



470-729-3288

<http://fl.jackrabbitdeliveries.com>

Cocoa Beach Fish Camp Grill

Starters

- Travelers Trio \$12.00
Delicious samples of our homemade specials. The original Fish Camp Hummus, Edamame Hummus, and a Red Bean Dip served with celery, carrots, and grilled pita bread.
- Fried Green Tomato Caprese \$10.00
Freshly sliced green tomatoes fried and served between stacks of fresh mozzarella, on a bed of baby greens, topped with a drizzle of balsamic reduction and basil oil.
- Gator Tail Sliders \$15.00
We caught the king of the swamp! Then we got three toasted brioche buns, added the gator tail, swamp cabbage slaw and topped it with camp sauce.
- Fried Gator Bites \$13.00
Perfectly fried gator served with Camp Sauce for your dipping pleasure.
- Crispy Pickle Fries \$8.00
Six crispy dill pickle spears fried to perfection and served with a side of our homemade Mama's buttermilk ranch for dipping.
- Swamp Hoppers \$13.00
Cornmeal crusted frog legs fried, with a lily pad of yellow pepper aioli for them to land on.
- Crawdaddy Cake \$14.00
Baked blend of crawfish, jumbo shrimp meat, and red peppers rolled in panko bread crumbs and made into one perfectly seasoned Crawdaddy Cake. Served on baby greens. Topped with Jesse's Camp sauce.
- Smoked Fish Dip \$11.00
A heaping scoop of our flavorful smoked whitefish. Served with celery, carrots and grilled pita.
- Boiled P-Nuts \$6.00
Our tasty boiled peanuts We cook 'em till they're done, season till they taste right. Served Classic (Mild) or with a Cajun Camp Kick!
- Camp Poutine Skillet \$11.00
Chef Jesse Garcia's crafted recipe with slow smoked BBQ pork, etouffee sauce and mozzarella cheese on top of our waffle fries.

Fish Camp Salads

- Camp Chop Salad \$8.00
Crisp iceberg and romaine, topped with roasted corn salsa, red onion, rainbow bell peppers, tomatoes and avocado, tossed in a green tomato vinaigrette.
- Roasted Beet Salad \$9.00
Plump slow cooked roasted beets mixed with baby greens, crumbled goat cheese and candied walnuts, served with our balsamic vinaigrette
- Rainbow Super Greens \$11.00

Sandwiches

- with Waffle Fries, pickle spear and topped with swamp cabbage slaw.**
- Buttermilk Crispy Chicken Sandwich \$16.00
A plump chicken breast that is buttermilk brined and soaked. Then we hand batter it with a dusting of cornmeal and fry until golden brown. The perfect amount of Camp sauce right on top.
- A Cluckin Good Chicken Sandwich \$15.00
Get it grilled or blackened with bacon, jack cheese and camp sauce to finish it off.
- Gator Po Boy Sandwich \$18.00
Served the camp way! Buttermilk brined and soaked, double battered with a dusting of cornmeal. Camp sauce for the perfect Po Boy.
- Shrimp Po Boy Sandwich \$18.00
Served the camp way! Buttermilk brined and soaked, double battered with a dusting of cornmeal. Camp sauce for the perfect Po Boy.
- BBQ Slow Smoked Pulled Pork Sandwich \$13.00
Slow cooked and hand pulled smothered in Cajun chipotle BBQ sauce topped with crispy onions.
- Crunchy Catfish Sandwich \$15.00
Thick catfish filet buttermilk brined and soaked with a cornmeal dusting. Fried up and served with camp sauce.
- Grilled Mahi-Mahi Sandwich \$17.00
Swamp meets the ocean. Mahi prepared either grilled Served with camp sauce.
- Blackened Mahi-Mahi Sandwich \$17.00
Swamp meets the ocean. Mahi prepared either blackened. Served with camp sauce.
- BBQ Pulled Jackfruit Sandwich \$15.00
Taste like pork when you toss it in our Cajun Chipotle BBQ sauce.

Smokehouse Favorites

- Full Rack of Ribs \$23.00
St Louis Ribs covered in our Camp Cajun BBQ sauce. Served with waffle fries, hush puppies and Swamp Cabbage slaw.
- Half Rack of Ribs \$15.00
St Louis Ribs covered in our Camp Cajun BBQ sauce. Served with waffle fries, hush puppies and Swamp Cabbage slaw.
- Smoked Turkey Leg \$14.00
This large carnival size turkey leg smoked then flash fried. Served atop sweet potato mash with hush puppies and a roasted cranberry glaze.
- Pulled Pork and Andouille Sausage Combo \$12.00

