

FISH DADDY'S

FABULOUS FALL 2020

STARTERS

FIRECRACKER SHRIMP	8.95
MEXICAN SHRIMP COCKTAIL	8.95
12 COLOSSAL ONION RINGS	4.95
BACON WRAPPED SCALLOPS	11.95

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

BLACKENED SHRIMP FALL CAESAR* 12
chopped romaine, parmesan cheese, crispy bacon,
tomatoes, s&p croutons, caesar dressing

STEAK SALAD* 15
watermelon radishes, pickled red onions, avocado
blue cheese crumbles, green goddess dressing

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

BURGER OF THE DAY 12
ask your server about today's fresh ground burger build

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 . . . 13.95 11oz . . . 20.95 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 6.00 each
5)FRIED OYSTERS 1)U10 SCALLOP 5)GRILLED SHRIMP

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 6

ALEXANDER rich wine sauce, sautéed shrimp & crawfish

SHRIMP CREOLE creole tomato sauce, onions, blend of herbs, sausage & shrimp

HOUSE SPECIALTIES

BAKED SPAGHETTI SQUASH 14
sautéed blackened shrimp, mozzarella cheese, marinara, french bread

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

FISH & CHIPS 10
beer batter & flour, fried crispy atlantic cod, coleslaw and fries

SHRIMP OR CHICKEN PASTA ALFREDO 13
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 13
blackened shrimp, penne pasta, broccoli florets, sausage, house made creamy
spicy pasta sauce, garlic bread

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

BACON WRAPPED SCALLOPS-BLACKENED SHRIMP & GRITS 17
U10 scallops, sautéed sausage, bacon, onion & pepper and cheesy grits

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