

LUNCH SPECIALS

Luncheon Specials served 11am til 3pm, Monday thru Friday. Served with choice of French Fries, Red Beans & Rice, Cole Slaw, or Creole Potato Salad (while it lasts).

- Wild Hawaiian Mahi Mahi** *Grilled w/lemon pepper, topped with lemon butter sauce.* 10.99
- Fresh Atlantic Salmon** *Lemon peppered, served with lemon butter sauce and capers.* 11.99
- Pork Ernesto** *Smoked pulled pork loin served over red beans & rice.
Served with hush puppies.* 7.99
- Prime Rib Melt** *Shaved prime rib sandwich topped with melted
Monterey Jack & cheddar cheese. Due to the popularity of this
sandwich we sell out from time to time. Sorry for any inconvenience.* 8.99
- Blackened Pork Loin** *Served over Creole meuniere sauce* 8.99
- Lemon Pepper Catfish** *Mesquite grilled then topped with lemon and capers.* 9.99
- Coconut Shrimp** *Beer battered with coconut and served with orange
marmalade sauce.* 8.99
- Catfish Filet** *A catfish filet breaded in our cornmeal breading,
Served with our tartar sauce (jalapeno relish served on request).* 9.99
- River City Fried Clams** *Tender, sweet clams, hand-breaded in our famous spicy flour.* 8.99
- Blackened Catfish** *Fresh, farm-raised catfish filets, blackened in Cajun
seasoning, topped with Creole meuniere sauce.* 9.99
- Trapper's Fried Shrimp** *Butterflied shrimp, fried to perfection.* 8.99
- Lemon Pepper Chicken** *Topped with crispy capers.* 8.99
- Blackened Chicken Breast** *Boneless chicken breast, blackened in our own
Cajun seasoning and served over Creole meuniere sauce.* 8.99
- Trapper's Ultimate Fried Chicken** *All white meat, crispy skin, partially de-boned.
Totally amazing! Served over our roasted garlic mashed potatoes
& real homemade cream gravy (or choice of side).* 8.99

THE FOLLOWING SPECIALS SERVED AS DESCRIBED

- Fettuccine Alfredo** *In a creamy Alfredo sauce w/fresh grated romano & parmesan cheeses.* 6.99
With Shrimp or Chicken 8.99
- Trapper's Shepherd's Pie** *A huge bowl of our steak soup surrounding
a mound of mashed potatoes topped with aged cheddar cheese.* 6.99
- Blackened Chicken Pasta** *A lunch portion of our best seller. 8.99
Blackened chicken breast served over a bed of pasta tossed
in our Creole cream sauce.*

TRAPPER'S FISHCAMP & GRILL

APPETIZERS

- Crispy Calamari** *Traditional. Served with red gravy or tossed with garlic butter & hot peppers.* 10.99
- Shrimp Cocktail** *Traditional. Remoulade sauce on request.* 8.50
- Oysters on the Half Shell** *Hand harvested from federally inspected beds in the Gulf of Mexico.*
1/2 doz. 9.99 1 doz. 18.99
- New! Fried Cajun Pickled Green Beans** *Cornmeal crusted.* 5.99
- Peel and Eat Jumbo Shrimp** *You peel 'em 11.99 We peel 'em 12.99*
- *New! Shrimp on a Shingle** *Sweet, spicy & smokey bbq shrimp w/Memphis bbq cocktail sauce.* 12.99
- *Alligator** *Fried or blackened or 1/2 and 1/2.* 10.99
- Crawdads Tails** *Crispy fried and served with black cherry mustard sauce.* 8.99
- Crab Cakes** *Panko crusted, served with Remoulade.* 11.99
- Mesquite Quail Drummies** *Served with Trapper's BBQ Sauce for dipping.* 9.99
- Anne's Hot Crab Dip** *Served with tortilla chips.* 10.99
- French Country Mussels** *Steamed in a white wine, garlic & tomato broth.* 11.99
- Fried Clams** *Best you ever ate.* 8.99
- Fried Cheese** *Breaded to order in our kitchen. Served with red gravy.* 7.49
- Coconut Shrimp** *Served with orange marmalade sauce.* 9.99

