



# Fish Camp

LOUIS'S - LAS VEGAS

## BAR SNACKS & APPETIZERS

<b>Pawleys Island Boiled Peanuts</b> A southern classic, "Peel and Eat"	\$4.00
<b>House-Fried Potato Chips</b> Pimento and Blue Cheese Dipping Sauces	\$6.50
<b>Oyster Shooters</b> Vodka Spiked Bloody Mary Sauce	\$9.50
<b>New Orleans BBQ Shrimp</b> Spicy Black Pepper Butter Sauce and Scallion Biscuit	\$11.00
<b>Crispy Okra</b> Buttermilk Blue Cheese Ranch	\$6.00
<b>Louis's Sliders</b> 3 Tiny Excellent Burgers and French Fries	\$9.00
<b>Shrimp Cocktail</b> New Orleans Style Rémolade Sauce	\$12.50
<b>Rock Salt Roasted Oysters</b> Red Chile Garlic Butter	\$12.00
<b>Chilled Oysters on the Half Shell</b> Housemade Cocktail Sauce	\$11.50
<b>Crispy Jumbo Shrimp</b> Creole Mustard-Horseradish Emulsion	\$12.00
<b>Cornfried Oysters</b> Creamy Horseradish Sauce	\$12.50
<b>Crab and Lobster Cakes</b> Cracked Mustard Sauce	\$13.50
<b>Flash Fried Alligator</b> Mirliton-Buttermilk Blue Cheese Slaw and Buttered Texas Pete Hot Sauce	\$12.50

## SOUPS & SALADS

<b>She Crab Soup</b> Sherry Spiked Charleston Crab Bisque	\$7.50
<b>Lowcountry Shrimp 'n' Okra Gumbo</b> Rich and Full Flavored Southern Favorite	\$7.00
<b>Louis's Soup of the Day</b> Chef's Daily Inspiration	\$6.00
<b>Fish Camp Chopped Salad</b> Creamy House Vinaigrette	\$6.00
<b>Caesar Salad</b> Corn Light Bread Croutons and White Anchovies	\$7.00
<b>Field Greens</b> Black-Eye Pea Balsamic Vinaigrette	\$7.00
<b>Peppery Arugula Greens</b> Buttermilk Blue Cheese and Candied Pecans Tossed in a Roasted Pecan Oil, Cane Vinegar and Molasses Vinaigrette	\$7.50

## ENTRÉE SALADS

<b>Carolina Cobb Salad</b> Fire Roasted Corn, Apple Smoked Bacon, Chopped Hard Boiled Egg, Diced Tomatoes, Crumbled Blue Cheese, Black-Eyed Peas and Buttermilk Ranch Dressing	\$13.00
<b>Peppery Arugula Greens</b> Buttermilk Blue Cheese and Candied Pecans Tossed in a Roasted Pecan Oil, Cane Vinegar and Molasses Vinaigrette	\$12.50
<b>Fish Camp Chopped Salad</b> Crisp Greens, Tomatoes, Kalamata Olives, Radishes, Cucumbers, Chick Peas, Red Onions, Bell Peppers, Ricotta Salata Cheese and Creamy House Vinaigrette	\$12.50
<b>Pawleys Island Field Greens Salad</b> Goat Cheese, Sun Dried Peaches, Roasted Red Peppers, Crispy Country Ham Prosciutto and Black-Eyed Pea Vinaigrette	\$13.50
<b>Louis's Caesar Salad</b> Corn Light Bread Croutons, Parmesan Cheese, Marinated White Anchovies and Louis's Caesar Dressing	\$12.50

### Add to Any Salad

Crispy Oysters	\$6.50
Grilled Chicken	\$4.50
Southern Fried Chicken	\$4.50
Grilled Shrimp	\$6.50
Jumbo Lump Blue Crabmeat	\$8.50