Specialties

- The Holy Trinity of Gumbo \$18.00
Crawfish tail, Cajun chicken, andouille sausage, and shrimp served with the trinity of white onions, green bell peppers, and celery. All over rice and hush puppies on the side.
- Beer Can Chicken \$24.00
There is a buzz over this 2.5 lbs bird. It's got a can a beer where the sun don't shine! Seasoned and roasted over a can of suds. Choice of two sides.
- Caramel Moonshine Pork Ribeye \$23.00
Right off the backyard smoker. Plump pork chop with onions marinated in caramel moonshine. Served alongside sweet potato mash, balsamic reduction.
- Born on the Bayou Boil \$29.00
A big ol steam pot laid out for your breaking, peeling and sucking. Crawfish, shrimp, andouille sausage, corn on the cob, red potatoes. Might be a little messy, but it's worth it.
- Shrimp and Grits \$24.00
Six plump and juicy blackened shrimp. Covered and smothered with cheesy grits, hush puppies, and etouffee sauce.
- Jambalaya \$21.00
A classic camp creole dish. With chicken, andouille sausage, and blackened shrimp smothered in Cajun spice and tossed in rice.
- 12oz Grilled N.Y. Strip \$26.00
Seasoned then grilled to your liking. Served with herb roasted red potatoes and sweet corn salsa topped with whisky soaked mushrooms.
- Beer battered Gator -N-Taters \$24.00
Three strips of Ally -e-gator beer battered and flash fried with swamp cabbage slaw and camp sauce.
- Fish and Grits \$22.00
A swamp favorite! Blackened redfish served with cheesy grits, hush puppies, and etouffee sauce.
- Mardi Gras Mac & Cheese \$16.00
Crawfish, andouille sausage, pulled pork and roasted peppers with jalapeno-jack cheese all blended together in a corkscrew pasta, cheese bread crumb crust.
- Build Your Own Mac \$8.00
Start with our famous Mac & Cheese
- Lil Campers**
All meals served on a souvenir frisbee with Waffle Fries or Applesauce
- Macaroni and cheese \$7.00
Cheeseburger slider \$8.00
Pulled pork slider \$8.00
Popcorn Chicken \$8.00

Kale, baby greens, avocado, quinoa, rainbow bell peppers, red tomatoes and toasted pumpkin seeds served with a green tomato vinaigrette.

Beer Can Chicken Cobb Salad \$15.00

Who said Beer and salad don't mix? Juicy beer can chicken top of a bed of chopped romaine and iceberg lettuce. Crisp bacon, ripe tomatoes, avocado slices, blue cheese crumbles, and sliced egg for good measure. All tossed in Mama's buttermilk ranch.

A meat lover's dream! Heaping side of juicy slow smoked pulled pork and andouille sausage. Served with hush puppies and red beans and rice

Voodoo Chicken Wings \$11.00

Eight jumbo chicken wings. Choose between our Garlicky Voodoo Buffalo sauce or Cajun Chipotle BBQ. With celery and carrots on the side. Blue cheese or ranch

Cajun Chipotle BBQ Glazed Pig Wings \$12.00

Try four meaty smoked pork shanks with red cabbage slaw, and Mama's Buttermilk Ranch.

Cluck & Oink Combo \$16.00

Voodoo Chicken Wings and Cajun Chipotle BBQ Glazed Pig Wings with all the fix ens.

Campsite Black Angus Burgers

with Waffle Fries and a pickle spear.

Camp Mac & Cheese \$15.00

Our Camp Mac on top of a black Angus beef patty. Charbroiled to your liking. Then we top it all with Pecanwood Smoked bacon and BBQ sauce.

Whiskey-soaked Mushroom Burger \$14.00

You will need a drink for a buzz, but these mushrooms are caramelized and whisky dipped. Melted white cheddar on top. Finished with lettuce, onion, and tomato.

Smokehouse Burger \$16.00

Our smoked hand pulled BBQ pulled pork on top of a black Angus beef patty. Topped with melted pepper jack cheese and crispy onions straws.

Classic Cheeseburger \$13.00

Black Angus beef patty grilled how ya like it. Choose between Pepper Jack or White Cheddar cheese. Throw on some lettuce, tomato, and onion for the classic burger

Beyond Burger \$14.00

Went through the camp provisions to come up with this one! Beyond Burger patty, wild mushrooms, shredded kale, avocado and tomato. Mixed up a little vegan Aioli to top it all off.

Da Rougarou \$65.00

One pound of pulled pork, 8 strips of bacon, 2 butterflied andouille sausage, a mound of mac & cheese, one large scoop of Camp slaw, Camp sauce, Cajun BBQ, a heaping handful of crispy onions, and two Black Angus patties. Served with fries

Sloppy Joe \$8.00
Hound Dog Sausage Slider \$7.00
Popcorn Gator \$9.00

Sides

Smashed Red Potatoes \$5.00
Cheesy Grits \$5.00
Sweet Potato Mash \$6.00
Waffle Fries \$6.00
Swamp Cabbage Slaw \$3.00
Red Beans and Rice \$4.00
With andouille sausage
Roasted Garlic Brussel Sprouts \$5.00
Hush Puppies \$4.00