

FD's

GRILL HOUSE

STARTERS

- TRIPLE DIP southwest spinach dip, homemade queso blanco and fresh salsa, with warm tortilla chips.....5.95
FIRECRACKER SHRIMP crispy shrimp tossed in creamy firecracker sauce.....7.95
HOT CRAB & SHRIMP DIP baked until hot and bubbly, served with grilled pita bread and warm tortilla chips.....8.95

STEAKS & RIBS

USDA Certified Choice steaks aged 28 days

TOP SIRLOIN*

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

STEAK & SHRIMP*

7 oz. sirloin, grilled or fried shrimp,
baked potato, 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 and Southern cole slaw 13.95

Ribs & Fried Shrimp \$16.95

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 10.95

FRIED SHRIMP

hand-breaded and perfectly fried 10.95

ALASKAN FISH & CHIPS

hand-battered Alaskan cod fillets 10.95

CORNMEAL CATFISH

catfish fillets dusted with seasoned cornmeal 10.95

CATFISH & SHRIMP

FD's favorite – grilled, blackened or fried 10.95

MARKET SIDES

Fresh Steamed Broccoli
(drizzled with garlic butter)

Classic Cole Slaw

French Fries

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

Southern Green Beans

Idaho Baked Potato
(add aged cheddar cheese + \$0.50)

Red Beans & Rice

Fresh Asparagus + \$1
(seasonal)

FISH MARKET

FRESH NORTH ATLANTIC SALMON*

filleted in-house daily, served with an Idaho baked potato
and your choice of one side dish

lunch cut 10.95 dinner cut 13.95

CATFISH ATCHAFALAYA

house made crawfish etouffee over a grilled catfish fillet,
served with cajun or white rice and jalapeño hushpuppies

one fillet 10.95 two fillets 13.95

CEDAR PLANKED SALMON*

cedar grilled salmon, fresh pineapple salsa, bourbon glaze drizzle
served with an Idaho baked potato and one side dish 14.95

RUBY RED TROUT

seasoned with cajun spices and drizzled with champagne lemon butter,
served with an Idaho baked potato and one side dish 14.95

Ruby Red Trout & Shrimp \$16.95

TILAPIA ALEXANDER

grilled tilapia fillet with sautéed shrimp in a white wine cream sauce,
served with an Idaho baked potato and one side dish 12.95

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 14.95

CHICKEN & PASTA

SPINACH DIP CHICKEN PASTA

penne pasta, spinach dip and lemon herb chicken, garlic toast 10.95

CRISPY CHICKEN TENDERS

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

HAWAIIAN CHICKEN

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

one breast 8.95 two breast 10.95

PASTA MARDI GRAS

penne pasta and fresh veggies in cream sauce, 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 homemade dressing 2.50

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 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 our classic 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 chicken tenders, mixed greens, tomato, cheddar, candied walnuts and homemade cornbread croutons 8.95

NORTH ATLANTIC SALMON SALAD*

grilled salmon, mixed greens, apple, tomato, candied walnuts, cornbread croutons 10.95

HOMEMADE SOUP

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

LOUISIANA SHRIMP GUMBO

our secret recipe – made with shrimp & Andouille sausage
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 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 using fresh ingredients. Items may be subject to limited availability as our vendors are not always able to complete our order. While you are with us, you are a guest in our home. We invite you to enjoy the space, enjoy the food, and enjoy each other.

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