

Trapper's Fish Camp

4300 W Reno Ave 73107-6530 · +14059439111 · Updated: Jan 14, 2026

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APPETIZERS 14

Crispy Calamari \$10.99

traditional. served with red gravy or tossed w/garlic butter & hot peppers

Shrimp Cocktail \$7.99

traditional. remoulade sauce on request

Oysters On The Half Shell AVAILABLE OPTIONS

hand harvested from federally inspected beds in the gulf of mexico.

Half Doz.: \$9.99

1 Doz.: \$18.99

Peel And Eat Jumbo Shrimp AVAILABLE OPTIONS

You Peel 'em: \$11.99

We Peel 'em: \$12.99

Steamed Clams \$11.99

steamed clams in a garlic butter wine sauce

Alligator \$9.99

fried or blackened or 1/2 and 1/2.

Crawdad Tails \$8.99

crispy fried and served with black cherry mustard sauce.

Crab Cakes \$11.99

panko crusted, served with remoulade

Mesquite Quail Drummies \$9.99

served with trappers bbq sauce for dipin'.

Anne's Hot Crab Dip \$9.99

served with tortilla chips

Popcorn Shrimp \$8.99

served with cherry mustard sauce

Fried Clams \$8.99

best you ever ate.

Fried Cheese \$7.49

breaded to order in our kitchen. served with red gravy.

Coconut Shrimp \$8.99

served with orange marmalade sauce

SOUPS 2

Bayou Gumbo

shrimp, chicken, andouille-none better

AVAILABLE OPTIONS

Cup: \$3.99

Bowl: \$5.99

Large Crock: \$6.99

Kansas City Steak Soup

topped with a dollop of mashed potatoes

AVAILABLE OPTIONS

Cup: \$3.99

Bowl: \$5.99

FRESH SALADS 3

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

AVAILABLE OPTIONS

\$8.99

With Chicken Or Shrimp: \$11.99

Caesar"s Salad

tossed to order in our creamy tabasco caesar dressing.

AVAILABLE OPTIONS

\$7.99

With Blackened Chicken Breast Or Blackened Tuna:

\$11.99

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 5

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

\$13.99

Steve"s Shrimp & Clam Pasta

whole clams and shrimp sauteed in garlic butter, white wine & tomatoes.

\$13.99

Fettuccine Alfredo

cream and imported grated parmesan and romano cheeses

AVAILABLE OPTIONS

\$10.99

With Chicken Or Jumbo Shrimp:

\$13.99

Blackened Chicken Pasta

pasta tossed in our creole cream sauce topped with blackened chicken breast, diced tomatoes and chives

\$13.99

Angry Shrimp

sauteed red pepper, garlic, and shrimp in a spicy tomato creole cream sauce

\$13.99

GATOR, QUAIL, & CHICKEN 4

Ultimate Fried Chicken	\$14.99
all white meat, crispy skin, partially de-boned, totally amazing! served over our mashed potatoes & made from scratch cream gravy.	
Blackened Alligator Dinner	\$16.99
served in a cast iron skillet over rice with creole meuniere sauce	
Blackened Or Lemon Pepper Chicken	\$14.99
blackened or mesquite grilled boneless breast.	
Marinated Bbq Quail	AVAILABLE OPTIONS
mesquite fired.	2 Birds: \$15.99
	Extra Bird Each:
	\$6.49

TRAPPER"S SEAFOOD SPECIALTIES 15

Lobster Tail (8 Oz.)	
butter poached or split & mesquite grilled cold water lobster. single or double	
Alaskan King Crab Legs	\$45.99
one and a half pounds	
Trapper"s Catch	\$17.99
mesquite fired fresh tilapia topped with scallop, shrimp, and creole cream sauce.	
Tilapia Orleans	\$17.99
blackened with blackened scallop, shrimp & a brown butter sauce	
Blackened Ahi Tuna	\$17.99
"sashimi grade with creole remoulade sauce	
Cedar Planked Salmon	\$19.99
maple glazed, cooked and served on a cedar plank topped with creamy horseradish sauce or lemon pepper w/crispy capers.	
Peppered Ponzu Tuna	\$17.99
fresh "sashimi grade pepper crusted ahi tuna seared in a soy-ginger glaze, and topped with wasabi aioli.	
Idaho Rainbow Trout	\$16.99
boneless, mesquite fired with lemon butter & crispy capers	
Mesquite Grilled Mahi Mahi	\$18.99
topped with warm mango salsa.	
Cajun Scampi	\$17.99
fresh jumbo shrimp sauteed in garlic butter, cajun spices and a fresh jumbo shrimp sauteed in garlic butter, cajun spices and a touch of white wine. in new orleans we call this "bbq shrimp".	
Mesquite Bbq Shrimp Brochette	\$17.99
large shrimp skewered with hickory smoked bacon and garden vegetables, mesquite fired, and basted in our tangy bbq sauce	

