



Camilles' is a beach restaurant combining the best of Dharma Blue and Harbor Docks while showcasing the wonderful talents of Chef Gregory Dupas. The name comes from two people that had, and continue to have, a large influence on Charles Morgan. Charles and his partners hope you enjoy Camilles, named for his grandmother and mother, Big Camille and Little Camille.

APPETIZERS

Spring Rolls - two chicken and vegetable filled rolls served with a sweet chili sauce	\$5.95
Crabmeat Wontons - crispy fried with three cheeses	\$8.95
Portabella Mushrooms - marinated and grilled with sauteed spinach and goat cheese; finished with demiglace	\$8.95
Gyoza - pan-fried pot stickers filled with ground pork, vegetables, and served with a sesame soy dipping sause	\$8.95
Fried Green Tomatoes - battered and fried with a creole honey mustard sauce	\$6.95
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Fried Lobster - Florida spiny lobster dusted in flour and fried golden brown, served with a sweet chili sauce	\$14.95

SALADS

House Salad - fresh wedge of iceberg lettuce with blue cheese and crumbled bacon	\$6.95
Carla's Summer Salad - blue cheese, strawberries, and glazed pecans tossed with a large bed of fresh greens and our house raspberry vinaigrette	\$7.95
Caesar Salad - fresh bed of romaine lettuce with shaved romano cheese and croutons	\$5.95