



Dinner

Cold Appetizers

Jumbo Shrimp Cocktail	12
Freshly steamed & chilled Mexican shrimp	
Ahi Poke	12
Raw Tuna spiced with poke sauce	
California Rolls (crab avocado, cucumber)	7
Tempura Shrimp Rolls (avocado, crab, shrimp)	8

Philly Rolls (cream cheese, smoked salmon)	8
Ceviche	9
Halibut served in a vinaigrette salsa, with tortilla chips	
Cold Seafood Platter.	13
Prawns, New Zealand Mussels, Blue Point Oyster Dungeness Crab meat, Littleneck Clams, over ice	
Blue Point Oysters	13
Half dozen (Virginia)	
Littleneck Clams	10
Half dozen (Florida snake river)	

Hot Appetizers

Popcorn Shrimp	10
Shrimp Sampler	10
2 bacon wrapped, 2 scampi style, and 2 Tempura style	
Cameron's Calamari	9
Lightly breaded and fried to a golden crisp	
House Appetizer Platter	13
Panko oysters-prawns-scallops, pan fried calamari, zucchini, fried clam strips	
Dungeness Crab Cakes	13
Chicken Quesadilla	8
Fried Clams	8
Tender Littleneck Clam strips lightly breaded	

Cameron's Fish Tacos (5 per order)	15
Halibut pan sauteed in our homemade garlic butter, cilantro, onions	
Steamed Clams	12
Bucket of Little Neck clams	
Steamed Green Lips Mussels	12
Bucket of New Zealand Green Lips Mussels	
Artichoke (steamed, grilled or chilled)	8
Steamed Asparagus	7
Onion Rings	6
Clam Chowder (made from scratch) New England or Manhattan	
Bread Bowl	8
Reg Bowl	7
Cup	6



Baked Oysters

The Chesapeake Bay, Virginia

Oysters Rockefeller	12
Spinach (cooked) and romano cheese*-0	
Oysters Grand Fromage	12
Green onions and cream cheese	
Oysters Cameron	12
Fresh Ceviche, romano cheese	

Salads

Cameron's House Salad	5
Fresh greens tossed in our house balsamic vinaigrette	
Wedge Salad	8
Quarter wedge iceberg lettuce, maytag blue cheese crumbles, carrots, blue cheese dressing	
Grilled Seafood Salad	17
Choice of Seared Hawaiian Ahi, or Blackened Mahi Mahi over baby greens, balsamic dressing	
Half & Half Salad	18
Dungeness crab meat and wild Oregon bay shrimp, egg	

Shrimp Louie Salad	15
Wild Oregon bay shrimp, fresh greens, carrots, roma tomato, egg	
Caesar Salad	11
Chopped Romaine hearts, creamy caesar dressing, parmesan cheese	
Greek Salad with Cajun Salmon	17
Traditional greek salad, mixed greens, kalamata olives, green peppers, onions, tossed in our homemade greek dressing, with feta cheese	
Crab Louie Salad	17
Fresh dungeness crab meat served over crisp greens, egg	



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Pan Crusted + Baked

Macadamia nut Crusted Halibut	27
Fresh Halibut, pan crusted with macadamia nuts	
Cedar Plank Salmon	26
Fresh Salmon, oven roasted over cedar plank, topped with a raspberry sauce	
Parmesan Crusted Sole	21
Parmesan crusted served with rice pilaf, steamed vegetables	
Baked Pesto Orange Roughy	19
Orange Roughy, baked in a white wine pesto sauce, topped with capers & mushrooms, served with rice & steamed asparagus	

Sole (Petrole east coast)Picatta	22
Prepared with a lemon dill butter sauce 13	
Fresh Mexican shrimp and Canadian scallops served over fettucini and choice of sauce (pesto, marinara, garlic butter or cream)	
Linguini and Clams	13
Littleneck clams served over a bed of linguini, your choice of marinara or traditional garlic butter sauce	
Baked Idaho Picnic	13
Idaho stuffed with cheese, broccoli, with shrimp or crab, side caesar	

Lobster + Crab Entrees

Lobster Tail (8oz)	39
Alaskan King Crab Legs	39

Lobster Tail(8oz) & Grilled Shrimp	42
Dungeness Crab(whole)cold or steamed	26

The Oyster Bar

Crab Cioppino	22
Our Signature dish, crab, shrimp, clams, mussels, white fish, scallops, in a marinara sauce, with garlic bread	
Oyster Stew	10
Fresh Oysters, cream, butter	
Seafood Marinara	19
Mexican shrimp, canadian scallops, tender cuts of whitefish, cooked in a marinara sauce, with garlic bread	
Pasta Marinara	12
Our homemade marinara sauce, served over a bed of linguini, shrimp or chicken +5.95	

Pasta con Shrimp & Scallops	16
Fresh Mexican shrimp and Canadian scallops served over fettucini and choice of sauce (pesto, marinara, garlic butter or cream)	
Linguini and Clams	15
Littleneck clams served over a bed of linguini, your choice of marinara or traditional garlic butter sauce	
Baked Idaho Picnic	15
Idaho stuffed with cheese, broccoli, with shrimp or crab, side caesar	

