

FD's

GRILL HOUSE

STARTERS

- SOUTHWEST SPINACH DIP** creamy homemade spinach dip, fresh salsa, warm tortilla chips and grilled pita bread.....6.95
- CRISPY PICKLES** light and crispy pickle chips, served with housemade buttermilk ranch dressing.....4.95
- HOT CRAB & SHRIMP DIP** baked until hot and bubbly, grilled pita bread, warm tortilla chips.....8.95
- FIRECRACKER SHRIMP** crispy shrimp tossed in creamy firecracker sauce.....7.95
- MEXICAN SHRIMP COCKTAIL** (Wednesday only) shrimp, pico de gallo, salsa and avocado, warm tortilla chips and saltines.....7.95

STEAKS & RIBS

We proudly serve Certified Angus 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
7 oz. 13.95 10 oz. 15.95

STEAK & SHRIMP*

center cut top sirloin, grilled or fried shrimp,
Idaho baked potato and one side dish
7 oz. 16.95 10 oz. 18.95

SLOW-SMOKED BABY BACK RIBS

slab of "falling-off-the-bone" ribs,
french fries and cole slaw 14.95

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 lemon butter 10.95

FRIED SHRIMP

hand-breaded and perfectly fried 10.95

CORNMEAL CATFISH

catfish fillets dusted with seasoned cornmeal 11.95

FISH & CHIPS

(3) beer-battered Icelandic cod fillets 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 10.95

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

seasoned with cajun spices and drizzled with champagne lemon butter,
served with buttery whipped potatoes and one side dish 14.95

MAHI MAHI ALEXANDER

grilled mahi mahi with sautéed shrimp in a white wine cream sauce,
served with buttery whipped potatoes and one side dish 16.95

RUBY RED TROUT 'SCAMPI STYLE'

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

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

CRISPY CHICKEN TENDERS

hand-breaded golden chicken tenders, 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 9.95

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

NASHVILLE HOT CHICKEN SANDWICH

buttermilk fried chicken breast tossed with our chili pepper spice blend, topped with cowboy slaw, dill chips and drizzled with homemade ranch 9.95

SANTA FE FISH TACOS (2)

flour tortillas filled with crispy white fish, pico de gallo, cabbage, cheddar cheese and smoked ancho chili sauce 8.95

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 9.95

CORNMEAL CATFISH

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

TENDERS & SHRIMP

crispy chicken tenders and golden fried shrimp, served with homemade 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