



Lunch

Mon-Sat 'til 4Pm

Cold Appetizers

Ahi Poke	12
Raw Tuna spiced with poke sauce	
Tempura Shrimp Crunch Rolls8
tempura shrimp, avocado, crab meat, green onion	
California Rolls7
Philadelphia Rolls	8
cream cheese, smoked salmon, chives	
Jumbo Shrimp Cocktail	12
Freshly steamed and chilled Wild Shrimp	

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 Clam, over ice	
Blue Point Oysters	13
Half Dozen (Virginia)	
Littleneck Clams	11
Half dozen (Florida snake river)	

Hot Appetizers

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
Dungeness crab, seasoned breading, pan seared	
Fried Clams	8
Tender Littleneck Clam strips lightly breaded	

Cameron's Fish Tacos	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
Clam Chowder (made from scratch) New England or Manhattan	
Bread Bowl	8
Reg Bowl	7
Cup	6
Beer Battered Onion rings	5



Baked Oysters

The Chesapeake Bay, Virginia

Oysters Rockefeller	12
Spinach (cooked) and romano cheese	
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	14
Choice of Seared Hawaiian Ahi, or Blackened Mahi Mahi over baby greens, balsamic dressing	
Half & Half Salad	15
Dungeness crab meat and wild Oregon bay shrimp, egg	

Shrimp Louie Salad	14
Wild Oregon bay shrimp, fresh greens, carrots, roma tomato, egg	
Caesars Salad Reg	11
Chopped Romaine hearts, creamy caesar dressing, parmesan cheese	
Greek Salad with Cajun Salmon	14
Traditional greek salad, mixed greens, kalamata olives, green peppers, onions, tossed in our homemade greek dressing, with feta cheese	
Crab Louie Salad	15
Fresh dungeness crab meat served over crisp greens, egg	



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Camerons Seafood has been owned and operated by The Gallanis Family since 1986. An 18% gratuity will be added to all parties of 7 or more, and the corkage fee is \$10 per bottle. Split plate charge of \$6 per person and includes 2 side choices. Executive Chef Luis A. Diaz, Management Team, Cathy Steele, Debbie Olivas, and Esther Garcia. Email cameronsseafood@yahoo.com, Visit us on the web www.camerons4fish.com

Pan Crusted + Baked

<p>Macadamia nut Crusted Halibut 17 Fresh Halibut, pan crusted with macadamia nuts</p> <p>Macadamia nut Crusted Mahi Mahi 16 Fresh Mahi Mahi, pan crusted with macadamia nuts</p> <p>Baked Pesto Halibut..... 17 Halibut, baked in a white wine pesto sauce, topped with capers & mushrooms, served with rice & steamed asparagus</p>	<p>Parmesan Crusted Sole 16 Sole, pan crusted with parmesan and panko style breading</p> <p>Sole Picatta (Petrole East Coast) 16 Prepared with a lemon dill butter sauce</p> <p>Cedar Plank Salmon..... 17 Atlantic Salmon, oven roasted finished with a raspberry puree</p>
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Lobster + Crab Entrees

<p>Lobster Tail (8oz) 39</p> <p>Alaskan King Crab Legs 39</p>	<p>Lobster Tail(8oz) & Grilled Shrimp 42</p> <p>Dungeness Crab(whole)cold or steamed 18</p>
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The Oyster Bar

<p>Crab Cioppino 21 Our Signature dish, crab, shrimp, clams, mussels, white fish, scallops, in a marinara sauce, with garlic bread</p> <p>Oyster Stew 10 Fresh Oysters, cream, butter</p> <p>Seafood Marinara 17 Mexican shrimp, Canadian scallops, tender cuts of whitefish, cooked in a marinara sauce, with garlic bread</p> <p>Pasta Marinara 10 Our homemade marinara sauce, served over a bed of linguini, shrimp or chicken +\$3</p>	<p>Pasta con Shrimp & Scallops 13 Fresh Mexican shrimp and Canadian scallops served over fettucini and choice of sauce (pesto, marinara, garlic butter or cream)</p> <p>Linguini and Clams 13 Littleneck clams served over a bed of linguini, your choice of marinara or traditional garlic butter sauce</p> <p>Baked Idaho Picnic 13 Idaho stuffed with cheese, broccoli, with shrimp or crab, side caesar</p>
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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

