

## STARTERS & SOUPS

SEAFOOD FONDUE	10.55
rich wine sauce, shrimp, scallops, crawfish tails, chips and french bread	
FIRECRACKER SHRIMP	8.55
crispy shrimp, zesty chili pepper sauce	
MEXICAN SHRIMP COCKTAIL*	8.75
avocado, pico de gallo, warm tortilla chips	
HOMEMADE ONION RINGS	5.55
buttermilk ranch & chipotle ranch dressing	
HOUSE MADE QUESO	5.55
warm tortilla chips & mild tomato salsa	
SALT & PEPPER CALAMARI	8.55
buttermilk hand-breaded, remoulade sauce	
BACON WRAPPED SCALLOPS*	MKT
U10 sea scallops, sautéed bacon, sausage peppers & onions, cheesy grits	
OYSTER NACHOS	8.55
mango pico, habanero sauce, tortilla chips	

SHRIMP & ANDOUILLE SAUSAGE GUMBO  
cup . . . 4.5      bowl . . . 5.5

CLAM & CORN CHOWDER  
cup . . . 4.5      bowl . . . 5.5

JALAPENO HUSHPUPPIES . . . 1

## SALADS

SIGNATURE SALAD  
grilled salmon 10.75    lemon pepper chicken 9.95  
field greens, tomatoes, candied walnuts, granny smith apples, house made cornbread croutons

CAESAR WEDGE  
blackened shrimp 10.75    s & p calamari 10.75  
romaine, bacon, heirloom tomatoes, roasted corn, crispy onion straws, Caesar dressing

KALE SALAD  
grilled salmon 11.75    blackened chicken 10.25  
chopped kale, broccoli, cabbage, romaine, cranberries, candied walnuts, cornbread croutons, blue cheese, raspberry vinaigrette

COBB  
blackened chicken 9.95    crispy crawfish 10.75  
mixed greens, avocado, tomatoes, diced eggs, bacon, cheddar cheese, cornbread croutons

SOUP & SALAD 8.55  
choice of house, kale or wedge side salad & a bowl of clam chowder or shrimp gumbo

SIDE SALAD 3.95  
smaller portion of our house signature, kale or Caesar wedge to accompany any entrée

HOUSE MADE DRESSINGS  
Signature lemon-herb, Italian, 1000 island, remoulade, honey mustard, buttermilk ranch, raspberry vinaigrette, blue cheese vinaigrette

## MARKET SIDES

seasoned rice • buttered corn • crispy fries  
red beans & rice • mash potatoes • coleslaw  
Idaho baked potato • steamed broccoli  
seasonal vegetable additional .55

Substitute one side for a cup of soup or a side salad for \$1.95

## STEAKS – RIBS – CHICKEN

CENTER-CUT TOP SIRLOIN\* our steaks are USDA choice beef, aged 21-28 days, cut daily by Ruffino Meats for superior flavor and tenderness, served with two market sides  
7oz . . . 11.95      11oz . . . 13.95

COMBO YOUR STEAK    FRIED CATFISH    4      COCONUT SHRIMP    5  
CHICKEN TENDERS    4      STUFFED SHRIMP    5      JUMBO SEA SCALLOP\*    6

HAWAIIAN CHICKEN\* a fresh chicken breast marinated in fresh pineapple, ginger, soy sauce and topped with grilled pineapple salsa, served on a bed of rice, two sides 9.55

BABY BACK PORK RIBS\* ½ rack slow hickory smoked, honey BBQ sauce, two sides 11.95

GENE'S JERK CHICKEN\* a fresh chicken breast marinated in 15 Jamaican herbs and spices, sour cream lime sauce, bed of rice and black bean corn relish, choice of one side 10.55

## FISH MARKET

Choice of two market sides. Grilled items served on a bed of Cajun rice.  
DILL BUERRE BLANC • LEMON BUTTER • BOURBON GLAZE • TARTAR • COCKTAIL • CHIPOTLE TARTAR

ATLANTIC SALMON\* 13.95    IDAHO TROUT\* 13.95    SHRIMP & CATFISH\* 11.55

MAHI MAHI\* 13.95    SHRIMP\* 11.95    CATFISH\* 10.55    TILAPIA\* 11.95

TOP YOUR FISH WITH ALEXANDER SAUCE rich wine sauce, sautéed shrimp, crawfish & scallops 5

## HOUSE SPECIALITIES

add a house • kale • Caesar side salad to any entrée 3.25  
CEDAR PLANK SALMON\* Asian BBQ sauce glaze, roasted corn salsa, 2 sides 13.95

ATCHAFALAYA blackened filet topped with shrimp creole, bed of rice, 2 sides 11.55

BLUE CRAB STUFFED SHRIMP blue crab, Old Bay seasoned stuffing, rice, 2 sides 12.95

FISH AND CHIPS beer batter & flour dipped crispy Atlantic cod, coleslaw and fries 9.55

SHRIMP & GRITS\* cheddar grits, onions-bell peppers, sausage, bacon, garlic bread 10.95

SHRIMP PASTA penne pasta, broccoli florets, house made Alfredo sauce, garlic bread 10.95

SHRIMP ZOODLE\* sautéed matchstick vegetables, asparagus, marinara, garlic bread 13.95

U10 SEA SCALLOPS & SHRIMP\* sautéed bacon, sausage, peppers & onions, cheesy grits, garlic bread MKT

### FISH DADDY'S COMBO

FRIED SHRIMP	GRILLED CATFISH*	FRIED CRAWFISH
ATLANTIC SALMON*	SHRIMP CREOLE	STUFFED SHRIMP
CHICKEN TENDERS	GRILLED SHRIMP*	FRIED CATFISH
		CRAWFISH CREOLE

CHOOSE ANY THREE 14.55 plus 2 market sides

## HAND HELDS

served with your choice of crispy fries or coleslaw  
FISH TACOS tomato flour tortillas, crispy fish, pico de gallo, cabbage, cheese, ancho chili sauce 8.95

MAHI SANDWICH blackened, sweet chili sauce, mango slaw, mayo 10.75

BACON & BLUE CHEESEBURGER two ¼ pound fresh ground beef patties, bacon, blue cheese crumbles, onion straws, lettuce, tomato, mayonnaise 8.95

FISH DADDY'S CLUB salmon, bacon, lettuce, tomato, avocado aioli, 12 grain bread 9.95

FISH TACO COMBO half order of our fish tacos, cup of soup or side salad 9.55

## PLATES

smaller portion size  
OYSTERS parmesan breaded, fried golden, fries, chipotle tartar MKT

SALMON\* grilled or blackened, bourbon glaze with choice of one side 9.95

SHRIMP fried crisp, crispy fries, house made cocktail sauce 8.95

CHICKEN TENDERS buttermilk hand battered, crispy fries, ranch dressing 8.95

CATFISH fried golden, crispy fries, house made tartar 8.55

IDAHO TROUT\* half a filet grilled, choice of one side 9.95

CRAWFISH fried golden, crispy fries, house made remoulade 9.95

## HOUSE MADE DESSERTS

KEY LIME PIE • BREAD PUDDING • SEASONAL FAVORITES

Please notify your server prior to ordering of any dietary restrictions or allergies.

\*Denotes the item may be modified gluten free.

Fish Daddy's has a hand battering fry- station, the kitchen is not 100% gluten free.

OUR FOOD IS MADE IN HOUSE DAILY. ITEMS ARE SUBJECT TO LIMITED AVAILABILITY.

Consuming raw or undercooked seafood or meat may increase the risk of food borne illness.