

STARTERS

- TRIPLE DIP spinach dip, queso blanco and fresh salsa with warm tortilla chips.....6.95
CLASSIC CALAMARI lightly fried rings with mom's homemade marinara.....8.95
MEXICAN SHRIMP COCKTAIL shrimp, pico de gallo, salsa and avocado with warm tortilla chips.....9.95
HOMEMADE ONION RINGS light and crispy, served with house made dipping sauces.....6.50
FIRECRACKER SHRIMP hand-breaded crispy shrimp tossed in creamy firecracker sauce.....8.50
CRISPY PICKLES lightly fried pickle chips with house made buttermilk ranch.....5.95

STEAKS & RIBS

USDA Certified Choice steaks aged 28 days

TOP SIRLOIN*

10 oz. center cut sirloin, Idaho baked potato,
and your choice of one side dish 15.95

STEAK & SHRIMP*

7 oz. sirloin, grilled or fried shrimp,
baked potato, one side dish 16.95

SLOW-SMOKED BABY BACK RIBS

slab of "falling-off-the-bone" ribs,
french fries and Southern cole slaw 17.95

RIBS & SHRIMP

slow-smoked ribs, grilled or fried shrimp,
french fries and fresh cole slaw 18.95

SEAFOOD PLATTERS

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

GRILLED SHRIMP

grilled shrimp drizzled with lemon butter 10.95

FRIED SHRIMP

hand-breaded and perfectly fried 10.95

ALASKAN FISH & CHIPS

hand-battered Alaskan cod fillets 11.95

CORNMEAL CATFISH

catfish fillets dusted with seasoned cornmeal 10.95

CATFISH & SHRIMP

Fish Daddy's favorite – grilled, blackened or fried 11.95

MARKET SIDES

Fresh Cole Slaw

Buttery Whipped Potatoes

Steamed Broccoli

French Fries

Tiny's Mac & Cheese + \$1
(smoked gouda & Cure 81 ham)

Southern Green Beans

Idaho Baked Potato
(butter, sour cream, aged cheddar)

Red Beans & Rice

Sweet Potato Fries + \$1

Honey Buttered Carrots

FISH MARKET

FRESH NORTH ATLANTIC SALMON*

filleted in-house, served with whipped potatoes and steamed broccoli
lunch cut 11.95 dinner cut 14.95

SHRIMP CREOLE ORLEANS

shrimp creole over a grilled catfish fillet, cajun rice and jalapeño hushpuppies
one fillet 11.95 two fillets 14.95

CEDAR PLANKED SALMON*

fresh pineapple salsa, bourbon glaze, baked potato, one side 15.95

RUBY RED TROUT & SHRIMP

cajun spices, buttery whipped potatoes and steamed broccoli 16.95

CATFISH ATCHAFALAYA

crawfish etouffee, grilled catfish fillet, cajun rice, jalapeño hushpuppies
one fillet 11.95 two fillets 14.95

TILAPIA ALEXANDER

grilled tilapia fillet with sautéed shrimp in a white wine cream sauce,
served with an Idaho baked potato and one side dish 13.95

FD'S COMBO

SHRIMP & GRITS • CORNMEAL CATFISH
FRIED SHRIMP • BROILED STUFFED SHRIMP
GRILLED SHRIMP • CHICKEN TENDERS
FRESH NORTH ATLANTIC SALMON + \$1
choose any three + two sides 14.95

CHICKEN & PASTA

SPINACH DIP CHICKEN PASTA

penne pasta, spinach dip and lemon herb chicken, garlic toast 11.95

CRISPY CHICKEN TENDERS

hand-breaded tenders, honey mustard, french fries, classic cole slaw 9.95

HAWAIIAN CHICKEN

marinated chicken breast with fresh pineapple salsa and bourbon glaze
served with an Idaho baked potato and one side dish
one breast 9.95 two breast 11.95

PASTA MARDI GRAS

penne pasta and fresh broccoli in cream sauce, grilled shrimp,
and lemon-herb chicken breast, served with garlic toast 11.95

FD'S HOUSE SALAD

mixed greens, thinly-sliced Granny Smith apples, tomato, candied walnuts,
and cornbread croutons with your choice of a homemade dressing 2.95

BURGERS & SANDWICHES

served with french fries or classic cole slaw

CLASSIC CHEESEBURGER*

what is a fresh half-pound burger with melted cheese, lettuce, tomato, onion, mustard and pickle chips doing in a seafood joint – making us proud 9.95

BIG FISH SANDWICH

grilled or fried tilapia, cole slaw, tomato, onion, and pickle chips on a toasted bun 10.50

SANTA FE FISH TACOS

flour tortillas filled with crispy white fish, pico de gallo, cabbage, cheese and smoked ancho chili sauce 10.95

FISH TACO COMBO

a half order of Santa Fe fish tacos served with a cup of Louisiana Shrimp Gumbo or an FD's House Salad 9.95

SOUTHERN BASKETS

served with our classic cole slaw and hushpuppies (no substitutions please)

FRIED SHRIMP

hand-breaded and lightly fried shrimp, with tartar and cocktail sauces 9.95

CORNMEAL CATFISH

lightly dusted cornmeal catfish fillets with homemade tartar sauce 9.95

CATFISH & SHRIMP

cornmeal catfish and lightly fried shrimp with tartar and cocktail sauces 10.95

FRIED CRAWFISH

crispy fried crawfish served with homemade cocktail sauce 11.95

CRAFTED SALADS

lemon-herb vinaigrette • buttermilk ranch • bleu cheese
honey mustard • balsamic vinaigrette

GRILLED CHICKEN & WALNUT

lemon-herb chicken, mixed greens, tomato, cheddar, candied walnuts and homemade croutons 9.95

CLUB SALAD

crispy chicken tenders, mixed greens, tomato, cheddar, candied walnuts and homemade cornbread croutons 9.50

NORTH ATLANTIC SALMON SALAD*

grilled salmon, mixed greens, apple, tomato, candied walnuts, cornbread croutons 11.95

HOMEMADE SOUP

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

LOUISIANA SHRIMP GUMBO

made with shrimp & Andouille sausage
cup 4.95 bowl 6.95

BOSTON CLAM CHOWDER

cup 4.95 bowl 6.95

SOUP & SALAD

FD's House Salad and a bowl of homemade gumbo 8.95

We offer one dessert, so it better be good. And it is.

Homemade Key Lime Pie 5.95

COCKTAILS TO-GO 16 oz. \$9 32 oz. \$15

Tango our classic frozen margarita

Mambo rocks rita with a presidente brandy floater

Limousine frozen swirled with house-made sangria