



STARTERS

- TRIPLE DIP** spinach dip, 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
- HOMEMADE ONION RINGS** light and crispy, served with house made dipping sauces.....5.50
- FIRECRACKER SHRIMP** hand-breaded crispy shrimp tossed in creamy firecracker sauce.....7.50
- CRISPY PICKLES** lightly fried pickle chips with house made buttermilk ranch.....4.95

STEAKS & RIBS

We proudly serve Certified Angus Beef

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 13.95

RIBS & SHRIMP

slab of slow-smoked baby back ribs, grilled or fried shrimp, french fries and cole slaw 16.95

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 perfectly fried 9.95

ALASKAN FISH & CHIPS

hand-battered Alaskan cod fillets 10.95

CORNMEAL CATFISH

catfish fillets dusted with our seasoned cornmeal 10.95

CATFISH & SHRIMP

an FD's favorite – grilled, blackened or fried 10.95

SIDES

Fresh Cole Slaw

Buttery Whipped Potatoes

Steamed Broccoli

French Fries

Sweet Potato Fries + \$1

Southern Green Beans

Red Beans & Rice

Street Fire Corn

Baked Potato

(butter & sour cream)

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

FISH MARKET

FRESH NORTH ATLANTIC SALMON*

filleted in-house, served with buttery whipped potatoes & steamed broccoli
lunch cut 10.95 dinner cut 12.95

SHRIMP CREOLE ORLEANS

grilled catfish fillet over cajun rice, topped with housemade shrimp creole – served with jalapeño hushpuppies
one fillet 9.95 two fillets 12.95

CEDAR PLANKED SALMON*

cedar grilled salmon, fresh pineapple salsa, bourbon glaze drizzle served with buttery whipped potatoes and steamed broccoli 13.95

RUBY RED TROUT & SHRIMP

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

CATFISH ATCHAFALAYA

house made crawfish etouffee over a grilled catfish fillet and cajun rice, served with jalapeño hushpuppies
one fillet 10.95 two fillets 13.95

TILAPIA ALEXANDER

grilled tilapia with sautéed shrimp in a white wine cream sauce, served with buttery whipped potatoes and fresh broccoli 11.95

FD'S COMBO

SHRIMP & GRITS • BLACKENED CATFISH • FRIED SHRIMP

CORNMEAL CATFISH • CRAWFISH ETOUFFEE

GRILLED SHRIMP • CRISPY CHICKEN TENDERS

FRESH NORTH ATLANTIC SALMON + \$1

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 breast 8.95 two breast 10.95

PASTA MARDI GRAS

penne pasta and broccoli in cream sauce, served with garlic toast with grilled shrimp and 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 fresh 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

BIG FISH SANDWICH

grilled tilapia, southern cole slaw, tomato, onion, and pickle chips on a toasted bun 8.50

SEAFOOD BASKETS

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

FRIED SHRIMP (7) 8.95

CORNMEAL CATFISH (4) 8.95

CATFISH & SHRIMP 9.95

FRIED CRAWFISH 10.95

CRAFTED SALADS

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

GRILLED CHICKEN & WALNUT

lemon-herb chicken breast, mixed greens, tomato, cheddar, candied walnuts and homemade croutons 8.95

CLUB SALAD

crispy fried chicken tenders, mixed greens, tomato, cheddar, candied walnuts and homemade croutons 8.50

NORTH ATLANTIC SALMON SALAD*

grilled atlantic salmon, mixed greens, apple, tomato, candied walnuts and homemade croutons 9.95

HOMEMADE SOUP

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

LOUISIANA SHRIMP GUMBO

shrimp & andouille sausage
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 • Colombian Coffee

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

– the Noble family

MARGARITAS AVAILABLE TO-GO

strong & smooth

MAMBO

hand-made, on the rocks 7
quart 17

TANGO

our signature frozen margarita 7
quart 17

UBERITA

frozen tango layered with
strawberry & mango 8
quart 19

LIMOUSINE

frozen swirled with
house made sangria 8
quart 19