## SANDWICHES

<b>Pan-Fried Flounder Fillet Sandwich</b> with Jalapeño Tartar Sauce	\$15.50
<b>New Orleans Po-Boy</b> Wild Caught Shrimp or Gulf Oysters	\$15.50
<b>Louis's Shrimp Burger</b> with Jalapeño Tartar Sauce	\$13.50
<b>Black Angus Sirloin Burger</b> with Benton's Bacon and Extra Sharp White Cheddar	\$12.50
<b>BBQ Smoked Pulled Pork Sandwich</b> on a Potato Roll with Memphis Style BBQ Sauce	\$12.50
<b>Deviled Crab Cake Sandwich</b> with Whole Grain Mustard Aioli	\$14.50
<b>Grilled Chicken Breast Sandwich</b> with Mozzarella, Pickled Onions & Oven Dried Summer Tomatoes	\$11.50

*All Sandwiches are served with your choice of Fries or Plantation Slaw.  
For a \$2.00 charge any side on the second page can be substituted.*

## Sunday Lunch

### Fish Camp Skillet Fried Chicken

Served with Slow Cooked Green Beans, Yellow Squash Casserole and Rice with Gravy

\$15.00 Sunday Lunch Only

# HOUSE FAVORITES & LOWCOUNTRY CLASSICS

## Shrimp and Grits

"The Lowcountry's Finest" Wild Caught Jumbo Shrimp Sautéed and Smothered in a Rich Shrimp Gravy and Served with Creamy Stone Ground Carolina Grits

\$21.50

### Grilled Fish of the Day

\$19.50

Served Over Southern Succotash & Smoked Tomato Emulsion

### Pan Roasted Pork Porterhouse

\$17.50

With a Creole Mustard Sauce and Jack Daniels Blue Cheese Whipped Sweet Potatoes

### Creole Spiced NY Strip Steak

\$22.50

Topped with Smoked Paprika Butter, Served with Braised Collard Greens and Mashed Potatoes

### Skillet Fried Flounder Fillet

\$21.00

Served Over Lowcountry Red Rice and Lemon Caper Butter Sauce

### Carolina Fish and Chips

\$16.50

Southern Fried Fish of the Day with Fries, Jalapeno Tartar and Housemade Cocktail Sauce

### Flash Fried Carolina Seafood

\$22.50

Fish, Shrimp, Oysters, Hush Puppies. Served with Jalapeno Tartar, and Cocktail Sauce

### Lowcountry Vegetable Plate

\$14.00

Beer Braised Collards, Mac 'n' Cheese, Creamed Spinach, Succotash and Skillet cornbread

### Proper Vegetarian Plate

\$14.00

Gratin of Root Veggies, Sautéed Wild Mushrooms, Spinach and Tomatoes, Grits and Goat Cheese

## Southern Barbecue

### Hickory Smoked Pork Spare Ribs

Half Rack 14.95

Full Rack

\$19.95

Rubbed with Traditional South Carolina, Lowcountry Spices and Hickory Smoked

### Smoked and Grilled Chicken Breast Sandwich

\$10.95

On a Potato Roll with Crispy Lettuce and Housemade Pickled Onion and Cabbage Salad and Fries

### BBQ Smoked Pulled Pork Sandwich

\$12.50

on a Potato Roll with Memphis Style BBQ Sauce

**Additional sides are \$5.00 each.** Hush Puppies, Sweet Potato Fries, Mac 'n' Cheese, Stone Ground Grits, Southern Succotash, Beer Braised Collard Greens, and Jack Daniels Whipped Sweet Potatoes with Buttermilk Blue Cheese

## Wines



### White Wines by the Glass

Chardonnay Aquinas, Napa CA 2006	\$10.00	\$40.00
Chardonnay Pure Evil, Australia 2006	\$6.50	\$26.00
Pinot Gris Adelsheim, Willamette OR 2006	\$13.25	\$53.00
Pinot Grigio Corte Giara, Italy 2006	\$6.25	\$25.00
Riesling Selbach <i>Kabinett</i> , Germany 2006	\$10.00	\$40.00
Sauvignon Blanc Manifesto, Napa CA 2006	\$12.00	\$48.00
Blend Marquis Philips, Australia 2004	\$7.50	\$30.00
Rose Ch. Routas <i>Rouviere</i> , France 2006	\$6.50	\$26.00
Sparkling Ruggieri & C Gold Label, Italy NV	\$15.00	\$58.00

