

FD's

GRILL HOUSE

STARTERS

- TRIPLE DIP** southwest spinach dip, homemade queso blanco and fresh salsa, with warm tortilla chips.....5.95
- KILLER CALAMARI** served with mom's homemade marinara.....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

USDA Choice steaks aged 28 days

TOP SIRLOIN*

center cut top sirloin, baked potato, one side dish
7 oz. 12.95 10 oz. 14.95

STEAK & SHRIMP*

7 oz. center cut sirloin, grilled or fried shrimp,
baked potato, and one side dish 15.95
10 oz. Steak & Shrimp \$17.95

SLOW-SMOKED BABY BACK RIBS

slab of "falling-off-the-bone" ribs,
french fries, famous cole slaw 13.95

Ribs & Fried Shrimp \$16.95

Ribs & Chicken Tenders \$15.95

STEAK & RIBS*

center cut 7 oz. sirloin, slab of ribs,
baked potato, and one side dish 19.95

10 oz. Steak & Ribs \$22.95

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

CHICKEN TENDERS & FRIED SHRIMP

crispy tenders and lightly fried shrimp 10.95

ALASKAN FISH & CHIPS

hand-battered Alaskan cod fillets 10.95

CORNMEAL CATFISH

catfish fillets dusted with our seasoned cornmeal 10.95

CATFISH & SHRIMP

FD's favorite – grilled, blackened or fried 10.95

MARKET SIDES

Famous Cole Slaw

French Fries

Southern Green Beans

Sweet Potato Fries + \$1

Steamed Broccoli

Idaho Baked Potato
(butter & sour cream)

Red Beans & Rice

Fresh Asparagus + \$1
(seasonal)

FISH MARKET

FRESH NORTH ATLANTIC SALMON*

filleted in-house, served with a baked potato and one side dish
lunch cut 10.95 dinner cut 12.95

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

CEDAR PLANKED SALMON*

cedar grilled salmon, fresh pineapple salsa, bourbon glaze drizzle
served with a baked potato and one side dish 13.95

RUBY RED TROUT

seasoned with cajun spices and drizzled with champagne lemon butter,
served with a baked potato and one side dish 13.95

Ruby Red Trout & Shrimp \$15.95

TILAPIA ALEXANDER

grilled tilapia fillet with sautéed shrimp in a white wine cream sauce,
served with a baked potato and one side dish 11.95

FD'S COMBO

BLACKENED CATFISH • FRIED SHRIMP

CORNMEAL CATFISH • CRAWFISH ETOUFFEE

GRILLED SHRIMP • 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, garlic toast 9.95

CRISPY CHICKEN TENDERS

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

HAWAIIAN CHICKEN

marinated chicken breast with fresh pineapple salsa and bourbon glaze
served with a baked potato and one side dish
one breast 8.95 two breast 10.95

PASTA MARDI GRAS

penne pasta and fresh veggies in cream sauce, topped with grilled shrimp
and lemon-herb chicken breast – served with garlic toast 10.95

FD'S HOUSE SALAD

mixed greens, thinly-sliced Granny Smith apples, tomato, candied walnuts,
and cornbread croutons with your choice of a homemade dressing 2.50

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

SANTA FE FISH TACOS

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

SOUTHERN BASKETS

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

FRIED SHRIMP

hand-breaded and lightly fried shrimp (6), with tartar and cocktail sauces 8.95

CORNMEAL CATFISH

lightly dusted cornmeal catfish fillets (3) with homemade tartar sauce 8.95

CATFISH & SHRIMP

cornmeal catfish and lightly fried shrimp with tartar and cocktail sauces 9.95

FRIED CRAWFISH

crispy fried crawfish served 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 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 cornbread croutons 8.95

NORTH ATLANTIC SALMON SALAD*

grilled atlantic salmon, mixed greens, apple, tomato, candied walnuts and homemade cornbread 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 gumbo 7.50

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

homemade key lime pie 4.95

BEVERAGES 2.50 unlimited refills – mix, match & enjoy

Lemonade • Arnold Palmer • Coca Cola • Diet Coke • Sprite • Dr Pepper

Fresh Brewed Iced Tea • Sweet Tea • Colombian Coffee

Our food is prepared in house daily. Items are subject to limited availability.

We are doing our best to keep you healthy. Please make sure to wear your mask when leaving your table.

* Consuming raw or undercooked seafood or meat may increase the risk of food borne illness