

# STARTERS

## BAKED CRAB DIP ..... 17

Wilmington's Famous Baked Creamy Crab Dip  
Served with Toasted Garlic Bread

## SMOKED FISH DIP ..... 16

COLD SMOKED LOCAL FISH, PICKLED VEGETABLES & CROSTINI

## CAPE FEAR SHRIMP COCKTAIL ..... 15

OLD BAY N.C. SHRIMP, CHUNKY CREOLE COCKTAIL SAUCE

## HARBOR HUSHPUPIES ..... 8

SWEET CHILI HONEY BUTTER

## SEASIDE CALAMARI ..... 16

FRIED CALAMARI, OKRA, SHISHITO PEPPERS,  
ONIONS & LEMON CAPER AIOLI

## MARITIME NACHOS ..... 20

GREEN CHILE CRAB & SHRIMP QUESO, PICO DE GALLO,  
PICKLED ONIONS, HOMEMADE TORTILLA CHIPS

## SWEET HEAT WINGS ..... 16

HOUSE CITRUS PEPPER BLEND TOSSED WITH CRISPY  
WINGS, CELERY WITH RANCH OR BLUE CHEESE

## TUNA MOLE BOWL\* ..... 20

YELLOWFIN TUNA TOSSED IN OAXACAN MOLE, AVOCADO,  
CUCUMBER, TOMATO, RED ONION, CILANTRO & QUINOA (GF)

# SALAD & SOUPS

## HOUSE OR CAESAR SALAD ..... 12

CLASSIC SALAD OPTIONS WITH FRESH INGREDIENTS & BOLD FLAVORS

## MARTY'S CHOPPED ..... 15

CHOPPED ROMAINE, OLIVES, PICKLED VEGETABLES, SHAVED COUNTRY HAM,  
SMOKED PROVOLONE, BREADCRUMBS & LEMON OREGANO VINAIGRETTE

## STEAK CONTINENTAL\* ..... 16

MARINATED FLANK STEAK, SPINACH, MUSHROOMS, CHERRY TOMATOES  
& GARLIC PARMESAN DRESSING

## SEASONAL FRUIT & FETA ..... 14

MIXED GREENS, SEASONAL FRUIT, CUCUMBER, RED ONION, FETA,  
CANDIED PECANS & CHAMPAGNE VINAIGRETTE

*add-ons from the grill*

CHICKEN.....8    SHRIMP.....8    SALMON\*.....10

# HAND HELDS

## "FILET OF FLOUNDER" ..... 16

FRIED FLOUNDER, AMERICAN CHEESE, PICKLES,  
HOUSE TARTAR SAUCE ON A GRIDDLED POTATO ROLL

## THE SHUCK & ROLL (FRIED OYSTER OR SHRIMP) ..... 16

CRISPY OYSTERS OR SHRIMP, CRUNCHY SLAW,  
HOUSE TARTAR SAUCE ON A GRIDDLED SPLIT TOP ROLL

## THE BIG CRABWICH ..... 16

EASTERN CAROLINA LUMP CRAB CAKE, CRUNCHY SLAW, HOUSE TARTAR  
SAUCE ON A GRIDDLED POTATO ROLL

## BAJA FISH TACOS\* ..... 18

CHOOSE:

- LOCAL FISH
- SHRIMP
- AVOCADO

CHOOSE:

