

FISH DADDY'S

SPRING & SUMMER 2021

STARTERS

FIRECRACKER SHRIMP	9.95
MEXICAN SHRIMP COCKTAIL	8.95
12 COLOSSAL ONION RINGS	5.95
BACON WRAP U10 SCALLOPS	11.95
PEI MUSSELS & FRITES	10.95
FRIED GREEN TOMATOES	7.95

SALADS & SOUPS

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

JOJO'S CAESAR* 13
chopped romaine, parmesan cheese, strawberries, avocado, corn, s&p croutons, caesar 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, s&p croutons

FRIED GREEN TOMATO & SHRIMP 14
mixed greens, tomatoes drizzle with remoulade, avocado, bacon, s&p croutons, lemon herb dressing

CHICKEN OR SHRIMP

MAY BE SUBSTITUTED FOR THE ABOVE PROTEINS

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

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

HAND-HELD

served with your choice of crispy fries or coleslaw

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

BACON & CHEDDAR BURGER 12
fresh ground Ruffino beef, bacon, cheddar cheese, onion ring, lettuce, tomato, chipotle ranch

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

TODAY'S OFF THE MENU HAND-HELD
ask your server for details

MARKET SIDES

cajun rice • crispy fries • mashed potatoes
red beans & rice • coleslaw • buttered corn
Idaho baked potato • steamed broccoli
substitute seasonal vegetables additional .55
substitute one side for a cup of soup or side signature or Caesar salad for \$2

STEAKS • CHICKEN • RIBS

CENTER-CUT TOP SIRLOIN* Ruffino USDA choice beef, cut daily
7oz . . . 12.95 11oz . . . 17.95 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, crispy fries & coleslaw, honey mustard

BABY BACK PORK RIBS* 13
½ rack slow hickory smoked, honey BBQ sauce, two sides

COMBO YOUR ENTRÉE 6.00 each
5)FRIED OYSTERS 5)GRILLED SHRIMP 1)U10 SCALLOP

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 6.00

ALEXANDER rich wine sauce, sautéed shrimp & crawfish

ATCHAFALAYA 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

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

FISH & CHIPS 10
beer batter & flour dipped 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

PEI MUSSELS & LINGUINE 14
steamed in garlic butter and white wine, French bread

CAJUN PENNE PASTA 13
blackened shrimp, broccoli, sausage, house made creamy spicy sauce, garlic bread

BACON WRAPPED SCALLOPS-BLACKENED SHRIMP & GRITS 18
cheddar grits, onions-bell peppers, sausage, bacon, French bread

PLATES

smaller portion size

FRIED OYSTERS parmesan breaded, fries, chipotle tartar MKT

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

FRIED SHRIMP crispy fries, house made cocktail sauce 10

FRIED CATFISH crispy fries, house made tartar sauce 10

IDAHO TROUT* half of a filet sautéed, choice of one side 11