

FD's

GRILL HOUSE

SOUTHWEST SPINACH DIP creamy homemade spinach dip, fresh salsa, warm tortilla chips, grilled pita bread 6.95

FIRECRACKER SHRIMP crispy hand-battered shrimp tossed in our creamy firecracker sauce 7.95

HOT CRAB & SHRIMP AU GRATIN baked until hot and bubbly, served with grilled pita bread, warm tortilla chips 8.95

PINE ROOM SALAD mixed greens, chopped egg, toasted almonds, red onion and Irish cheddar tossed in bacon vinaigrette 4

HOUSE SALAD mixed greens, thinly sliced apple, tomato, carrot, candied walnuts, signature lemon-herb vinaigrette 3

FISH MARKET

served with buttery whipped potatoes
and fresh steamed broccoli

PETITE FRESH SALMON*

filleted in-house daily – grilled and finished
with champagne lemon butter 13.95

FRESH SNAPPER PECAN

served until it's gone, pan sautéed and
finished with meuniere sauce 17.95

CEDAR PLANKED SALMON*

North Atlantic salmon grilled on a cedar plank,
fresh pineapple salsa, house bourbon glaze 15.95

RUBY RED TROUT 'SCAMPI STYLE'

grilled ruby red trout fillet with sautéed shrimp
in a white wine garlic butter sauce 15.95

CATFISH ATCHAFALAYA

crawfish etouffee over a blackened catfish fillet,
served with cajun rice and jalapeño hushpuppies
one fillet 10.95 two fillets 14.95

SEAFOOD PLATTERS

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

FRIED SHRIMP

hand-breaded shrimp,
lightly fried until golden 11.95

GRILLED SHRIMP

grilled shrimp drizzled with
champagne lemon butter 11.95

ALASKAN FISH & CHIPS

hand-battered and crispy
Icelandic cod fillets 12.95

STUFFED SHRIMP

house made crab and
Ritz® cracker stuffing 13.95

MARKET SIDES

Fresh Cole Slaw

Steamed Broccoli
(drizzled with garlic butter)

Red Beans & Rice

Fresh Green Beans
(seasonal)

Buttery Whipped Potatoes

Cajun Rice

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

HAND-CUT STEAKS

We proudly serve USDA Certified Choice beef aged 28 days
for a tender cut and superior flavor

10 OZ. TOP SIRLOIN*

tender and flavorful center cut top sirloin, Idaho baked potato, and
your choice of one side dish 17.95

TOP SIRLOIN & SHRIMP*

top sirloin, grilled or fried shrimp, Idaho baked potato,
and your choice of one side dish
6 oz. 17.95 10 oz. 20.95

8 OZ. CENTER CUT FILET*

center cut filet grilled to perfection, Idaho baked potato and
your choice of one side dish 24.95 (limited availability)

STEAK FRITES*

10 oz. top sirloin served with a pile of crispy hot french fries
and plenty of garlic butter 16.95

FILET & STUFFED SHRIMP*

6 oz. hand cut filet, crab stuffed shrimp, Idaho baked potato,
and your choice of one side dish 24.95 (limited availability)

FD'S COMBO

FRIED SHRIMP • CHICKEN TENDERS

GRILLED SHRIMP • ALASKAN COD

HOUSE MADE CRAWFISH ETOUFFEE

FRESH NORTH ATLANTIC SALMON + \$1

choose any three + two sides 15.95

CHICKEN & PASTA

SPINACH DIP CHICKEN PASTA

grilled lemon-herb chicken breast, creamy spinach dip and
penne pasta, served with a slice of garlic toast 11.95

HAWAIIAN CHICKEN

marinated chicken breast, fresh pineapple salsa and bourbon glaze,
served with buttery whipped potatoes and steamed broccoli 9.95

CHICKEN TENDER PLATTER

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

LEMON-HERB CHICKEN

grilled all natural chicken breast finished with lemon-herb vinaigrette,
buttery whipped potatoes, fresh steamed broccoli 9.95

FD'S HOUSE SALAD

mixed greens, thinly-sliced Granny Smith apples, tomato, candied walnuts,
and cornbread croutons tossed in our signature lemon-herb vinaigrette 3

BURGERS & SANDWICHES

served with french fries or fresh cole slaw

CLASSIC CHEESEBURGER*

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

#1 BACON CHEESEBURGER

fresh half-pound burger, hickory smoked bacon, double cheese, bbq ranch, lettuce, tomato and a crispy onion ring on a soft brioche bun 11.95

NASHVILLE HOT RANCH CHICKEN

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

CAJUN SPECIALTIES

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

SOUTHERN CRISPY CATFISH

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

GRILLED CATFISH FILLET

grilled catfish fillet seasoned with cajun spices 9.95

CATFISH & SHRIMP

cornmeal catfish and lightly fried shrimp with tartar and cocktail sauces 10.95

CRAWFISH 50/50

fried crawfish and house made crawfish etouffee 14.95

LOUISIANA SHRIMP GUMBO

made with shrimp and Andouille sausage
cup 3.95 bowl 5.95

SALADS & BOWLS

signature lemon-herb vinaigrette • bacon vinaigrette • buttermilk ranch
honey mustard • balsamic vinaigrette • bleu cheese

GRILLED CHICKEN

grilled chicken breast basted with our lemon-herb vinaigrette, tomato, cheddar, candied walnuts, homemade cornbread croutons 9.95

SALMON & QUINOA BOWL

fresh North Atlantic salmon, quinoa, baby kale, golden raisins and love, tossed in our house vinaigrette 12.95

CHICKEN TENDER SALAD

crispy chicken tenders, mixed greens, tomato, and aged cheddar cheese 9.95

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 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. – Avid Noble & Josh Parkhurst

* Consuming raw or undercooked meats, seafood or shellfish may increase your risk of food-borne illness