

STARTERS & SOUPS

SEAFOOD FONDUE	10.55
rich wine sauce, scallops, crawfish tails, shrimp, chips and french bread	
FIRECRACKER SHRIMP	8.55
crispy shrimp, zesty chili pepper sauce	
MEXICAN SHRIMP COCKTAIL	8.95
avocado, pico de gallo, warm tortilla chips	
SALT & PEPPER CALAMARI	8.55
buttermilk hand-battered, remoulade sauce	
HOUSE MADE QUESO	5.55
warm tortilla chips & mild tomato salsa	
ONION RINGS	5.55
buttermilk ranch & chipotle ranch sauces	
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

SALADS

SIGNATURE SALAD	
grilled salmon 10.75 lemon pepper chicken 9.95	
field greens, tomatoes, candied walnuts, granny smith apples, house made cornbread croutons, signature lemon-herb vinaigrette	
CAESAR	
blackened shrimp 10.75 blackened chicken 9.95	
chopped romaine, grape tomatoes, bacon, parmesan cheese, S&P croutons, Caesar dressing	
KALE & BROCCOLI	
grilled salmon 11.75 blackened chicken 10.25	
chopped baby kale, broccoli, cabbage, romaine, apples, candied walnuts, cornbread croutons, cranberries, blue cheese, raspberry vinaigrette	
COBB	
blackened chicken 10.55 crispy crawfish 10.75	
mixed greens, avocado, tomatoes, diced eggs, bacon, cheddar cheese, cornbread croutons	
SOUP & SALAD	8.55
choice of house, kale or Caesar side salad & a bowl of clam chowder or shrimp gumbo	
SIDE SALAD	3.95
smaller portion of our house signature, baby kale or Caesar	
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 • mashed potatoes
coleslaw • Gene's black bean & corn relish
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 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	FRIED OYSTERS 5	
BABY BACK PORK RIBS*	½ rack slow cooked, hickory smoked, honey BBQ sauce, 2 sides 11.95		
HAWAIIAN CHICKEN*	a fresh chicken breast marinated in fresh pineapple, ginger, soy sauce and topped with fresh pineapple salsa, served on a bed of rice with two sides 9.55		
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 season rice.			
ATLANTIC SALMON*	13.95	IDAHO TROUT*	13.95
SHRIMP & CATFISH*	11.55	TILAPIA*	11.95
SHRIMP*	11.95	CATFISH*	10.55
MAHI MAHI*	14.55	TOP YOUR FISH MARKET FAVORITE WITH:	
SHRIMP CREOLE	tomato sauce with wine, onions, blend of herbs & sausage		4
ALEXANDER SAUCE	rich wine sauce, sautéed shrimp, crawfish tails & scallops		5

HOUSE SPECIALTIES

SHRIMP ZOODLE*	sautéed matchstick vegetables, asparagus, marinara, garlic bread	13.95
CEDAR PLANK SALMON*	Asian BBQ sauce glaze, roasted corn salsa, 2 sides	13.95
ATCHAFALAYA	blackened fish filet topped with shrimp creole, seasoned rice, 2 sides	11.55
BLUE CRAB STUFFED SHRIMP	blue crab and Old Bay seasoned stuffing, rice, 2 sides	12.95
SHRIMP PASTA	penne pasta, broccoli florets, house made Alfredo sauce, garlic bread	10.95
FISH AND CHIPS	beer batter & flour dipped, crispy Atlantic Cod, coleslaw and fries	9.55
SHRIMP & GRITS*	cheddar grits, sautéed onions-bell peppers-sausage-bacon, garlic bread	10.95
PARMESAN TILAPIA	house blend of parmesan cheese, breadcrumbs and herbs, 2 sides	13.95

FISH DADDY'S COMBO

FRIED SHRIMP • GRILLED CATFISH • FRIED CRAWFISH
ATLANTIC SALMON • SHRIMP CREOLE • STUFFED SHRIMP • FRIED CATFISH
CHICKEN TENDERS • GRILLED SHRIMP • CRAWFISH CREOLE
CHOOSE ANY THREE 14.55 plus 2 market sides

HAND HELDS

served with your choice of crispy fries or coleslaw	
BACON & BLUE CHEESEBURGER	two 1/4 pound fresh ground beef patties, bacon, blue cheese crumbles, onion ring, lettuce, tomato, ranch dressing 8.95
FISH TACOS	tomato flour tortillas, crispy fish, pico de gallo, cabbage, cheese, ancho chili sauce 8.95
LUAU	Hawaiian chicken, brown sugar bacon, grilled pineapple, lettuce, honey mustard 8.75
BIG FISH	golden fried white fish, ancho slaw, pickles on a Hawaiian bun 8.95
FISH TACO COMBO	half order of our fish taco, cup of soup or side salad 9.55

PLATES

smaller portion size	
OYSTERS	parmesan breaded, fried golden, crispy fries, chipotle tartar MKT
SALMON*	grilled, blackened or bourbon glazed, with choice of one side 9.95
SHRIMP	fried golden, 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 sauce 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
* Denote items that maybe 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 for food borne illness