

FAT CAM'S AT GARVER LAKE

WELCOME BACK!

APPETIZERS

GATOR ... 16.00

Eight ounces of fried tail, remoulade

CRAB CAKES ... 16.00

Trio of sautéed lump crab cakes ~ remoulade

PEEL & EAT SHRIMP ... 13.00

½ pound of HOT peel and eat shrimp, old bay seasoning, lemon & cocktail sauce

ORLEANS SHRIMP ... 15.00

½ pound wild caught gulf peel & eat shrimp doused in spicy Worcestershire butter sauce, hush puppies

FAT FRIES ... 14.00

Fries topped with braised short rib, shredded cheddar, herbed beef gravy, fried egg and green onions

BELLY BITES ... 12.00

Crispy BBQ seasoned pork belly over smashed puppies, topped with honey-chipotle cherve and cherry bourbon sauce

PORTABELLA ... 11.00

Fried portabella slices topped with roasted garlic, reduced balsamic, shaved parmesan and greens

FGT "SLIDERS" ... 10.00

Three fried green tomato "sliders" filled with warm pimento cheese, bacon crumbles and green onions

BACON DIP ... 10.00

Our signature smoked Gouda and bacon fondue, crostinis

DOE ROLL ... 12.00

Venison and pork pasty filled egg rolls with herbed gravy

GOUDA STICKS ... 9.00

Fried panko coated smoked gouda sticks, BBQ seasoning with BBQ sauce

PRETZEL STICKS ... 10.00

Four Bavarian style pretzel sticks, cheese sauce

HANDHELDS

* All handhelds served with house-made chips and accompaniments ON THE SIDE. Sub out for fries 2.00 or sweet potato fries 3.00 *

FAT CAM'S ROLL ... 20.00

New England style lobster roll on brioche

STEAK SANDWICH* ... 15.00

Thin sliced ribeye, caramelized sweet onions & mushrooms topped with smoked Gouda, horseradish sauce and au jus

FAT DADDY ... 14.00

BBQ short rib, thin sliced onions and pickles on a rustic roll

PO' BOY ... 13.00

*Fried shrimp, shredded lettuce, tomatoes, pickles and a drizzle of remoulade make this a New Orleans and Fat Cam's favorite!
Change it up: make it a PORTABELLA po' boy 12.00*

GATOR BOY ... 15.00

Similar to our traditional po' boy but with fried alligator. Topped with shredded lettuce, tomatoes, sliced pickles and remoulade

CAMBURGER* ... 10.00

½ pound ground beef burger served with lettuce, tomato, pickles and onions on the side (Add cheese 1.00 Add bacon 2.00)

BACATARIAN* ... 14.00

½ pound ground beef burger topped with smoked Gouda sauce, cheddar, bacon and fried onions. Served with lettuce, tomato, pickles and onions on the side

SHROOM BURGER* ... 14.00

½ pound ground beef burger topped with sautéed mushrooms, Swiss cheese, fried portabella and roasted garlic. Served with lettuce, tomato, pickles and onions on the side

WICKED CHICKEN ... 13.00

Blackened chicken topped with smoked gouda and bacon. Served with lettuce, tomato, pickles and onions on the side

CHICKEN SAMMIE ... 10.00

Fried or grilled chicken sandwich served with lettuce, tomato, pickles and onions on the side (Add cheese 1.00 Add bacon \$2.00)

*Food items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. **Please note: 20% gratuity may be added to parties of 8 guests or more.

GREENS

FAT SALAD ... 13.00

Romaine, iceberg and spring mix, grape tomatoes, cucumber, red onions, red peppers, shredded cheddar, bacon crumbles, egg & croutons. Add grilled or fried chicken 5.00 or grilled shrimp 8.00

CAESAR ... 12.00

Grilled whole romaine heart, Parmesan, croutons, balsamic reduction & Caesar dressing. Add grilled, blackened or fried chicken 5.00 or grilled shrimp 8.00

DINNER SALAD ... 5.00

Chopped romaine, iceberg and spring mix, cucumbers, grape tomatoes, onion and croutons **Dressings: ranch, bleu cheese, french, honey mustard or HOUSE (Add shredded cheese 1.00 or bacon 2.00)

BISQUE ... BOWL 7.00 CUP 4.00

Enjoy a cup of our delicious lobster bisque

ENTRÉES

GUMBO ... 9.00 SMALL 17.00 LARGE

Southern stew brimming with savory shrimp, andouille sausage and chicken. Served with rice and two hush puppies

SHRIMP & GRITS ... 20.00

Sautéed shrimp, bacon, red peppers and onions tossed in a savory sauce over smoked Gouda grits. Served with hush puppies
**Add: lobster & crab 10.00

CHICKEN & GRITS ... 17.00

Our popular grits dish with chicken instead of shrimp

SHORT RIB ... 24.00

Braised short rib over white cheddar mashed topped with herbed beef gravy and fried onion straws. The ultimate comfort dish!

RIBEYE ... 33.00

Grilled 16 ounce choice Ribeye topped with bacon molasses butter over sweet potato andouille hash

THE SHANK* ... 24.00

Braised 24 ounce pork shank over white cheddar mashed, topped with cherry bourbon sauce

VOODOO CHICKEN & WAFFLES ... 16.00

White meat chicken strips nestled between two sweet waffles and doused in our Voodoo syrup make this a new favorite!

SALMON* ... 22.00

8 ounce grilled Atlantic salmon topped with crab & lobster compound butter & greens over sweet potato andouille hash

FISH & CHIPS ... 19.00

Fried Walleye basket served with fries, slaw, tarter sauce and lemon

MAC & CHEESE ... 12.00

Cavatappi pasta, creamy cheese sauce topped with panko and green onion. **LOBSTER old bay shaved parmesan 22.00
**PORK BELLY bbq seasoned PB drizzled with BBQ sauce, fried onions 16.00

SIDES

BRUSSELS SPROUTS ... 5.00

Sautéed Brussels sprouts, onions and bacon topped with balsamic glaze and shaved parmesan

MAQUE CHOUX ... 4.00

Slightly creamy corn, bacon, red pepper, onions topped with green onion

HASH ... 5.00

Sweet potato andouille hash

FRIES & SWEET POTATO FRIES ... 4.00 FF 5.00 SPF

Fries: add herbed beef gravy 2.00 SPF: add voodoo syrup & honey cherve 2.00

WHITE CHEDDAR MASHED ... 4.00

Add herbed beef gravy 2.00

DESSERTS

SUGAR WAFFLE ... 6.00

A ridiculously tasty fried sugar waffle topped with powdered sugar, crushed peanuts, caramel and ice cream. Perfect to share!

BREAD PUDDING ... 7.00

Ask about today's selection. Served with ice cream

CAKE ... 7.00

Flourless chocolate cake with raspberry syrup

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