SOUPS

- Bayou Gumbo** *Shrimp, chicken, andouille - none better!* Cup 3.99 Bowl 5.99
- Lobster Bisque** *Topped with a puff pastry biscuit* Large Crock 6.99
- Kansas City Steak Soup** *Topped with a dollop of mashed potatoes.* 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** *Trapper's fresh tossed greens topped with chopped egg, bacon crumbles, tomato, cheddar cheese and fried onions. Served with your choice of dressing.* 8.99
with CHICKEN or SHRIMP 11.99
- Caesar's Salad** *Tossed to order in our creamy Tabasco® Caesar dressing.* 7.99
with BLACKENED CHICKEN BREAST 11.99, SALMON 12.99 OR TUNA 13.99
- Cobb's Salad** *Bands of mesquite grilled chicken, cheddar cheese, bacon, tomato, black olives, bleu cheese and chopped egg over a mound of greens.* 12.99

PASTAS

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

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

GATOR, QUAIL, & CHICKEN

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

NEW! USDA PRIME PORK RIBEYE

Extra thick, 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.

CHICKEN FRIED STEAK

Premium Angus beef served w/our roasted garlic mashed potatoes & real cream gravy. **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>	18.99
Fishcamp Combo	<i>Shrimp, oysters, and catfish.</i>	20.99

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.

Prime Rib & Lobster	MKT
Prime Rib & King Crab Legs 1 1/2 pounds	MKT
Prime Rib & Mesquite Shrimp Brochette	24.99
Prime Rib & Coconut Shrimp	22.99
Prime Rib & Mesquite Quail (1)	21.99
Prime Rib & Trapper's Fried Shrimp	22.99
The Field & Stream	22.99

Two mesquite grilled quail & Idaho Rainbow Trout.

PO-BOYS & SANDWICHES

SERVED WITH FRENCH FRIES OR POTATO SALAD

Fried or Blackened Chicken Po-Boy or New! BBQ Pulled Pork Po-Boy	8.99
<i>With Cole Slaw (on the bun) & sliced tomatoes.</i>	
Shrimp, Oyster, or Catfish Po-Boy	9.99
<i>With Cole Slaw (on the bun) & sliced tomatoes.</i>	
Cuban Cajun <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>	8.99

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

Now Available for Purchase

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



JOIN OUR E-CLUB FOR INFORMATION AND SPECIAL OFFERS AT:
WWW.PEARLSOKC.COM

TRAPPER'S BOURBON SELECTIONS

W.L. Weller 90	Buffalo Trace 90
Wild Turkey 101	Basil Hayden 80
Jack Daniels 80	Bulleit Rye 90
Jim Beam 80	Bulleit 90
Maker's Mark 90	Blanton's 93
Knob Creek 100	Jefferson's 82.3
Woodford Reserve 90.4	Breckenridge 86
Gentleman Jack 80	Four Roses 100

WINE SELECTIONS

WHITES

Light & sparkling with a refreshing finish

Veuve Cliquot Yellow Label Brut 70
Domaine Ste. Michelle Brut 29
(Half Bottle) 13
Champagne by the Glass (Split) 9

Light to medium bodied; crisp & refreshing

White Reisling, J. Lohr Estates 24
Pinot Grigio, Voga 8/28
Sauvignon Blanc, Honig 33
Chardonnay, Salmon Creek 5/18

Light to medium bodied; fruity

White Zinfandel, Beringer (Blush) 5/18
Pinot Gris, A to Z 33
Chardonnay, Kendall Jackson
"Vintners Reserve" 9/33

Medium to full bodied; smooth & rich

Chardonnay, Fat Bastard "France" 7/26
Chardonnay, Toad Hollow 31
Chardonnay, Rombauer 60
Chardonnay, Joullian 47

REDS

Light to medium bodied; soft & smooth

Merlot, Salmon Creek 5/18
Merlot, Blackstone 8/31
Merlot, Rombauer 60
Pinot Noir, Mark West 8/31

