

FISH DADDY'S

FALL • WINTER 2024

STARTERS

FD DIP COMBO	8.95
MEXICAN SHRIMP COCKTAIL	11.95
SEAFOOD FONDUE	13.95
12 COLOSSAL ONION RINGS	6.95
BACON WRAP U10 SCALLOPS	MKT
PEI MUSSELS & FRITES	11.95
S&P CALAMARI	12.95
FIRECRACKER SHRIMP	11.95
FRIED GREEN TOMATOES	7.95

SALADS & SOUPS

SIGNATURE SALMON SALAD*	16
mixed greens, tomatoes, candied walnuts, apples, cornbread croutons, lemon herb dressing	
SHRIMP CAESAR*	15
crisp romaine, parmesan cheese, bacon, cherry tomatoes, s&p croutons, caesar dressing	
KALE SALMON SALAD*	16
chopped baby kale, broccoli, cabbage, romaine, apples, candied walnuts, cranberries, blue cheese, cornbread croutons, raspberry vinaigrette	
CRISPY CRAWFISH COBB*	16
mixed greens, avocado, tomatoes, bacon, diced eggs, cheddar cheese, s&p croutons	
FRIED GREEN TOMATO & SHRIMP	15
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 6 bowl 10

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	13
tomato flour tortillas, crispy fish, cabbage, cheddar cheese, pico, ancho chili sauce	
BACON & CHEDDAR BURGER	13
fresh ground Ruffino beef, bacon, cheddar cheese, onion ring, lettuce, tomato, chipotle ranch	
SPICY BUFFALO CHICKEN	12
fried golden, tumbled in buffalo sauce, pickles, lettuce, tomato, ranch drizzle, 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	
baked potato • steamed broccoli	
substitute seasonal vegetables additional	\$2
substitute 1 side for cup gumbo or salad	\$3
ADD a side salad to your entree	\$5

STEAKS • CHICKEN • RIBS

CENTER-CUT TOP SIRLOIN*	Ruffino USDA choice beef, cut daily
7oz . . . 14.95 11oz . . . 18.95	choice of two market sides
HAWAIIAN CHICKEN*	13
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 PARMESAN	14
house blend of parmesan cheese, breadcrumbs & herbs, marinara, broccoli, pasta	
CHICKEN TENDERS	13
beer battered-hand breaded, crispy fries & coleslaw, honey mustard	
BABY BACK PORK RIBS*	16 half rack 21 full rack
fall off the bone, slow hickory smoked, honey BBQ sauce, two sides	
COMBO YOUR ENTRÉE	MKT
FRIED OYSTERS GRILLED SHRIMP U10 SCALLOP	

FISH MARKET

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

ATLANTIC SALMON*	19	IDAHO RAINBOW TROUT*	20		
SHRIMP & CATFISH*	17	CATFISH*	14	MAHI MAHI*	19
SHRIMP*	18	TILAPIA*	15	COCONUT SHRIMP*	19

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

SPAGHETTI SQUASH & BLACKENED SHRIMP*	19
baked spaghetti squash, marinara, mozzarella cheese, French bread	
CRAWFISH or SHRIMP CREOLE	17
creole tomato sauce, onions, blend of herbs, sausage, rice, garlic bread	
ATCHAFALAYA	17
blackened fish filet topped with shrimp creole with sausage, bed of rice, 2 sides	
FISH & CHIPS	14
beer batter & flour dipped crispy Atlantic Cod, coleslaw and fries	
BLACKENED SHRIMP or CHICKEN PASTA ALFREDO	17
penne pasta, broccoli florets, house made Alfredo sauce, garlic bread	
BLACKENED SHRIMP SCAMPI	15
linguine pasta, red pepper flakes, cayenne pepper, French bread	
FD CIOPPINO & LINGUINE	MKT
rich seafood and shellfish stew, white wine, herbs, tomatoes, French bread	
CAJUN PENNE PASTA	17
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	

FISH DADDY'S COMBO

SHRIMP	grilled-blackened-or-fried	CATFISH	grilled-blackened-or-fried
CHICKEN TENDERS	CRAWFISH or SHRIMP CREOLE	COCONUT SHRIMP	
CHOOSE ANY THREE & 2 market sides 21.95			
Substitute GRILLED SALMON or FRIED OYSTERS \$5			

PLATES smaller portion size

FRIED OYSTERS	parmesan breaded, fries, chipotle tartar	MKT
SALMON*	grilled or bourbon glaze with choice of one side	15
FRIED SHRIMP	crispy fries, house made cocktail sauce	13
FRIED CATFISH	crispy fries, house made tartar sauce	12
IDAHO TROUT*	half filet grilled or blackened, choice of one side	14