

ENTREES

Panéed Chicken and Pasta

penne pasta tossed with fresh herbs and Reggiano cheese
in a creamy garlic sauce topped with a breast of paneed chicken
17.95 • small plate 11.95

Broiled Gulf Shrimp

with mushrooms, artichokes and a fresh herb and white wine broth over penne pasta, served with garlic bread
18.95

Crab Cakes

made with lump crabmeat served with red bliss potatoes and roasted red pepper remoulade
23.95

Sun-Dried Tomato Crusted Grouper

over garlic mashed potatoes and sauteed spinach with lemon caper cream sauce
MP

Catch of the Day

choice of blackened, grilled, broiled or fried with basmati rice and sauteed spinach finished with lemon butter
MP

Gulf Coast Seafood Gumbo

This is not your mama's gumbo. It's my mama's Gulf Coast staple. She made this recipe exclusively for Camille's.
It is not an appetizer; it's a meal with large shrimp, scallops, grouper, oysters, crabmeat and crab claws.
23.95 • small bowl 16.95

Seared Jumbo Scallops and Gulf Shrimp

topped with chipotle pineapple glaze over sticky rice and sauteed peppers
23.95

10 oz. Bone-In Pork Chop

over red bliss potatoes and parmesan cream topped with fried onions
17.95

12 oz. Certified Angus Ribeye

served with homefries
25.95

Filet of Beef

over garlic mashed potatoes topped with sautéed lump crabmeat finished with bleu cheese
31.95

Surf -n- Turf

filet of beef and jumbo prawns served over garlic mashed potatoes
34.95

PIZZA

House

house sauce, mozzarella
and parmesan cheese
\$11.95

Red Bay

house sauce, sausage, mushrooms,
roasted garlic and mozzarella
\$13.95

Margherita

olive oil, sun-dried tomato,
mozzarella, fresh tomato and basil
\$11.95

Pepperoni

house sauce, pepperoni
and mozzarella
\$12.95

Zesty Italian

spicy Italian sausage,
capicola and mozzarella
\$14.95

Camille's Classic

house sauce, mozzarella,
prosciutto and pineapple
\$13.95