/>

disclaimer : consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne
illness. gf = gluten free/ gf* = gluten free with adjustments / gluten free bread available upon request for \$4

~ MAIN PLATES ~

Shrimp And Grits...\$25

sautéed shrimp with andouille-shellfish cream, soft white cheddar polenta + garlic rainbow chard

Fish N Chips...\$21

hand battered fish du jour, fried til crispy, with fries, apple slaw + malt vinegar caper tartar

Grilled Flank Steak...\$34 (gf)

roasted Fingerlings, asparagus, chimichurri + chile garlic oil

Sautéed Chicken Schnitzel...\$23

sautéed panko & parmesan breaded chicken breasts with broccolini & lemon caper butter with roasted tomato & roasted garlic cloves

Grilled Swordfish...\$28

crispy polenta, romesco sauce, roasted tomato confit, celery salad with castreveltrano olive + caper berry

Grilled Salmon...\$28 (gf)

petite corn salad, summer corn white wine butter, grilled asparagus & potato puree

Lobster Mac N Cheese...\$33 | Vegetarian...\$20

cheesy white cheddar + parmesan bechamel, green onion, portabella mushroom + tomato

Linguini Clam Vongole (or shrimp)...\$26, both \$32

tomato, calabrian chile, fresh herb, roasted garlic butter, bread crumbs

Seafood Bouillabaisse...\$34 (gf) Add pasta...\$3

fresh fish du jour, scallops, shrimp, clam and mussels steamed in a tomato-lobster broth with saffron + anise

Thai Curry Seared Diver Scallop...\$34

toasted almond spiced jasmine rice, garlic broccolini, red curry coconut shellfish nage

Fried Shrimp Platter...\$22

half pound, lightly dusted in corn meal, served with fries, slaw + tartar

Cajun Chicken Gumbo...\$22 Add Shrimp...\$29

dark delicious classic sauce with braised chicken, andouille sausage & okra over 5 grain blend rice

~ SIGNATURE COCKTAILS ~

Gin, Ginger, Lime + Thyme...\$11

Fish Camp Bloody Mary...\$10

Bartlett's original blended recipe, garnished with peel 'n eat shrimp + other tasty bites

Spicy Rosita...\$12

Sombrero mezcal, spicy tequila, aperol, fresh squeezed lemon juice, orgeat

Fish Camp Classic Red Sangria...\$12

red wine, brandy + fresh fruits

Old Fashioned...\$12

Maker's Mark, angosturra, muddled Luxardo cherry + orange, Cocchi vermouth

Cucumber Mint Martini...\$12

Ketel One botanical mint-cucumber, lime juice + touch of simple syrup

Bourbon Blackberry Smash...\$11

Woodford Reserve, fresh blackberries, rosemary simple syrup, ginger beer

Painkiller...\$10

gold rum, pineapple, coconut cream, angostura + lime bitters

Pear Martini...\$11

pear vodka, St. Germaine, lime juice

Wild Honey...\$11

bourbon, ginger liqueur, fresh lemon juice, honey

Peach Cobbler...\$10

crown peach, spiced dram, peach syrup, lemon twist

Espresso Martini...\$12

espresso, kahlua, vanilla vodka

~ WINE ~

Segura Viudas Sparkling Brut...\$9 Splits
Cava, Spain

Chandon Garden Sparkling Splits...\$11
Scharfenberger Brut Rose Sparkling...\$40

White Wine

Marlborough Estate Reserve Sauvignon Blanc
\$10/34 New Zealand

Le Grand Balon Sauvignon Blanc...\$10/38 Loire, France

Rocca Pinot Grigio...\$9/34 Italy

Milbrandt Riesling...\$9/34 Washington

JP Chenet Rosé...\$9/34 Cote De Provence

Nicholas Chardonnay, France \$9/\$34

Line 39 Chardonnay...\$9/34

Poggio Moscato...\$8.5/32

Dry Creek Chenin Blanc...\$11/\$40

Wm Fevre Chablis...\$45

Sonoma Cutrer, Chardonnay...\$15/55

Red Wine

Deloach Pinot Noir...\$9/34 Sonoma

Carmenet Cabernet...\$9/34 California

California Joel Gott Cabernet...\$10/38

Domaine Bousquet Malbec...\$10/38, France

Klinkerbrick Zinfandel...\$10.5/40 Lodi, California

Shannon Ridge Petite Syrah...\$10/38 California

White Claw Spritzers...\$7.00/can

Ask about our variety of flavors

~ BEER ~

Blue Moon...5 | Bud Light...5 | Budweiser...5 | Coors Light...5 | 18th Street Seasonal...6
Founder's All Day IPA...6* | Greenbush Star Chicken...6 | Guinness...5 | Heineken...5 | Kalibur N.A....3.5
Michelob Ultra...5 | Miller Lite...5 | Miller Lite Pony...2 | Modelo...5 | Yuengling...5 | Stella Artois...5.5
Daura Gluten-Free...5.5