Pecan Crusted Rainbow Trout	\$17.99
boneless, served over creole meuniere sauce.	
Ultimate Fried Chicken	\$14.99
"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.	
New! Cowboy Pork Chop	\$15.99
extra thick, bone in, hardwood grilled, served with mashed potatoes and sauteed mushrooms.	
New Too! "soprano Boneless Pork Loin Chops (3) "fuggedaboutit"	\$15.99
mesquite fired boneless pork loin with very hot & spicy peppers, garlic and vinegar	

FISHCAMP FRIED SEAFOOD 6

Cajun Sized Popcorn Shrimp	\$13.99
a boatload of large popcorn shrimp	
A Boatload Of Large Popcorn Shrimp	\$16.99
served with trapper"s cocktail sauce.	
Fried Oysters	\$17.99
fresh shucked gulf oysters in cornmeal breading	
Coconut Fried Shrimp	\$16.99
served with orange marmalade sauce	
Catfish Filets	\$16.99
cornmeal breaded, served with tartar sauce.	
Fishcamp Combo	\$19.99
shrimp, oysters, and catfish	

PRIME RIB OF BEEF, PORK & MESQUITE FIRED STEAKS 5

Trapper"s Prime Rib	AVAILABLE OPTIONS
aged and slow roasted to perfection served with our horseradish cream sauce	12 Oz.: \$21.99
	16 Oz.: \$24.99
Blackened Prime Rib	AVAILABLE OPTIONS
served over creole meuniere sauce	12 Oz.: \$21.99
	12 Oz.: \$24.99
Blackened Pork Loin(3)	\$16.99
boneless loin chops blackened in cajun seasoning and served over creole meuniere sauce	
Filet	\$27.99
8 oz. usda premium choice aged mesquite fired center cut filet mignon	
K.c. Strip	\$24.99
12 oz. usda premium choice hand cut. the finest steak money can buy.	

COMBO PLATTERS 7

Prime Rib & Lobster

Prime Rib & King Crab Legs

one and a half pounds

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

PO-BOYS & SANDWICHES 4

Fried Or Blackened Chicken Po-boy \$8.99

with cole slaw (on the bun) & sliced tomatoes

Shrimp, Oyster, Or Catfish Po-boy \$8.99

with cole slaw (on the bun) & sliced tomatoes

Cuban Cajun \$8.99

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

Tuscan Chicken \$8.99

grilled, with herb de provence aioli, mozzarella cheese, lettuce & tomato

SIDE DISHES 13

Fishcamp Salad \$3.50

Small Caesar Salad \$3.50

Squash Rockefeller \$2.99

Pearl"s Cole Slaw \$2.79

Cajun Fries \$2.79

Fried Okra \$2.79

Steamed Broccoli W/ Hollandaise \$2.99

Baked Potato \$3.50

after 5 pm all day sun

Roasted Garlic Mashed Potatoes \$2.79

Trapper"s Yellow Rice \$2.79

Pearl"s Red Beans & Rice	\$2.79
Big Bowl Red Beans & Rice	AVAILABLE OPTIONS
	\$4.99
	With Cheddar Cheese & Andouille: \$6.49
Sweet Potato Fries	\$3.49
\$ 0.50 extra as side substitute	

TRAPPER'S DESSERT SELECTIONS 7

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
sweetbread mixed 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	
Crunchy Peanut Butter Brownie	\$6.50
sweet & salty peanut butter crunch, milk chocolate & caramel layered twice on our brownie	
Key Lime Pie	\$6.00
graham cracker crust with key lime sweetness topped with whipped cream and pearls 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