

FISH DADDY'S

STARTERS

TRIPLE DIP southwest spinach dip, homemade queso blanco and fresh salsa, with warm tortilla chips.....	5.95
MEXICAN SHRIMP COCKTAIL shrimp, pico de gallo, salsa and avocado with warm tortilla chips.....	7.95
FIRECRACKER SHRIMP crispy shrimp tossed in creamy firecracker sauce.....	7.95
CRISPY PICKLES lightly-fried pickle chips with house made buttermilk ranch.....	4.95

STEAKS & RIBS

We proudly serve USDA Certified Choice beef aged 28 days for a tender cut and superior flavor

CENTER CUT TOP SIRLOIN*

tender and flavorful top sirloin,
Idaho baked potato, one side dish
6 oz. 13.95 10 oz. 16.95

STEAK & SHRIMP*

center cut top sirloin, grilled or fried shrimp,
Idaho baked potato and one side dish
6 oz. 16.95 10 oz. 19.95

SLOW-SMOKED BABY BACK RIBS

slab of "falling-off-the-bone" ribs,
french fries and fresh cole slaw 15.95

SEAFOOD PLATTERS

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

FRIED SHRIMP

hand-breaded shrimp,
lightly fried until golden 11.95

GRILLED SHRIMP

grilled shrimp drizzled with
champagne lemon butter 11.95

CORNMEAL CATFISH

catfish fillets dusted with
seasoned cornmeal 11.95

CATFISH & SHRIMP

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

ALASKAN FISH & CHIPS

hand-battered and crispy
cod fillets 11.95

MARKET SIDES

Fresh Cole Slaw

Buttery Whipped Potatoes

Steamed Broccoli

Sweet Potato Casserole
(after 4pm only)

Southern Green Beans

Seasoned Corn

Red Beans & Rice

Honey Buttered Carrots

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

FISH MARKET

FRESH NORTH ATLANTIC SALMON*

filleted in-house daily, grilled and finished with champagne lemon butter,
buttery whipped potatoes, and fresh steamed broccoli
lunch cut 11.95 dinner cut 14.95

CATFISH ATCHAFALAYA

house made crawfish etouffee over a blackened catfish fillet,
served with white rice and jalapeño hushpuppies
one fillet 10.95 dinner cut 14.95

FRESH CEDAR PLANKED SALMON*

North Atlantic salmon grilled on a cedar plank, fresh pineapple salsa,
bourbon glaze, buttery whipped potatoes, steamed broccoli 15.95

RUBY RED TROUT

seasoned with cajun spices and drizzled with champagne lemon butter,
served with buttery whipped potatoes and steamed broccoli 14.95

TILAPIA ALEXANDER

grilled tilapia fillet with sautéed shrimp in a white wine cream sauce,
served with buttery whipped potatoes and steamed broccoli 13.95

RUBY RED TROUT 'SCAMPI STYLE'

grilled Ruby Red trout fillet topped with sautéed shrimp in a white wine
garlic butter sauce, buttery whipped potatoes, steamed broccoli 16.95

FD'S COMBO

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

CHICKEN & PASTA

CHICKEN TENDER PLATTER

hand-breaded golden chicken tenders, honey mustard,
fresh cole slaw and french fries 9.95

HAWAIIAN CHICKEN

marinated chicken breast with fresh pineapple salsa and bourbon glaze,
served with buttery whipped potatoes and steamed broccoli 9.95

PASTA MARDI GRAS

grilled shrimp or chicken breast, penne pasta, broccoli,
alfredo sauce, and 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 homemade dressing 2.50

BURGERS & SANDWICHES

served with french fries or fresh 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

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 8.95

BIG FISH SANDWICH

tilapia fillet (grilled or fried), fresh cole slaw, and dill pickle chips on a freshly toasted bun 8.95

SANTA FE FISH TACOS

flour tortillas filled with crispy white fish, pico de gallo, cabbage, cheese and smoked ancho chili sauce 9.95

SOUTHERN BASKETS

served with french fries, fresh cole slaw and hushpuppies (no substitutions please)

FRIED SHRIMP

hand-breaded and lightly fried shrimp (6), with homemade cocktail sauce 9.95

CORNMEAL CATFISH

lightly dusted cornmeal catfish fillets (3) with homemade tartar sauce 9.95

CATFISH & SHRIMP

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

TENDERS & SHRIMP

crispy chicken tenders and golden fried shrimp with homemade cocktail sauce 10.95

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 9.95

NORTH ATLANTIC SALMON SALAD*

fresh 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 3.95 bowl 5.95

BOSTON CLAM CHOWDER (seasonal)

creamy and rich, made with chopped clams and bacon
cup 3.95 bowl 5.95

SOUP & SALAD

FD's House Salad and a bowl of homemade gumbo 7.95

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

Homemade Key Lime Pie 5.95

BEVERAGES 2.50 Iced Tea • 2.95 Soda

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

Dr Pepper • Diet Dr Pepper • Fresh Brewed Iced Tea • Sweet Tea

* Consuming raw or undercooked meats, seafood or shellfish may increase your risk of food-borne illness