### Bottle White Wines

Chardonnay Chateau Montelena, Napa CA 2005	\$83.00
Chardonnay Domaine De Fussiacus <i>Pouilly-Fuisse</i> , France 2006	\$66.00
Chardonnay Ferrari Carano Reserve, Napa & Sonoma CA 2005	\$97.00
Chardonnay Sonoma Cutrer, Russian River CA 2005	\$47.50
Chardonnay St. Francis, Sonoma CA 2005	\$28.00
Sauvignon Blanc Cliff Lede, Napa CA 2006	\$44.00
Sauvignon Blanc Naia <i>Las Brisas</i> , Spain 2005	\$27.00
Sauvignon Blanc Turnbull <i>Oakville</i> , Napa CA 2006	\$33.00
Gewurztraminer Dopff & Irion, France 2005	\$45.00
Pinot Grigio Swanson, Napa CA 2006	\$48.00
Riesling Spy Valley, New Zealand 2005	\$38.25
Riesling Wehlener Sonnenuhr, Germany 2005	\$58.00
Rose Etude <i>Rose of Pinot Noir</i> , Napa CA 2005	\$60.00
Viognier Whetstone, Russian River CA 2005	\$80.00
Blend Sokol <i>Evolution</i> , Dundee Hills OR NV	\$40.00

### Red Wines by the Glass

Pinot Noir Benton Lane, Willamette OR 2006	\$14.00	\$56.00
Merlot Marquis Philips, Australia 2004	\$11.50	\$46.00
Cabernet Sauvignon Eberle, Paso Robles CA 2006	\$9.50	\$38.00
Cabernet Sauvignon Beaucanon, Napa CA 2002	\$11.50	\$45.00
Shiraz Stanley Lambert, Australia 2001	\$7.50	\$30.00
Zinfandel Joel Gott, Central Valley CA 2006	\$9.00	\$36.00

### Bottle Red Wines

Pinot Noir ABC <i>le Bon Climat</i> , Santa Maria CA 2004	\$74.00
Pinot Noir Landmark <i>Grand Detour</i> , Sonoma CA 2006	\$68.75
Pinot Noir Kings Estate <i>Signature Collection</i> , Lorane OR 2006	\$60.00
Pinot Noir St. Innocent, Willamette OR 2005	\$90.00
Merlot L'Ecole 41, Columbia Valley WA 2004	\$60.00
Merlot PlumpJack, Napa CA 2005	\$118.00
Merlot Truchard, Napa CA 2004	\$58.00
Cabernet Sauvignon Cakebread, Napa CA 2004	\$150.00
Cabernet Sauvignon Coniglio, Napa CA 2005	\$95.00
Cabernet Sauvignon Majella, Australia 2003	\$55.25
Cab Blend Conn Valley <i>Eloge</i> , Napa CA 2000	\$60.50
Cab Blend Bridesmaid, Napa CA 2005	\$95.00
Cab Blend Treana, Paso Robles CA 2000	\$42.00
Claret Cliff Lede, <i>Stags Leap District</i> , Napa CA 2005	\$66.00
Barbera Scott Harvey, Armador County CA 2005	\$42.00
Grenache Consilience, Santa Barbara CA 2004	\$57.25
Petite Sirah La Capilla Vineyards, Lodi CA 2006	\$75.00
Shiraz Hazy Blur <i>Baroota</i> , Australia 2002	\$87.00
Syrah La Capilla Vineyards, Paso Robles CA 2005	\$80.00
Zinfandel Ridge <i>Lytton Springs</i> , Sonoma CA 2005	\$72.00

**Can't Find the Wine You Were Looking For?**

**The Complete Wine List from *Louis's Las Vegas* is Available with Over 200 Selections**