- BEER BATTERED
- CITRUS BLACKENED

- FRESH CORN TORTILLAS  
TOPPED WITH SHREDDED  
CABBAGE & CILANTRO
- LIME CREMA & RADISHES

## CAROLINA SMASH BURGER ..... 17

TWO 4 OZ PATTIES, GREEN CHILI PIMENTO CHEESE, CRUNCHY SLAW,  
PICKLES, COMEBACK SAUCE ON A BUTTERED POTATO BUN

## SALMON BLT\* ..... 18

CITRUS GRILLED SALMON, BACON, LETTUCE, TOMATO,  
DIJONNAISE ON A CIABATTA ROLL

All handhelds served with crispy fries

## EAST CAROLINA CREAMY CHOWDER

CREAMY BROTH OF N.C. CLAMS &  
SHRIMP, SALT PORK, CELERY,  
ONIONS & POTATOES

## ELIJAH'S RED CLAM CHOWDER

SPICY TOMATO-BASED WITH N.C.  
CLAMS, SMOKED BACON,  
POTATOES & ONIONS

CUP 8 / BOWL 10

*\*THESE ITEMS MAY BE ORDERED TO TEMPERATURE.  
CONSUMING RAW OR UNDERCOOKED MEATS,  
POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY  
INCREASE YOUR RISK OF FOODBORNE ILLNESS.*



**OYSTER & FISH CAMP**

Wilmington • North Carolina • 1984

# FISHCAMP

## FRANK'S FRIED SEAFOOD PLATTER

SIGNATURE BEER BATTER

- FLOUNDER
- SHRIMP
- OYSTER

SERVED WITH  
FRIES & SLAW

ONE ITEM.....20  
TWO ITEM.....26  
THREE ITEM.....30

## BLACKENED SEAFOOD PLATTER

CREOLE SPICE BLEND

- FLOUNDER
- SHRIMP

SERVED WITH  
FRIES & SLAW

ONE ITEM.....20  
TWO ITEM.....26

## BROILED SEAFOOD PLATTER

CITRUS PEPPER BLEND

- FLOUNDER
- SHRIMP

SERVED WITH  
FRIES & SLAW

ONE ITEM.....20  
TWO ITEM.....26

# CLASSICS

## LOW COUNTRY SHRIMP & GRITS ..... 26

N.C. SHRIMP & TASSO BROTH WITH MUSHROOMS,  
TOMATOES & SPINACH OVER CREAMY GRITS

## CRAB CAKE DUO ..... 30

TWO LUMP CRAB CAKES, OUTER BANKS STYLE WITH COUNTRY POTATO  
SALAD, BRAISED COLLARD GREENS & HOUSE TARTAR SAUCE

## CHICKEN JAMBALAYA ..... 28

PAN-ROASTED CHICKEN, SWEET SAUSAGE, ORZO, TRINITY,  
OLIVES & AJI AMARILLO SAUCE

## FOR TWO



## CAROLINA BOIL BUCKET ..... MP

CLAMS, CRAB LEGS, OYSTERS, SHRIMP, OLD BAY  
SEASONING, CHORIZO SAUSAGE, NEW POTATOES  
& CORN ON THE COB

# SIDES

RED BEANS & RICE.....6  
COUNTRY POTATO SALAD.....6  
CRUNCHY SOUTHERN SLAW.....6

SEASONAL VEGETABLES.....6  
HOUSEMADE MAC & CHEESE.....6  
CRISPY FRIES.....4

# FRANK'S

## OYSTER BAR

*Viva La Oyster*

FRESH OYSTERS • SHUCKED TO ORDER • SUSTAINABLY SOURCED  
SUPPORTING LOCAL OYSTER FARMS & WILD HARVESTERS

### ROASTED OYSTERS

HALF DOZEN FOR \$21

#### CAROLINA FIRECRACKER

SMOKY ROASTED POBLANO PIMENTO CHEESE TOPPED WITH TANGY PICKLED RED ONION

#### OYSTERS À LA BIENVILLE

A NEW ORLEANS CLASSIC BACON, SHRIMP, & MUSHROOMS, BAKED TO PERFECTION

#### TIMELESS ROCKEFELLER

RICH ROASTED GARLIC & PARMESAN SPINACH, TOPPED WITH ZESTY LEMON HERB BREADCRUMBS

#### THE GOLDEN MISO

BOLD KIMCHI BUTTER WITH A SPICY MISO KICK, TOPPED WITH SESAME SEEDS & FRESH SCALLIONS

### RAW OYSTERS\*

FRESH, SEASONAL RAW OYSTERS—SHUCKED TO ORDER. AVAILABILITY CHANGES WITH THE TIDES, SO ASK YOUR SERVER FOR TODAY'S CATCH!

