

Appetizers

Seared Ahi Tuna



Our delicious sushi grade tuna Seared rare in cast iron skillet unless otherwise requested.

Boiled Jumbo Gulf Shrimp



Fresh, deep Gulf Royal Red shrimp. Served with our house-made cocktail sauce

Fried Crawfish Tails



Medium sized crawfish tails dusted in seasoned flour served with house-made Comeback sauce

Fried Calamari



Fresh calamari tubes and tentacles; fried to order in our seasoned flour. Served with plenty of house-made marinara sauce

Fried Crab Claws



½ Pound of fresh crab claws, fried golden brown in our signature seasoned flour. Served with our famous Comeback sauce

Shrimp Cocktail



Fresh gulf shrimp, boiled in shrimp and crab boil, seasoned just right. Served with house-made cocktail sauce and shredded lettuce

Lobster Dip



Lobster bits and sherry cream sauce baked in a casserole served with Melba toast for dipping. House-made recipe. Great for Sharing

Soups

Fresh Crab Soup



Our world famous Crab soup is house-made with lots of gulf coast crab meat and cream – a sheer delight and a must have at Felix's

Fresh Seafood Gumbo



Creole style gumbo, thickened by the cooking process of the onion, okra and tomato. House-made tradition with lots of shrimp, crab and oysters.

One-One and One



A chance to try all three – you will not be disappointed.

Dr. Skipper's Turtle soup



The turtle meat is Louisiana farm raised and incredibly tasty. A tomato base with a heavy beef flavor, strong aromatics through cloves and bay leaves.

Salads

Caesar Salad



A classic, freshly tossed Caesar salad with real anchovies and house-made dressing

West Indies Salad



Old recipe from Bayley's restaurant on Dauphin Island Pkwy. Fresh jumbo lump crab meat, marinated for 24 hours.

Camp Salad



Felix's Fish camp house salad, traditional with a twist. Served with our house-made Italian dressing, artichoke hearts, hearts of palm, tomatoes and celery with a sprinkle of Parmesan cheese.

Oysters

Oysters Felix



Oysters Felix recipe is an old world style of cooking oysters. The Italian bread crumbs and Parmesan cheese crisp the top to seal the flavors of the garlic and black pepper inside the oyster – a classic way of enjoying baked oysters.

Oysters Rockefeller



Invented by Antoine's Restaurant in honor of John D. Rockefeller. This classic preparation style has a distinct Licorice flavor.

Baked Oysters Casino



Freshly shucked oysters topped with cocktail chili sauce, smoked bacon and fresh grated Parmesan cheese

Hook, Line & Sinker



A chance to try all three – you will not be disappointed

Fresh Shucked Oysters on the Half Shell



Your choice of a Baker's ½ dozen (7) or a Baker's dozen (13)

From the Fryers

Traditional Causeway Fried Shrimp



Jumbo shrimp, battered and lightly breaded in egg wash and seasoned flour. Fried golden brown and served with our famous Comeback sauce.

Fried Shrimp & Oysters



Half shrimp and half oysters lightly breaded and fried golden brown served with our famous Comeback sauce.

Little Bateau Platter



Pronounced "Batty" this Mobile traditional fried platter has all of your favorites –fish fillet, shrimp, and oysters. All lightly breaded and fried golden brown served with our famous Comeback sauce

Big Bateau Platter



Pronounced "Batty" this Mobile traditional fried platter has all of your favorites like the little Bateau but we add a twist – Soft shell crab on top of a fried green tomato. All lightly breaded and fried golden brown served with our famous Comeback sauce.

Cornmeal Fried Oysters



Large portion, plump, fresh out of the shell oysters. Lightly dusted "Southern Style" with cornmeal breading and egg wash.

Fried Fresh Catch



Fresh catch of your choice either grilled or fried to your liking.

Two Soft Shell Crabs (in Season)



Marinated in sweet milk, lightly dusted with seasoned flour and deep fried. Served over crispy fried green tomatoes.

Soft Shell Crabs (three ways)



Marinated in sweet milk, lightly dusted with seasoned flour and deep fried. Served over crispy fried green tomatoes. Accompanied with a trio of our house-made sauces: Almondine; Meuniere; Hollandaise

U.S.D.A. Steaks

Grilled 8oz Filet Mignon



8 oz USDA Filet fire grilled to your liking. Top any of the steaks with: Crab Meat or Crawfish Tails Oscar.

Grilled 12oz Ribeye



Classic fresh cut 12 oz USDA Ribeye fire grilled to your liking. Top any of the steaks with Crab Meat or Crawfish Tails Oscar.

Favorites

Shrimp and Crab Au Gratin



Casserole of your favorites – we bake shrimp and crab meat in our house-made cream sauce. Topped with bread crumbs and paprika.

Broiled Crab Cakes



Fresh gulf crab meat cakes, broiled to perfection. Served atop of crisp fried green tomatoes with our famous Comeback sauce.

Crawfish Smothered Pork Chops & Grits



Grilled center cut pork chops over creamy grits topped with sautéed crawfish in a rosemary cream sauce.

Fresh Catch (Meuniere or Almondine)



Fish fillet lightly dusted with seasoned flour then pan seared to perfection. Your choice of fish topped with either Meuniere or Almondine sauce. Light crisp layer on the outside and tender and juicy on the inside

Seared Ahi Tuna



Our delicious sushi grade tuna Seared rare in cast iron skillet unless otherwise requested. Sesame-soy mustard sauce; Wasabi cream sauce, ginger and sesame seeds.