Mesquite Grill Entrees

Your choice of Rice or Coleslaw, and a choice of 1 side dish, parsley potatoes, baked potato
garlic smashed potatoes, potatoes au gratin, steamed vegetables, fresh fruit

Mesquite Grilled, Cajun or Blackened add \$.95

Wild Alaskan Halibut	27
Chilean White Seabass	29
Wild Costa Rican Mahi Mahi	21
Wild Hawaiian Ahi (seared or grilled)	26
Farm Raised Catfish	16
Australian Baramundi (seabass)	21
Wild Pacific Red Snapper	15
New Zealand Orange Roughy	17

Farm Raised Atlantic Salmon	20
Petrole Sole (east coast)	17
Swordfish	26
Tilapia	17
Trout Idaho Rainbow(skin on)	16
Mixed Grill (skewered)	25
Wild Shrimp, Canadian Scallops, Swordfish, Salmon	

Scampi Style

Garlic Shrimp	16
Wild Mexican Shrimp, scampi style	

Garlic Scallops	16
Canadian Scallops, scampi style	

Mesquite Grilled Skewers

Cajun or Blackened add \$.95

Bacon Wrapped Scallops	20	Scallops Grilled	17
<small>Canadian Scallops, wrapped in smoked applewood bacon</small>		<small>Canadian Scallops, skewered with bits of bacon</small>	
Halibut & Salmon Kabob	17	Shrimp Grilled	16
<small>Halibut & Salmon, green peppers & onions</small>		<small>Mexican Tiger Shrimp, skewered with bacon bits</small>	
Cameron's Kabob	17	Swordfish Kabob	16
<small>Shrimp, Scallops, white fish, green peppers, onions</small>		<small>Chunks of Swordfish, skewered with pineapple</small>	
Shrimp & Scallop Kabob	17	Lighteaters	16
<small>Mexican Shrimp, Canadian Scallops</small>		<small>Tender cuts of fresh fish</small>	
Oysters Grilled	12		
<small>Blue Point Oysters, skewered with bacon bits</small>			

From The Fryer

Served with French Fries and Coleslaw

Sand Dabs	17	Tempura Shrimp	16
<small>Oregon Sand Dabs (Fried or Sautéed)</small>		<small>Mexican shrimp, battered tempura style</small>	
Calamari Steak	16	Panko Catfish	16
<small>Large cut of Calamari steak from Taiwan</small>		<small>Filet of Catfish farm raised in Louisiana</small>	
Panko Oysters	15	Panko Scallops	16
<small>Breaded Blue Point Oysters</small>		<small>Canadian Scallops</small>	
Panko Shrimp	15	Beer Battered Fish & Chips	17
<small>Large Mexican Shrimp</small>		<small>Traditional (1 side only)</small>	
Panko Platter	17	Panko Sole	17
<small>Mexican Shrimp, scallop, white fish</small>		<small>Petrole Sole</small>	

Meats

All meats are grilled over mesquite wood, lightly seasoned
We use only USDA grade a choice meats and poultry

New York Steak	24	Hawaiian Chicken Kabob	16
<small>12oz cut</small>		<small>Delicate cuts of white breast of chicken on the skewer with pineapple</small>	
Rib Eye Steak	26	Chicken Parmesan	17
<small>No bone, 12oz cut</small>		<small>Served over linguini</small>	
Jack Daniels Baseball Steak	23		
<small>Top Sirloin baseball cut, with a Jack Daniels Peppercorn sauce</small>			

Combination Entrees

New York Steak & Lobster	49	New York Steak & Grilled Shrimp	32
<small>New York steak, and one 8oz Lobster tail</small>		<small>New York steak, and grilled wild shrimp</small>	
New York Steak & Alaskan King Crab	49		
<small>New York steak, and Alaskan King Crab (served cracked)</small>			

Sandwiches

All sandwiches are made fresh to order, served
With French Fries or our Homemade Coleslaw

Chicken Sandwich	13	<small>served on focaccia bread, cheddar cheese, onions lettuce, tomato</small>	
<small>Grilled, served on an onion roll with lettuce, onion and tomato</small>			
Cajun Catfish Sandwich	14	Albacore Tuna Melt	13
<small>Fresh Catfish, prepared cajun style. mesquite grilled served on focaccia, with lettuce, onion and tomato</small>		<small>Made with fresh albacore tuna, mixed traditional style, sliced cheddar cheese, served on sourdough bread</small>	
Kobe Beef Captains Burger	13	Veggie Burger	11
<small>A 1/2 lb. of kobe beef, grilled, with applewood smoked bacon,</small>		<small>A half pound veggie burger, mesquite grilled, lightly seasoned served on an onion roll, with onions, lettuce, tomato</small>	

Side Dishes \$3.95

Garlic Smashed Potatoes • Au Gratin Potatoes • Rice Pilaf • Parsley Potatoes
Baked Potato • Cole Slaw • French Fries • Cottage Cheese • Sliced Roma Tomatoes
Steamed Vegetables