

FD's

GRILL HOUSE

STARTERS

- TRIPLE DIP southwest spinach dip, homemade queso blanco and fresh salsa, with warm tortilla chips.....6.95
HOMEMADE ONION RINGS light and crispy, served with our dipping sauce trio.....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 Angus Beef aged 28 days

TOP SIRLOIN*

center cut sirloin, baked potato, one side dish
7 oz. 12.95 10 oz. 15.95

STEAK & SHRIMP*

7 oz. sirloin, grilled or fried shrimp,
baked potato, one side dish 15.95
10 oz. **Steak & Shrimp** \$18.95

SLOW-SMOKED BABY BACK RIBS

slab of "falling-off-the-bone" ribs,
french fries and cole slaw 14.95
(served until they're gone)

RIBS & FRIED SHRIMP

slow-smoked ribs, golden fried shrimp,
french fries and cole slaw 17.95

SEAFOOD PLATTERS

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

GRILLED SHRIMP

grilled shrimp drizzled with
champagne lemon butter 10.95

FRIED SHRIMP

hand-breaded shrimp,
lightly fried until golden 10.95

CORNMEAL CATFISH

catfish fillets dusted with
seasoned cornmeal 10.95

CHICKEN TENDERS & SHRIMP

crispy chicken tenders and
golden fried shrimp 11.95

CATFISH & SHRIMP

FD's favorite –
grilled, blackened or fried 11.95

MARKET SIDES

Fresh Cole Slaw

Buttery Whipped Potatoes

Steamed Broccoli
(drizzled with garlic butter)

French Fries

Southern Green Beans

Red Beans & Rice
(made with Andouille sausage)

Fresh Asparagus +\$1
(seasonal)

Idaho Baked Potato +\$1
(butter, sour cream, aged cheddar)

FISH MARKET

FRESH NORTH ATLANTIC SALMON*

filleted in-house daily, served with buttery whipped potatoes
and your choice of one side dish
lunch cut 11.95 dinner cut 14.95

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

FRESH CEDAR PLANKED SALMON*

North Atlantic salmon grilled on a cedar plank, fresh pineapple salsa,
house bourbon glaze, buttery whipped potatoes, one side 15.95

RUBY RED TROUT & SHRIMP

seasoned with cajun spices and drizzled with champagne lemon butter,
served with buttery whipped potatoes and one side dish 15.95

TILAPIA ALEXANDER

grilled tilapia fillet with sautéed shrimp in a white wine cream sauce,
served with buttery whipped potatoes and one side dish 12.95

FD'S COMBO

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

CHICKEN & PASTA

TOMATO VODKA SHRIMP PASTA

rigatoni pasta, housemade tomato vodka sauce, sautéed shrimp,
peppers and onions, and parmesan cheese served with garlic toast 10.95

CRISPY CHICKEN TENDERS

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

HAWAIIAN CHICKEN

marinated chicken breast, fresh pineapple salsa, house bourbon glaze
served with buttery whipped potatoes and one side dish
one breast 8.95 two breast 11.95

SPINACH DIP CHICKEN PASTA

penne pasta, creamy spinach dip 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 fresh cole slaw

CLASSIC CHEESEBURGER*

fresh half-pound burger, melted cheeses, lettuce, tomato, onion, mustard and dill pickle chips on a toasted bun – the classic cheeseburger done unclassically well 9.95

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 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 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

TENDERS & SHRIMP

crispy chicken tenders and golden fried shrimp, Daddy's sauce, cocktail sauce 9.95

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 9.95

CLUB SALAD

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

NORTH ATLANTIC SALMON SALAD*

fresh salmon, mixed greens, apple, tomato, candied walnuts, and homemade cornbread croutons 11.95

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 5.95

BEVERAGES 2.50 Iced Tea / 2.95 Soda

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