

FISH DADDY'S

SURVIVING SPRING 2020

STARTERS

FIRECRACKER SHRIMP	8.95
MEXICAN SHRIMP COCKTAIL	8.95
12 COLOSSAL ONION RINGS	4.95
FRIED GREEN TOMATOES/GRITS	6.95

SHRIMP & ANDOUILLE SAUSAGE GUMBO
cup 4.5 bowl 5.5

SALADS

SIGNATURE SALMON SALAD* 13
mixed greens, tomatoes, candied walnuts, apples,
cornbread croutons, lemon herb dressing

KALE SALMON SALAD* 13
chopped baby kale, broccoli, cabbage, romaine,
apples, candied walnuts, cranberries, blue cheese,
cornbread croutons, raspberry vinaigrette

CRISPY CRAWFISH COBB* 14
mixed greens, avocado, tomatoes, bacon,
diced eggs, cheddar cheese, croutons

JOJO'S BLACKENED SHRIMP CAESAR* 13
chopped romaine, parmesan cheese, strawberries,
corn, avocado, s&p croutons, Caesar dressing

FRIED GREEN TOMATOES 13
Lemon herb dressed mixed greens, tomatoes, avocado,
Bacon, s&p croutons, remoulade drizzle

CHICKEN OR SHRIMP

MAY BE SUBSTITUTED FOR THE ABOVE PROTEIN

HOUSE MADE DRESSINGS
signature lemon-herb*, remoulade, honey mustard*,
buttermilk ranch, raspberry vinaigrette*, 1000 island

HAND HELDS

served with your choice of crispy fries or coleslaw

FISH TACOS 12
2 tomato flour tortillas, crispy fish, cabbage,
cheese, pico, ancho chili sauce

SPICY CHICKEN SANDWICH 10
fried golden, spicy chipotle slaw, pickles,
Swiss cheese, Hawaiian bun

MARKET SIDES

cajun rice • crispy fries • mashed potatoes
red beans & rice • coleslaw • buttered corn
Idaho baked potato • steamed broccoli

substitute one side for a cup of gumbo or
signature or kale side salad \$2

STEAKS • CHICKEN

CENTER-CUT TOP SIRLOIN* Ruffino USDA choice beef, aged 21-28 days
7oz . . . 12.95 11oz . . . 14.95 choice of two market sides

HAWAIIAN CHICKEN* 10
a fresh chicken breast marinated in fresh pineapple, ginger, soy sauce,
topped with grilled pineapple salsa, served on a bed of rice, two sides

CHICKEN TENDERS 10
buttermilk hand battered, coleslaw & crispy fries, ranch dressing

COMBO YOUR STEAK • CHICKEN • FISH
FRIED OYSTERS 6 COCONUT SHRIMP 5 GRILLED SHRIMP 5

FISH MARKET

choice of two market sides - grilled items served on a bed of Cajun rice

ATLANTIC SALMON* 15 TILAPIA* 13 MAHI MAHI* 15
SHRIMP* 13 SHRIMP&CATFISH* 13 CATFISH* 12

TOP YOUR FISH MARKET OR STEAK 5

ALEXANDER rich wine sauce, sautéed shrimp & crawfish

ATCHAFALAYA creole tomato sauce, onions, blend of herbs, sausage & shrimp

HOUSE SPECIALTIES

ATCHAFALAYA 13
blackened filet topped with shrimp creole, bed of rice, 2 sides

CRAWFISH or SHRIMP CREOLE 14
creole tomato sauce, onions, blend of herbs, sausage, rice, garlic bread

FISH & CHIPS 10
beer batter & flour crispy Atlantic Cod, coleslaw and fries

SHRIMP OR CHICKEN PASTA ALFREDO 12
penne pasta, broccoli florets, house made Alfredo sauce, garlic bread

BLACKENED SHRIMP SCAMPI 12
linguini pasta, red pepper flakes, cayenne pepper, French bread

CAJUN PASTA 12
blackened shrimp, penne pasta, broccoli florets, sausage, house made creamy
spicy pasta sauce, garlic bread

PARMESAN TILAPIA 14
house blend of parmesan cheese, breadcrumbs, herbs, 2 sides

COCONUT SHRIMP 14
house blend coconut flour, sweet & spicy dipping sauce, 2 sides

PLATES smaller portion size

OYSTERS fried golden with choice of one side MKT

CRAWFISH fried golden with choice of one side 11

SALMON* grilled, blackened or bourbon glaze with choice of one side 11

SHRIMP fried golden, crispy fries, house made cocktail sauce 10

CATFISH fried golden, crispy fries, house made tartar sauce 10