

## APPETIZERS

Crispy Calamari	<i>Traditional. Served with red gravy or tossed w/garlic butter &amp; hot peppers</i>	10.99
Shrimp Cocktail	<i>Traditional. Remoulade sauce on request.</i>	8.50
Oysters on the Half Shell	<i>Hand harvested from federally inspected beds in the gulf of Mexico.</i>	1/2 doz. 9.99 1 doz. 18.99
New! Cajun Pickled Green Beans	<i>Battered and crispy fried.</i>	5.99
Peel and Eat Jumbo Shrimp	<i>You peel 'em 11.99 We peel 'em 12.99</i>	
*New! Bayou Smokehouse Dip	<i>We house smoke fresh whitefish for this cool and mild tasting dip.</i>	6.99
*Alligator	<i>Fried or blackened or 1/2 and 1/2.</i>	10.99
Crawdads Tails	<i>Crispy fried and served with black cherry mustard sauce.</i>	8.99
Crab Cakes	<i>Panko crusted, served with Remoulade.</i>	11.99
Mesquite Quail Drummies	<i>Served with Trapper's BBQ Sauce for dipping.</i>	9.99
Anne's Hot Crab Dip	<i>Served with tortilla chips.</i>	10.99
Popcorn Shrimp	<i>Served with cherry mustard sauce.</i>	8.99
Fried Clams	<i>Best you ever ate.</i>	8.99
Fried Cheese	<i>Breaded to order in our kitchen. Served with red gravy.</i>	7.49
Coconut Shrimp	<i>Served with orange marmalade sauce.</i>	9.99

## SOUPS

Bayou Gumbo	<i>Shrimp, chicken, andouille - none better!</i>	cup 3.99 bowl 5.99
Lobster Bisque		large crock 6.99
Kansas City Steak Soup	<i>Topped with a dollop of mashed potatoes.</i>	cup 3.99 bowl 5.99

## FRESH SALADS

*Creole Remoulade, Ranch, Honey Mustard, Bleu Cheese, Vinaigrette, 1000 Island, French, LoCal Italian or Ranch*

Trapper's Salad	<i>Trapper's fresh tossed greens topped with chopped egg, bacon crumbles, tomato, cheddar cheese and fried onions. Served with your choice of dressing.</i>	8.99
	<i>WITH CHICKEN OR SHRIMP</i>	11.99
Caesar's Salad	<i>Tossed to order in our creamy Tabasco® Caesar dressing.</i>	7.99
	<i>WITH BLACKENED CHICKEN BREAST OR BLACKENED TUNA</i>	11.99
Cobb's Salad	<i>Bands of mesquite grilled chicken, cheddar cheese, bacon, tomato, black olives, bleu cheese and chopped egg over a mound of greens.</i>	12.99

## PASTAS

*For a garden salad or small Caesar with your entrée add 99¢*

*Dirty Angels Hair	<i>Shrimp, chicken, and andouille sausage in a spicy Cajun garlic butter sauce. Served over angel hair pasta and topped with diced tomatoes &amp; scallions.</i>	14.99
Steve's Shrimp & Clam Pasta	<i>Whole clams and shrimp sautéed in garlic butter, white wine &amp; tomatoes.</i>	14.99
Fettuccine Alfredo	<i>Cream and imported grated parmesan and romano cheeses</i>	10.99
	<i>WITH CHICKEN OR JUMBO SHRIMP</i>	14.99
Blackened Chicken Pasta	<i>Pasta tossed in our Creole cream sauce topped with blackened chicken breast, diced tomatoes and chives.</i>	14.99
Angry Shrimp	<i>Sautéed red pepper, garlic, and shrimp in a spicy tomato Creole cream sauce.</i>	14.99

## GATOR, QUAIL, & CHICKEN

*Ultimate Fried Chicken	<i>All white meat, crispy skin, partially de-boned, Totally Amazing! Served over our mashed potatoes &amp; made from scratch cream gravy.</i>	15.99
Blackened Alligator Dinner	<i>Served in a cast iron skillet over rice with Creole Meuniere sauce.</i>	17.99
Blackened or Lemon Pepper Chicken	<i>Blackened or mesquite grilled boneless breast.</i>	14.99
Marinated BBQ Quail	<i>Mesquite fired.</i>	2 birds 15.99 extra bird 6.49 ea.

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.

## TRAPPER'S SEAFOOD SPECIALTIES

*Served with Fishcamp Salad and Trapper's roasted garlic redskin mashed potatoes.*

Lobster Tail (8 oz.)	<i>Butter poached or split &amp; mesquite grilled cold water lobster. Single or Double</i>	MKT
Alaskan King Crab Legs	<i>1 1/2 pounds</i>	45.99
*Mesquite Salmon With Crab Spinach Gratin	<i>Served over herbed pasta</i>	21.99
*Trapper's Catch	<i>Fresh Tilapia topped with scallop, shrimp, and Creole cream sauce.</i>	17.99
Tilapia 'Orleans	<i>Blackened with blackened scallop, shrimp &amp; a brown butter sauce.</i>	17.99
Blackened Ahi Tuna	<i>"Sashimi Grade" with Creole Remoulade sauce.</i>	19.99
*Cedar Planked Salmon	<i>Maple glazed with creamy horseradish sauce</i>	19.99
Peppered Ponzu Tuna	<i>Fresh "Sashimi Grade" pepper crusted Ahi tuna, seared in a soy-ginger glaze, and topped with Wasabi Aioli.</i>	19.99
Idaho Rainbow Trout	<i>Boneless, mesquite fired with lemon butter &amp; crispy capers.</i>	16.99
Mesquite Grilled Mahi Mahi	<i>Topped with warm mango salsa.</i>	18.99
Cajun Scampi	<i>Fresh jumbo shrimp sautéed in garlic butter, Cajun spices and a touch of white wine. In New Orleans we call this "BBQ Shrimp".</i>	17.99
*Mesquite BBQ Shrimp Brochette	<i>Large shrimp skewered with hickory smoked bacon and garden vegetables, mesquite fired, and basted in our tangy BBQ sauce.</i>	17.99
*Pecan Crusted Rainbow Trout	<i>Boneless, served over Creole Meuniere sauce.</i>	17.99

