

## ENTREES

<b>Panéed Chicken</b> - penne pasta tossed with fresh herbs, and romano cheese in a creamy garlic sauce, topped with a breast of chicken	\$17.95 Small Plate \$11.95
<b>Barbecue Shrimp</b> - giant fresh, head-on 10-15 count gulf shrimp baked with a unique creole sauce, served with french bread ala Pascal Manales	\$20.95 Small Plate \$14.95
<b>Crab Cakes</b> - made with fresh jumbo lump crab meat finished with a lemon caper sauce, served with a side of pasta	\$23.95
<b>Sun-dried Tomato Crusted Grouper</b> - fresh Gulf Coast black, yellow-edge, or red grouper served over penne pasta with a lemon caper cream sauce	\$21.95
<b>Today's Catch</b> - lightly breaded, sautéed fresh catch with artichoke hearts and white wine, served with a side of pasta	Market price
<b>Gulf Coast Seafood Gumbo</b> - this is not your mama's gumbo. It's my mama's Gulf Coast staple. She made this recipe exclusively for Camilles; it is prepared by Chef Anne Jones. It's not an appetizer, it's a meal with large shrimp, scallops, grouper, oysters, crab meat, and crab claws, served with fresh toasted baguette	\$19.95 Small bowl \$14.95
<b>12oz Certified Angus Ribeye</b> - seasoned and cooked to perfection, served with homefries	\$22.95
<b>Surf-n-Turf</b> - a petite filet of Angus beef with demiglace on a bed of garlic mashed potatoes, a broiled Bahamian lobster tail, and grilled asparagus	\$35.95
<b>Filet of Beef</b> - a petite filet of Angus beef over a bed of garlic mashed potatoes topped with sauteed jumbo lump crabmeat finished with blue cheese crumbles and asparagus	\$30.95

Do not hesitate to ask ... we will do anything within our means  
to accomodate special requests.

Dinner Served  
5 pm till 10 pm Sunday through Thursday  
5 pm till 11 pm Friday and Saturday