

## STARTERS

<b>HOMEMADE ONION RINGS</b> light and crispy, served with house made dipping sauces.....	4.95
<b>MEXICAN SHRIMP COCKTAIL</b> shrimp, pico de gallo, salsa and avocado with warm tortilla chips.....	7.95
<b>TRIPLE DIP</b> spinach dip, queso blanco and fresh salsa with warm tortilla chips.....	5.95
<b>FIRECRACKER SHRIMP</b> hand-breaded crispy shrimp tossed in creamy firecracker sauce.....	7.50
<b>CRISPY PICKLES</b> lightly fried pickle chips with house made buttermilk ranch.....	3.95
<b>CLASSIC CALAMARI</b> lightly fried rings served with house marinara sauce.....	6.95

## STEAKS + RIBS

USDA Choice steaks aged 28 days  
for a tender, flavorful cut

### 10 OZ. CENTER CUT TOP SIRLOIN

center cut top sirloin, baked potato  
and one side dish 13.95

### 7 OZ. TOP SIRLOIN + SHRIMP

center cut sirloin, grilled or fried shrimp,  
baked potato and one side dish 14.95

### SLOW-SMOKED BABY BACK RIBS

slab of "falling-off-the-bone" ribs,  
french fries and cole slaw 12.95

### RIBS + SHRIMP

slab of slow-smoked baby back ribs, grilled  
or fried shrimp, french fries and cole slaw 15.95

## SEAFOOD PLATTERS

served with french fries, cole slaw and  
homemade tartar and cocktail dipping sauces

### GRILLED SHRIMP

grilled shrimp drizzled with lemon butter 9.95

### FRIED SHRIMP

hand-breaded and lightly-fried 9.95

### ALASKAN FISH + CHIPS

hand-battered Alaskan cod fillets 9.95

### CORNMEAL CATFISH

catfish fillets dusted with our seasoned cornmeal 9.95

### CATFISH + SHRIMP

a Fish Daddy's favorite –  
grilled, blackened or fried 10.95

## SIDES

**Fresh Cole Slaw**

**Buttery Whipped Potatoes**

**Matchstick Vegetables**

**French Fries**

**Sweet Potato Fries + \$1**

**Red Beans + Rice**

**Steamed Broccoli**

**Honey Buttered Carrots**

**Baked Potato**

(butter, sour cream, aged cheddar)

**Substitute FD's House Salad for one side add \$1**

## FISH MARKET

served with buttery whipped potatoes and matchstick vegetables

### FRESH NORTH ATLANTIC SALMON

seasoned, grilled and drizzled with lemon butter  
lunch cut 10.95 dinner cut 12.95

### CATFISH ATCHAFALAYA

blackened catfish over white rice and topped with –  
shrimp etouffee 10.95 crawfish etouffee 12.95

### CEDAR PLANKED SALMON

grilled on a cedar plank, topped with fresh pineapple salsa  
and drizzled with bourbon glaze 13.95

### SHRIMP CREOLE ORLEANS

grilled catfish fillet seasoned, grilled and topped with our  
house made shrimp creole 11.95

### RUBY RED TROUT + SHRIMP

fresh Ruby Red trout and grilled shrimp, seasoned with  
cajun spices and drizzled with champagne lemon butter 14.95

### TILAPIA ALEXANDER

grilled tilapia with sautéed shrimp in a white wine cream sauce 11.95

## FISH DADDY'S COMBO

GRILLED SHRIMP • BLACKENED CATFISH • FRIED SHRIMP

CRAB CAKE • FRIED CATFISH • STUFFED SHRIMP

CRISPY CHICKEN TENDERS • SHRIMP CREOLE

choose any three + two sides 13.95

## CHICKEN + PASTA

### SPINACH DIP CHICKEN PASTA

penne pasta, creamy spinach dip, lemon herb chicken, and garlic toast 9.95

### CRISPY CHICKEN TENDERS

hand-breaded chicken tenders, honey mustard, french fries  
and cole slaw 8.95

### HAWAIIAN CHICKEN

marinated chicken breast with fresh pineapple salsa and bourbon glaze  
served with buttery whipped potatoes and steamed broccoli  
one chicken breast 7.95 two chicken breast 9.50

### PASTA MARDI GRAS

penne pasta and broccoli in cream sauce, served with garlic toast  
with grilled shrimp or lemon herb chicken breast 9.95

## FD'S HOUSE SALAD

mixed greens, thinly-sliced Granny Smith apples, tomato, candied walnuts,  
and cornbread croutons with your choice of a homemade dressing 1.95

## BURGERS + SANDWICHES

served with french fries, cole slaw or red beans + rice

### CLASSIC CHEESEBURGER

what is a half-pound burger with melted cheese, lettuce, tomato, onion, mustard and pickle chips doing in a seafood joint – making us proud 8.95

### FIRECRACKER SHRIMP TACOS

crispy firecracker shrimp, shredded lettuce and a sour cream drizzle in a flour tortilla 8.95

### FISH TACOS + GUMBO

two tacos filled with crispy white fish, pico de gallo, cabbage, cheese and smoked ancho chili sauce – served with a cup of Louisiana Shrimp Gumbo 8.95

### NASHVILLE HOT SHRIMP PO'BOY

crispy shrimp tossed in our Nashville hot sauce, cabbage, pickle chips, toasted roll 9.95

## SEAFOOD BASKETS

served with french fries, a dab of cole slaw and hushpuppies (no substitutions please)

FRIED SHRIMP (7) 8.95

CORNMEAL CATFISH (4) 8.95

CATFISH + SHRIMP 9.95

## CRAFTED SALADS

lemon-herb vinaigrette • buttermilk ranch • bleu cheese • spicy caesar • honey mustard

### SPICY CAESAR PASTA SALAD

chopped kale and romaine, penne pasta, pamesan and house spicy caesar dressing  
lemon-herb chicken breast 8.95 grilled shrimp 9.95 north atlantic salmon 10.95

### FD'S CHICKEN + WALNUT

lemon-herb chicken breast or crispy fried chicken tenders, mixed greens, tomato, cheddar, candied walnuts and homemade croutons 7.95

### NORTH ATLANTIC SALMON SALAD

grilled salmon, mixed greens, apple, tomato, candied walnuts and homemade croutons 10.95

## HOMEMADE SOUPS

– substitute a cup of homemade soup for one side add \$1

### LOUISIANA SHRIMP GUMBO

shrimp & andouille sausage  
cup 3.50 bowl 4.95

### BOSTON CLAM CHOWDER

cup 3.50 bowl 4.95

### SOUP + SALAD

FD's House Salad and a bowl of homemade soup 6.95

we offer one dessert, so it better be good. and it is.

**homemade key lime pie 4.95**

## BEVERAGES

Fresh Squeezed Lemonade • Arnold Palmer • Coca Cola • Diet Coke • Sprite

Dr Pepper • Fresh Brewed Tea • San Pellegrino • Acqua Panna • Columbian Coffee

**enjoy the space. enjoy the food. enjoy each other.**

– tyler