## ULTIMATE FRIED CHICKEN

*"Tastes so nice, we put it on the menu twice"*

*All white meat, crispy skin, partially deboned, Totally Amazing! Served over our roasted garlic mashed potatoes and made from scratch cream gravy.* 15.99

## COWBOY PORK CHOP

*Extra thick, bone in, hardwood grilled, served with mashed potatoes and sautéed mushrooms.* 16.99  
*We cook our pork chops slightly pink, tell us if you would like it medium well, it will take a longer cook time.*

## NEW! CHICKEN FRIED STEAK

*Premium Angus beef served w/our roasted garlic mashed potatoes & real cream gravy.* 14.99

## NEW! PORK ERNESTO "VERDE" CON HUEVOS

*A mountain of house smoked pulled pork in a spicy green chili sauce over red beans & rice. Topped with 2 fried eggs.* 14.99

## FISHCAMP FRIED SEAFOOD

*Served with Cole Slaw & French fries. Jalapeno Relish served on request.*

Cajun Sized Popcorn Shrimp	<i>A Boatload of Large Popcorn Shrimp.</i>	14.99
Trapper's Fried Shrimp	<i>Served with Trapper's cocktail sauce.</i>	16.99
Fried Oysters	<i>Fresh shucked gulf oysters in cornmeal breading.</i>	17.99
Coconut Fried Shrimp	<i>Served with orange marmalade sauce.</i>	16.99
Catfish Filets	<i>Cornmeal breaded, served with tartar sauce.</i>	16.99
Fishcamp Combo	<i>Shrimp, oysters, and catfish.</i>	19.99

## PRIME RIB OF BEEF, PORK & MESQUITE FIRED STEAKS

*Served with Fishcamp Salad and Trapper's roasted garlic redskin mashed potatoes.*

*Trapper's Prime Rib	<i>Slow roasted to perfection(also can be blackened)</i>	12 oz. 21.99	16 oz. 24.99
Blackened Pork Loin (3)	<i>Boneless loin chops, served over Creole Meuniere sauce.</i>	16.99	
Filet	<i>8 oz. USDA Premium choice aged mesquite fired center cut filet mignon.</i>	27.99	
K.C. Strip	<i>12 oz. USDA Premium choice hand cut. The finest steak money can buy.</i>	25.99	

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.*

<b>Prime Rib &amp; Lobster</b>	<b>MKT</b>
<b>Prime Rib &amp; King Crab Legs</b> <i>1 1/2 pounds</i>	<b>MKT</b>
<b>Prime Rib &amp; Mesquite Shrimp Brochette</b>	<b>\$24.99</b>
<b>Prime Rib &amp; Coconut Shrimp</b>	<b>\$22.99</b>
<b>Prime Rib &amp; Mesquite Quail (1)</b>	<b>\$21.99</b>
<b>Prime Rib &amp; Trapper's Fried Shrimp</b>	<b>\$22.99</b>
<b>The Field &amp; Stream</b>	<b>\$22.99</b>

*two mesquite grilled quail & Idaho Rainbow Trout*

## PO-BOYS & SANDWICHES

SERVED WITH FRENCH FRIES OR POTATO SALAD

<b>Fried or Blackened Chicken Po-Boy</b>	<b>8.99</b>
<i>With Cole Slaw (on the bun) &amp; sliced tomatoes</i>	
<b>Shrimp, Oyster, or Catfish Po-Boy</b>	<b>8.99</b>
<i>With Cole Slaw (on the bun) &amp; sliced tomatoes</i>	
<b>Cuban Cajun</b> <i>Our take of the Classic Cuban Sandwich. Slow roasted pork, andouille sausage, pepper jack cheese, Creole mustard, dill pickles, pressed on the grill until crispy.</i>	<b>8.99</b>
<b>Tuscan Chicken</b> <i>Grilled, with Herb de Provence Aioli, mozzarella cheese, lettuce &amp; tomato.</i>	<b>8.99</b>

## SIDE DISHES

Fishcamp Salad	3.50	Baked Potato (after 5 pm—all day Sun)	3.50
Small Caesar Salad	3.50	Roasted Garlic Mashed Potatoes	2.79
Squash Rockefeller™	2.99	Trapper's Yellow Rice	2.79
Pearl's Cole Slaw	2.79	Pearl's Red Beans & Rice	2.79
Cajun Fries	2.79	Big Bowl Red Beans & Rice	4.99
Fried Okra	2.79	w/ cheddar cheese & andouille	6.49
Steamed Broccoli w/ Hollandaise	2.99	Sweet Potato Fries (50¢ extra as side substitute)	3.50

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**Reloadable Gift Cards Accepted at all Pearl's Restaurant Group Locations**

**Trapper's Fishcamp and Grill — Olde 17 Seasoned Salt**

**Ask Your Server for Details**



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FISHCAMP & GRILL**