<p>Wild Alaskan Halibut 18</p> <p>Chilean White Seabass 23</p> <p>Wild Salmon(Troll Chinook, Alaskan)..... 19</p> <p>Tilapia 14</p> <p>Wild Hawaiian Ahi (seared or grilled) 16</p> <p>Farm Raised Catfish 14</p> <p>Wild Costa Rican Mahi Mahi 16</p> <p>Wild Pacific Red Snapper..... 14</p>	<p>Orange Roughy 15</p> <p>Farm Raised Atlantic Salmon 16</p> <p>Petrole Sole (east coast) 15</p> <p>Wild Swordfish 17</p> <p>Australian Baramundi (seabass) 15</p> <p>Trout Idaho Rainbow(skin on, farm raised) 14</p> <p>Mixed Grill Skewered) 16 Wild Shrimp, Canadian Scallops, Swordfish, Salmon</p>
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Scampi Style

<p>Garlic Shrimp 14 Wild Mexican Shrimp, scampi style</p>	<p>Garlic Scallops 14 Canadian Scallops, scampi style</p>
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Mesquite Grilled Skewers

Cajun or Blackened add \$.95

Bacon Wrapped Scallops	15	Scallops Grilled	15
Canadian Scallops, wrapped in smoked applewood bacon		Canadian Scallops, skewered with bits of bacon	
Halibut & Salmon Kabob	15	Shrimp Grilled	14
Halibut & Salmon, green peppers & onions		Mexican Tiger Shrimp, skewered with bacon bits	
Cameron's Kabob	15	Swordfish Kabob	13
Shrimp, Scallops, white fish, green peppers, onions		Chunks of Swordfish, skewered with pineapple	
Shrimp & Scallop Kabob	15	Lighteaters	13
Mexican Shrimp, Canadian Scallops		Tender cuts of fresh fish	
Oysters Grilled	11		
Blue Point Oysters, skewered with bacon bits			

From The Fryer

Served with French Fries and Coleslaw

Sand Dabs	13	Tempura Shrimp	12
Oregon Sand Dabs (Fried or Sautéed)		Mexican shrimp, battered tempura style	
Calamari Steak	14	Panko Catfish	14
Large cut of Calamari steak from Taiwan		Filet of Catfish farm raised in Louisiana	
Panko Oysters	13	Panko Scallops	14
Breaded Blue Point Oysters		Canadian Scallops	
Panko Shrimp	14	Beer Battered Fish & Chips	14
Large Mexican Shrimp		Traditional (1 side only)	
Panko Platter	14	Panko Sole	14
Mexican Shrimp, scallop, white fish		Petrole Sole	

Meats

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

New York Steak	20	Hawaiian Chicken Kabob	12
12oz cut		Delicate cuts of white breast of chicken on the skewer with pineapple	
Rib Eye Steak	22	Chicken Parmesan	13
No bone, 12oz cut		Served over linguini	
Jack Daniels Baseball Steak	17		
Top sirloin, baseball cut, topped with a peppercorn Jack Daniels sauce			

Combination Entrees

New York Steak & Lobster	44	New York Steak & Alaskan King Crab	44
New York steak, and one 8oz Lobster tail		New York steak, and Alaskan King Crab (served cracked)	

Sandwiches

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

New York Steak Sandwich	15	Albacore Tuna Melt	13
Grilled, served on a french roll		Made with fresh albacore tuna, mixed traditional style, cheddar cheese	
Chicken Sandwich	11	Veggie Burger	11
Grilled, served on an onion roll with lettuce, onion and tomato		A half pound veggie burger, mesquite grilled, lightly seasoned served on an onion roll, with onions, lettuce, tomato	
Cajun Catfish Sandwich	13	The Del Sandwich (Dr Del's creation)	15
Fresh Farm raised Louisiana Catfish, prepared cajun style. mesquite grilled		Macadamia nut crusted Halibut, lettuce, tomato, onion, onion roll, tartar sauce	
Kobe Beef Captains Burger	12		
A 1/2 lb. of kobe beef, grilled, with applewood smoked bacon, cheddar cheese, onions lettuce, tomato			

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