SERVED WITH CRACKERS, LEMONS, COCKTAIL SAUCE, HORSE RADISH & MIGNONETTE



\*THESE ITEMS MAY BE ORDERED TO TEMPERATURE. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

## WINE

### REDS

J. LOHR CABERNET SAUVIGNON.....10 / 37  
Bold & Smooth

TRINITY OAKS CABERNET SAUVIGNON.....9 / 34  
Easygoing & Approachable

CLINE MERLOT.....11 / 40  
Rich & Smooth

OKO PINOT NOIR.....9 / 35  
Light & Silky

DONA PAULA MALBEC.....10 / 37  
Bold & Spicy

PROVERB CABERNET SAUVIGNON.....8 / 31  
Dark & Juicy

PARCEL 41 MERLOT.....10 / 38  
Plush & Fruit-Forward

DOUBLE TROUBLE CABERNET BLEND.....9 / 35  
Deep & Full-Bodied

PROVERB ROSÉ.....8 / 30  
Crisp & Refreshing

### WHITES

OYSTER BAY SAUVIGNON BLANC.....11 / 40  
Crisp & Refreshing

BEVIAMO PINOT GRIGIO.....9 / 35  
Light & Easy-Drinking

CASA LUNARDI PINOT GRIGIO.....10 / 36  
Smooth & Soft

PROVERB CHARDONNAY.....8 / 31  
Balanced & Easygoing

ESTANCIA CHARDONNAY.....11 / 40  
Rich & Creamy

THE CROSSINGS SAUVIGNON BLANC.....10 / 37  
Bright & Lively

CHATEAU STE. MICHELLE RIESLING.....9 / 34  
Fruity & Slightly Sweet

VILLA POZZI MOSCATO.....9 / 32  
Sweet & Aromatic

AMOR DI AMANTI PROSECCO.....9 / 33  
Light & Bubbly



## BEER

### bottles / cans

CORONA.....6  
COORS LIGHT.....5  
STELLA ARTOIS.....6  
BUD LIGHT.....5  
MICHELOB ULTRA.....5

SWEETWATER 420 CAN.....6  
BELLS TWO HEARTED CAN.....7  
ATHLETIC N/A CAN.....7

### draft beers

TROPICAL LIGHTNING.....9  
YUENGLING.....7  
MILLER.....6  
BLUE MOON.....6  
PACIFICO.....6

ASK ABOUT OUR ROTATING DRAFTS

## COCKTAILS

WHISKEY SMASH.....13

WHISKEY, GINGER, PINEAPPLE, BITTERS

SUNSET SIPPER.....11

VODKA, PEACH SCHNAPPS, CRANBERRY, LIME, SIMPLE SYRUP

ELI SPRITZ.....12

VODKA, APEROL, CHAMPAGNE, LEMON, SIMPLE SYRUP

HIGH TIDE COLADA.....13

RUMCHATA, MALIBU, TRIPLE SEC, COCO REAL, SWEET & SOUR

BUBBLY MARG.....11

WATERMELON OR BLUE RASPBERRY SIMPLE SYRUP, TRIPLE SEC, TEQUILA, LIME, CHAMPAGNE

CAPE FEAR COOLER.....12

TEQUILA, COCONUT WATER, PINEAPPLE, LIME, SIMPLE SYRUP

OYSTER SHOOTER\*.....9

BLOODY MARY MIX, VODKA, SPLASH OF KOLSCH WITH A FRESH OYSTER

## Desserts

8 each

KEY LIME PIE  
SEASONAL CHEESECAKE

BROWNIE SUNDAE

