

# FD's

GRILL HOUSE

## STARTERS

- 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
- CRISPY PICKLES** lightly fried pickle chips served with our house buttermilk ranch dressing ..... 4.95
- FD'S HOUSE SALAD** mixed greens, thinly sliced apple, tomato, carrot, candied walnuts, signature lemon-herb vinaigrette ..... 3

## FISH MARKET

served with an buttery whipped potatoes  
and fresh steamed broccoli

### PETITE FRESH SALMON\*

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

### 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

French Fries

Fresh Green Beans  
(seasonal)

Cajun Rice

Idaho Baked Potato  
(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

### STEAK FRITES\*

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

## 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  
one breast 9.95 two breast 12.95

### 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  
one breast 9.95 two breast 12.95

## 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

### 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.