

## Sides

Small 3 Large 5

French Fries	Steamed Vegetables
Stewed Tomatoes & Okra	Collard Greens
Smoked Bacon Butter Beans	Steamed Spinach
Boiled Parsley Potatoes	Turnip Cole Slaw
Dinner Rolls 1.50	Creamy Grits

## Kid's Menu

All Items Served with Fries & Drink

Fried Shrimp 7	Fish Strips	7
Fried Chicken Tenders 5	Grilled Cheese	5

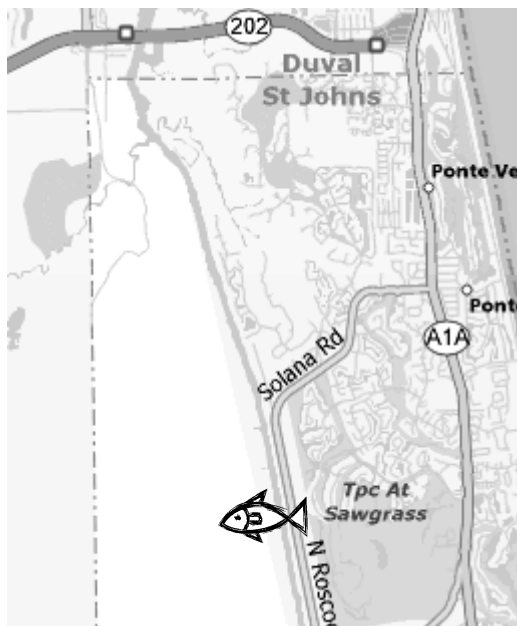
## Desserts

Lemon Bar	4
Sweet & Salty Chocolate Torte	5
Vanilla Ice Cream with Maple Syrup	3
Key Lime Pie	5

## Beverages

Cherry Limeade	3
Lemonade	3
Iced Tea	2
Pellegrino	3
Acqua Panna	3
Coke, Diet Coke & Sprite	2
Hot Tea	2
Hawaiian Kona Coffee	2

BEER & WINE AVAILABLE TO-GO!



From A1A

Go West on Solano Road which turns into Roscoe Blvd.  
Palm Valley Fish Camp is located 2 miles on the right.



Take Out Available

Text PVFC to 58789  
For Free Offers & Special Events

Hours Of Operation:  
11am-10pm  
Tuesday thru Sunday  
Open for Dinner on Monday at 4pm

299 North Roscoe Blvd.  
Palm Valley, FL 32082

904-285-3200

[www.palmvalleyfishcamp.com](http://www.palmvalleyfishcamp.com)

## Lunch

### Starters

Raw Select Oysters	1/2 Dozen	7	Dozen	12
Steamed Gulf Coast Oysters	3 lbs.	\$9	5 lbs.	12
New England Steamer Clams with Drawn Butter				14
Fried Gator Tail with Cowgill's Datil Pepper Aioli				8
Smoked Fish Spread with Toasted Melba				6
White Fish Ceviche with Soda Crackers				8
Abaco Conch Fritters with Lemon Aioli				8
Peel & Eat Mayport Shrimp Cocktail-Spicy or Regular				9
Fried Clams with Fish Camp Tartar Sauce				8
Grilled Octopus & White Bean Salad				9
Iceberg Wedge with Bleu Cheese Dressing				5
Greek Salad with Olives & Feta				7
Rick's All Day Seafood Soup	Cup	5	Bowl	7

### Mains

Grilled Salmon B.L.T. with Carol's Pickled Zucchini served with Fries	14
Shrimp Roll with Old Bay Fries	12
Baja Style Fish Tacos with Tomato Salsa Fresca	9
Fried Oyster Po-Boy	14
Pan Fried Fish Sandwich with Turnip Slaw & Fries	13
Spicy Clam Linguini with Garlic, Tomato & Parsley	14
Mayport Shrimp & Creamy Grits	14
Seared Yellow Fin Tuna with Toasted Sesame Mixed Greens	17
Blue Crab Cakes with Caper Aioli & Choice of Side	15
Angus Beef Burger with Bacon & Cheddar Served with Fries	10
Low Boil Shrimp, Clams, Crawfish & Andouille For Two	36
Whole Fried Market Fish served with Fries & Salad	Market Price

### Fried Lunch Baskets

Served with Fries & Slaw

(all of the above items excluding Deviled Crab)

Deviled Crab	2 for 12	Scallops	16
Oysters	15	Clam Strips	13
Shrimp	15	Fish Filet	13
Combo of Two	17	Three	19
		Four	22
Seafood Platter For Two			42

## Dinner

### Starters

Raw Select Oysters	1/2 Dozen	7	Dozen	12
Steamed Gulf Coast Oysters	3 lbs.	9	5 lbs.	12
New England Steamer Clams with Drawn Butter				14
Fried Gator Tail with Cowgill's Datil Pepper Aioli				8
Smoked Fish Spread with Toasted Melba				6
Flounder Ceviche with Soda Crackers				8
Abaco Conch Fritters with Lemon Aioli				8
Peel & Eat Mayport Shrimp Cocktail-Spicy or Regular				9
Fried Clams with Fish Camp Tartar Sauce				8
Grilled Octopus & White Bean Salad				9
Iceberg Wedge with Bleu Cheese Dressing				5
Greek Salad with Olives & Feta				7
Rick's All Day Seafood Soup	Cup	5	Bowl	7

### Mains

Pan Fried Fish Sandwich with Turnip Slaw & Fries	13
Mayport Shrimp & Creamy Grits	18
Spicy Seafood Linguini with Garlic, Tomato & Parsley	19
Cornmeal Crusted Brook Trout with Smoked Bacon & Crispy Potatoes	16
Broiled Seafood Platter with Lemon Parsley Butter served with New Potatoes & Steamed Vegetables	19
Blue Crab Cakes with Caper Aioli & Choice of Side	18
Grilled Salmon with Shallot Dill Butter served with Steamed Spinach & New Potatoes	19
Seared Yellow Fin Tuna with Toasted Sesame Mixed Greens	23
Roast Cod Filet with Brown Butter, Garlic & Lemon served with Parsley New Potatoes	15
Buttermilk Pan Fried Chicken Breast with Grits, Collard Greens & Tasso Gravy	14
Low Boil Shrimp, Clams, Crawfish & Andouille For Two	36
Top Sirloin Pepper Steak with a Brandy Peppercorn Demi Served with Fries & Mixed Greens	15
Whole Fried Market Fish with Fries	Market Price

### Fried Dinner Platters

Served with Fries & Slaw

(all of the above items excluding Deviled Crab)

Deviled Crab	2 for 12	Scallops	17
Oysters	16	Clam Strips	13
Shrimp	16	Fish Filet	14
Combo of Two	18	Three	20
		Four	23
Seafood Platter For Two			42

\*\* The Consumption of Raw or Undercooked Food Elevates the Risk of Food Borne Illness\*\*