

FISH DADDY'S

FALL & WINTER 2021

STARTERS

MEXICAN SHRIMP COCKTAIL	8.95
FIRECRACKER SHRIMP	9.95
12 COLOSSAL ONION RINGS	5.95
BACON WRAP U10 SCALLOPS	MKT
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	
SHRIMP CAESAR*	13
chopped romaine, parmesan cheese, bacon, s&p croutons, caesar dressing	
KALE SALMON SALAD*	14
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 drizzled 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 6.5

HOUSE MADE DRESSINGS

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

HAND-HELDS

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, pickles, Swiss cheese, Hawaiian bun	
TODAY'S OFF THE MENU HAND-HELD	
ask your to go 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* 11
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 11
buttermilk hand battered, crispy fries & coleslaw, honey mustard

BABY BACK PORK RIBS* 15
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*	16	MAHI MAHI*	15		
SHRIMP & CATFISH*	14	IDAHO RAINBOW TROUT*	18		
SHRIMP*	14	TILAPIA*	14	CATFISH*	13

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	14
blackened fish filet topped with shrimp creole with sausage, bed of rice, 2 sides	
FISH & CHIPS	12
beer batter & flour dipped crispy Atlantic Cod, coleslaw and fries	
SHRIMP or CHICKEN PASTA ALFREDO	14
penne pasta, broccoli florets, house made Alfredo sauce, garlic bread	
BLACKENED SHRIMP SCAMPI	13
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	14
blackened shrimp, broccoli, sausage, house made creamy spicy sauce, garlic bread	
BACON WRAPPED SCALLOPS-BLACKENED SHRIMP & GRITS	MKT
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	12
FRIED SHRIMP crispy fries, house made cocktail sauce	11
FRIED CATFISH crispy fries, house made tartar sauce	10
IDAHO TROUT* half filet grilled or blackened, choice of one side	12