FAT CAM'S AT GARVER LAKE

APPETIZERS

PEEL & EAT SHRIMP ... 14.00

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

ORLEANS SHRIMP ... 16.00

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

CRAB CAKES ... 17.00

Two sautéed lump crab cakes ~ remoulade

CHARLIE'S CURDS ... 11.00

Battered white cheddar cheese curds tossed in garlic oil and Parmesan cheese, ranch

BELLY BITES ... 15.00

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

PORTABELLA ... 14.00

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

FGT ... 12.00

Fried green tomatoes, remoulade

BACON DIP ... 13.00

Our signature smoked Gouda and bacon fondue. **Served with our house-made chips.

BANGIN' GATOR ... 16.00

Fried gator tail bites tossed in our own tangy & spicy Bangin' 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 ... MP

New England style lobster roll on brioche

STEAK SANDWICH* ... 16.00

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

PO' BOY ... 14.00

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 13.00 or fried
GATOR po' boy 18.00

CAMBURGER* ... 12.00

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

BACATARIAN* ... 16.00

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* ... 16.00

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 ... 16.00

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

CHICKEN SAMMIE ... 12.00

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

ENTRÉES

Add a full order of hush puppies (8) 6.00

GUMBO ... 9.00 SMALL 17.00 LARGE

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

ÉTOUFFÉE ... 9.00 SMALL 17.00 LARGE

A Fat Cam's favorite back from the vault! A savory, slightly spicy stew with CRAWFISH tail meat. Served with rice and two hush puppies

*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.

SHRIMP & GRITS ... 20.00

Sautéed shrimp, bacon, red peppers and onions tossed in a savory sauce over smoked Gouda grits. Served with hush puppies

LOADED SHRIMP & GRITS ... 30.00

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

CHICKEN & GRITS ... 18.00

Our popular grits dish with chicken instead of shrimp

VOODOO CHICKEN & WAFFLES ... 17.00

White meat chicken strips nestled between two sweet waffles, doused in our Voodoo syrup and topped with green onions.

RIBEYE* ... MP

Fourteen ounce hand cut choice Ribeye. Ask your server about tonight's feature!

THE SHANK* ... 28.00

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

SALMON* ... 24.00

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

FISH & CHIPS ... 21.00

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

CHEF PASTA ... MP

Ask your server about our Chefs Choice Pasta!

GREENS

CAESAR ... 12.00

Grilled whole romaine heart, Parmesan, croutons, balsamic reduction & Caesar dressing. Add grilled, blackened or fried chicken 7.00, grilled shrimp 8.00 or grilled salmon 15.00

FAT SALAD ... 13.00

Chopped iceberg and spring mix, grape tomatoes, cucumber, red onions, red peppers, shredded cheddar, bacon crumbles, egg & croutons. Add grilled or fried chicken 7.00, grilled shrimp 8.00 or grilled salmon 15.00

WEDGE ... 12.00

Baby iceberg wedge, crispy pork belly, bleu cheese crumbles, cherry tomatoes and green onions with your choice of dressing (bleu cheese recommended)

DINNER SALAD ... 5.00

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

BISOUE ... BOWL 8.00 CUP 4.00

Enjoy a cup of our delicious lobster bisque

KIDS

10 and under only!

CORN DOGS, CHICKEN STRIPS OR GRILLED CHEESE ... 7.00

Served with fries

SIDES

BRUSSELS SPROUTS ... 6.00

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

HASH...6.00

Sweet potato andouille hash

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

Add Garlic Parmesan to regular fries 2.00

WHITE CHEDDAR MASHED ... 5.00

DESSERTS

SUGAR WAFFLE ... 7.00

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

CAKE ... 7.00

Ultimate chocolate cake

CHEESECAKE ... 8.00

Ask your server about today's feature!

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