

FD's

GRILL HOUSE

SOUTHWEST SPINACH DIP creamy homemade spinach dip, fresh salsa, warm tortilla chips and grilled pita bread 6.95
FIRECRACKER SHRIMP crispy shrimp tossed in creamy firecracker sauce 8.95 | **CRISPY PICKLES** with house buttermilk ranch 4.95

FD'S HOUSE SALAD mixed greens, thinly sliced apple, tomato, carrot, candied walnuts, signature lemon-herb vinaigrette 2.95
LOUISIANA SHRIMP GUMBO our secret recipe made with shrimp & andouille sausage cup 3.95 bowl 5.95

CENTER-CUT STEAKS

Certified USDA Choice aged 28 days

CENTER CUT TOP SIRLOIN*
tender and flavorful top sirloin,
Idaho baked potato, one side dish
7 oz. 14.95 10 oz. 18.95

STEAK & SHRIMP*
center cut top sirloin, grilled or fried shrimp,
Idaho baked potato and one side dish
7 oz. 17.95 10 oz. 21.95

STEAK FRITES*
10 oz. top sirloin finished with garlic herb butter
and served with hot french fries 16.95

CHICKEN & RIBS

we proudly serve all natural chicken breast

LEMON HERB CHICKEN
grilled chicken finished with lemon herb vinaigrette,
buttery whipped potatoes, steamed broccoli
one breast 9.95 two breast 12.95

CHICKEN TENDER PLATTER
(4) plump and juicy tenders cooked until golden,
french fries, cole slaw, house honey mustard 9.95

HAWAIIAN CHICKEN
fresh pineapple salsa, house bourbon glaze,
buttery whipped potatoes, steamed broccoli
one breast 9.95 two breast 12.95

SLOW-SMOKED BABY BACK RIBS
slab of "falling-off-the-bone" ribs,
french fries and cole slaw 14.95

SPINACH DIP CHICKEN PASTA
lemon-herb chicken breast, creamy spinach dip,
penne pasta, served with garlic toast 11.95

MARKET SIDES

Fresh Cole Slaw

Buttery Whipped Potatoes

Steamed Broccoli
(drizzled with garlic butter)

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 fresh steamed broccoli
lunch cut 12.95 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 14.95

FRESH CEDAR PLANKED SALMON*
North Atlantic salmon grilled on a cedar plank, fresh pineapple salsa,
house bourbon glaze, buttery whipped potatoes, steamed broccoli 15.95

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

TILAPIA ALEXANDER
grilled tilapia fillet with sautéed shrimp in a white wine cream sauce,
served with buttery whipped potatoes and steamed broccoli 13.95

RUBY RED TROUT 'SCAMPI STYLE'
grilled Ruby Red trout fillet topped with sautéed shrimp in a white wine
garlic butter sauce, buttery whipped potatoes, steamed broccoli 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 15.95

SEAFOOD PLATTERS

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

GRILLED SHRIMP
grilled shrimp drizzled with lemon butter 11.95

FRIED SHRIMP
hand-breaded and perfectly fried 11.95

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 12.95

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 RANCH CHICKEN

fried all natural chicken breast tossed with our chili pepper spice blend, cowboy slaw, dill chips and a cool housemade ranch drizzle 9.95

FIRECRACKER CHICKEN TACOS

crispy firecracker chicken, shredded lettuce, diced tomato, and a sour cream drizzle in flour tortillas, served with french fries or cole slaw 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 10.95

CATFISH & SHRIMP

cornmeal catfish and golden fried shrimp, with tartar and cocktail sauces 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 9.95

CHICKEN TENDER 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

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

Welcome to FD's

You will discover we have a passion for cooking with fresh ingredients and a goal of providing you with a dining experience that is both memorable and enjoyable. 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 meat, seafood or shellfish may increase your risk of foodborne illness