

FD's

GRILL HOUSE

STARTERS

- SOUTHWEST SPINACH DIP** creamy homemade spinach dip, fresh salsa, warm tortilla chips, grilled pita bread 6.95
- MEXICAN SHRIMP COCKTAIL** shrimp, pico de gallo, salsa and avocado with warm tortilla chips 7.95
- FIRECRACKER SHRIMP** crispy hand-battered shrimp tossed in our creamy firecracker sauce 7.95
- CRISPY PICKLES** lightly fried pickle chips served with our homemade buttermilk ranch dressing 5.95

STEAKS & RIBS

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, fresh green beans 18.95

10 OZ. TOP SIRLOIN & SHRIMP*

center cut top sirloin, grilled or fried shrimp, Idaho baked potato, fresh green beans 21.95

SLOW-SMOKED BABY BACK RIBS

slab of "falling-off-the-bone" baby back ribs, french fries and fresh cole slaw 15.95

RIBS & SHRIMP

slab of ribs, golden fried shrimp, crispy french fries, fresh cole slaw 18.95

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, broiled to perfection 13.95

MARKET SIDES

Fresh Cole Slaw

Steamed Broccoli
(drizzled with garlic butter)

Red Beans & Rice

Fresh Green Beans
(seasonal)

French Fries

Cajun Rice

Idaho Baked Potato
(butter, sour cream, aged cheddar)

FISH MARKET

FRESH NORTH ATLANTIC SALMON*

filleted in-house daily, grilled and finished with champagne lemon butter, served with an Idaho baked potato and fresh steamed broccoli
lunch cut 12.95 dinner cut 14.95

CATFISH ATCHAFALAYA

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

CEDAR PLANKED SALMON*

North Atlantic salmon grilled on a cedar plank, fresh pineapple salsa, bourbon glaze, Idaho baked potato, fresh steamed broccoli 15.95

RUBY RED TROUT 'SCAMPI STYLE'

grilled ruby red trout fillet topped with sautéed shrimp in a white wine garlic butter sauce, Idaho baked potato, fresh steamed broccoli 15.95

TILAPIA ALEXANDER

grilled tilapia fillet with sautéed shrimp in a white wine cream sauce, served with an Idaho baked potato and steamed broccoli 13.95

FD'S COMBO

FRIED SHRIMP • CHICKEN TENDERS

GRILLED SHRIMP • CRISPY CATFISH

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 13.95

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 13.95

FD'S HOUSE SALAD

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

NORTH ATLANTIC SALMON SALAD*

fresh North Atlantic salmon, mixed greens, apple, tomato, candied walnuts
homemade cornbread croutons 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. Kevin Rodgers, General Manager