Shrimp Over Pasta



One of our favorites – grilled shrimp over pasta with our house-made Cajun sauce – a pasta lovers dream.

Fish & Shrimp



Lightly seasoned, broiled and basted in lemon butter. Served with your choice of salad and one side

Crawfish Cardinale



Crawfish tails in an herb cream sauce served over pasta with a subtle tomato flavor

Shrimp & Grits



Sautéed shrimp with butter, basted with our house-made George Major sauce. All set on top of our home made grits with rosemary cream sauce

Barbecue Shrimp



In the shell, head on, large fresh Royal Red Gulf Shrimp roasted in our secret butter sauce served with Newspaper for your shells. Made famous in Pascal Manale's restaurant in New Orleans

Stuffed Flounder



Fresh flounder fillet stuffed with our house-made Gulf crab stuffing. Broiled to perfection and served with an herb Alfredo sauce

George Major's Grilled Chicken



A grilled, skinless, boneless chicken breast basted and finished with roasted bell peppers, onions and topped with melted mozzarella cheese. Served on top of brown rice, camp style.

Chicken Parmesan



Pan seared chicken breast. Sautéed and laid atop angel hair pasta with our house-made herb cream sauce and Italian Marinara sauce

Grilled Chicken Breast with Pasta Alfredo



Grilled chicken breast basted with George Major sauce. Cut into finger length and placed on top of angel hair pasta

Lunch Entrée Salads

Grilled Fresh Catch, Shrimp, Oysters, or Chicken on Camp or Caesar Salad



Shrimp, oysters, chicken or fish on our signature salad. Marinated artichoke hearts, hearts of palm, cherry tomatoes with house-made Italian vinaigrette dressing. Parmesan cheese sprinkled as a garnish.

South of Boarder Grilled Chicken Salad



Grilled chicken breast fingers on mixed greens with Rancho salsa dressing. Topped with shredded sharp cheddar and Monterey Jack cheese- with fried julienne tortilla strips.

Lunch Burgers & Sandwiches

Causeway Chuckburger Burger



Thick and juicy 1/2 pound burger, grilled to your liking. Set on top of a toasted sesame seed bun with lettuce, tomato, red onion and mayo. Served with a classic pickle.

Philly Cheese Chicken Sandwich



George Major basted chicken breast smothered with red, green bell peppers and onions. Topped with melted Cheddar-Monterey Jack cheese.

**Jumbo Po-Boys
Fried Shrimp**



Traditional fried shrimp on a toasted po-boy bun, lettuce, tomato and mayo.

**Jumbo Po-Boys
Grilled or Fried Flounder**



Choice of grilled or fried flounder fillet on a toasted po-Boy bun, lettuce, tomato and mayo.

**Jumbo Po-Boys
Half Shrimp Half Oysters**



Traditional fried shrimp and oysters on a toasted po-boy bun, lettuce, tomato and mayo.

**Jumbo Po-Boys
Fried Crawfish Tails**



Fried crawfish tails on a toasted po-boy bun, lettuce, tomato and mayo.

**Jumbo Po-Boys
Cornmeal Battered Oysters**



Oysters are lightly dusted in cornmeal breading and fried. Served on a toasted po-boy bun, lettuce, tomato and mayo.

Sides

Average Cole Slaw	
	Green angel hair cabbage in a creamy slightly sweet dressing.
Cheese Grits	
	Creamy house-made grits topped with melted cheddar cheese.
Good Fries	
	Hot and crunchy thin fries.
Green Beans Almondine	
	Felix classic southern style green beans with smoked bacon and topped with toasted almonds.
Turnip Greens	
	Turnips with roots seasoned with bacon drippings salt and a hint of sugar.
Causeway Baker	
	A large Idaho baker with choice of toppings.

Sides

Corn & Jalapeno Fritters	
	Sometimes referred to as a hush puppy or Spoon bread – made fresh in house.
Camp Brown Rice	
	Cooked with butter, onion, mushrooms, beef broth base – lots of flavor with bacon and black pepper.
Pan-Broiled Mushrooms	
	Whole mushrooms that create their own broth.
Macaroni & Cheese, Cheese, Cheese	
	Elbow macaroni with lots of cheese – like when you were a kid.
Corn & Lima Succotash	
	Whole kernel and cream style corn with butter and bacon drippings. Seasoned with salt white pepper and a touch of sugar.

End of the Trip (Desserts)

Fried Strawberry Cheese Cake



NY style cheese cake, and fresh strawberries, layered into a tortilla and fried golden brown. Original recipe-outstanding!
A Strawberry Cheesecake Burrito!

Hot Fudge Sundae



A rich vanilla ice cream sundae topped with hot fudge and house-made whip cream – just like the old drive in!

Key Lime Pie



Made with real Key Lime Juice, on a buttery graham crust.

Moon Pie A La Mode



Mobile and Mardi Gras all adds up to a Moon Pie tradition. A warm double decked moon pie, vanilla ice cream, and plenty of Hot Fudge. Garnished with house-made whip cream

New York – New York Style Cheesecake



NY style cream cheese cake, rich, creamy and tall. Garnished with raspberry sauce and mandarin oranges.

End of the Trip (Desserts)

Lemon Ice Box Pie



Made with fresh squeezed lemon juice and lemon ZEST! Finished with raspberry sauce, house-made whip cream and a vanilla wafer – a Cooper Original.

Mocha Ice Cream Pie



Creamy, coffee and Dutch chocolate ice cream on a cookie crust topped with Hot Fudge sauce.

Felix Fish Camp Grill Mini Temptations



Your choice of a tray of 5 selections or one mini. Ask your server for today's selections.