Medium bodied; fruity & spicy

Shiraz, Penfolds Thomas Hyland 37
Red Zinfandel, Cline 27
Cabernet, Cline Red Truck 7/26

Medium & full bodied; rich & intense

Cabernet, Hess Select 9/33
Cabernet, Three Rivers 49
Cabernet Sauvignon, Hahn
"Central Coast" 31
Red Blend, Johndrow Red Select 45

We serve our Red Wines at proper Cellar temperature, about 60 degrees, as opposed to room temperature which is common in most local restaurants, because at 60 degrees or so, the fruit comes to the forefront in harmony with the tannins. Red Wines served too warm appear to be alcoholic and dull. To expedite service, wines by the bottle are opened to order at the bar. A split is approximately 6 1/2 oz. A 1/2 bottle yields 2 glasses on the average, rather than the usual 4 glass yield from a bottle.



TRAPPER'S DESSERT SELECTIONS

CHOCOLATE LOVE CAKE \$6.25

Three layers of Heavenly chocolate cake and chocolate sauce served on a bed of white chocolate and raspberry sauce topped with ice cream

NEW ORLEANS BREAD PUDDING \$6.50

With walnuts and cinnamon, topped with our "Whiskey Sauce", raisins and powdered sugar

CHEESECAKE \$6.50

World famous Cheesecake Factory Cheesecake topped with raspberry, caramel or chocolate sauce

KEY LIME PIE \$6.00

Graham cracker crust with Key Lime sweetness topped with whipped cream and Pearl's Pecan topping

BLACKBERRY COBBLER \$5.00

Sweet blackberries with a flaky crust warmed to perfection and served with ice cream

CHOCOLATE LAVA SHOT \$1.50

SPECIALTY DRINKS

THUNDER RITA

THUNDER UP with this frozen top shelf Thunder Blue Margarita.

CORONITA RITA

A frozen mystery blend from the bayou.

TRAPPER'S MARGARITA SANGRIA SWIRL

Our perfect Sangria swirled with frozen margaritas.

TRAPPER'S PERFECT SANGRIA

Red Wine & Rum mixed with strong elixirs of cordials & Citrus fruits. Served perfect style in a chrome shaker.

PERFECT MARGARITA

Served in a chrome shaker with a martini glass and olives.

PINK PEAR LEMONADE

Absolut Citron Vodka, sweet pear nectar & lemonade.

SWAMP WATER

A frozen mystery blend from the bayou.

RAINBOW TROUT

A colorful blend of frozen fruit juices, Rum and Tequila.

GATOR BLOOD

Spicy tomato juice, pepper Vodka and swamp heat.

TRAPBELLINI

Concoction of Peach Schnapps, Rum, Champagne And secret ingredients.

THE "JOHN DALY"

Jeremiah Weed "Sweet Tea" Vodka and Lemonade Blows an Arnold Palmer Away!

IMPORT BEERS

Foster's Lager	Australia	Corona	Mexico
Sapporo 22 oz. can	Japan	Stella Artois	Belgium
Guinness Stout	Ireland	Modelo Especial	Mexico
Guinness Black	Ireland	Dos Equis Amber	Mexico
Modelo Negra	Mexico		

DOMESTIC BEERS

Blue Moon	U.S.A.	Mustang	OK
Michelob Ultra	U.S.A.	Coors	U.S.A.
Budweiser	U.S.A.	Samuel Adams	U.S.A.
Miller Lite	U.S.A.	Coors Light	U.S.A.
Bud light	U.S.A.	O'Douls	U.S.A.

Beer Mixology

Crispy Moose - Cider and Moose Drool Brown Ale
Blue Ribbon Snakebite - Cider and Pabst Blue Ribbon
Velvet Mustang - Cider and Mustang Washita Wheat

Beer on Tap

Ask Your Server For Today's Draft Beer Selection.

Bottled Water

San Pellegrino - sparkling - 16.9 oz.
Panna - still - 16.9 oz.

