



STARTERS

- TRIPLE DIP    spinach dip, queso blanco and fresh salsa with warm tortilla chips.....5.95
- MEXICAN SHRIMP COCKTAIL    shrimp, pico de gallo, salsa and avocado with warm tortilla chips.....7.95
- HOMEMADE ONION RINGS    light and crispy, served with house made dipping sauces.....5.50
- FIRECRACKER SHRIMP    hand-breaded crispy shrimp tossed in creamy firecracker sauce.....7.50
- CRISPY PICKLES    lightly fried pickle chips with house made buttermilk ranch.....4.95

STEAKS & RIBS

We proudly serve Certified Angus Beef

- 10 OZ. CENTER CUT TOP SIRLOIN\*  
center cut top sirloin, baked potato  
and one side dish    13.95
- 7 OZ. TOP SIRLOIN & SHRIMP\*  
center cut sirloin, grilled or fried shrimp,  
baked potato and one side dish    14.95

- SLOW-SMOKED BABY BACK RIBS  
slab of "falling-off-the-bone" ribs,  
french fries and cole slaw    13.95

- RIBS & SHRIMP  
slab of slow-smoked baby back ribs, grilled  
or fried shrimp, french fries and cole slaw    16.95

SEAFOOD PLATTERS

served with french fries, cole slaw and  
homemade tartar and cocktail dipping sauces

- GRILLED SHRIMP  
grilled shrimp drizzled with lemon butter    9.95

- FRIED SHRIMP  
hand-breaded and perfectly fried    9.95

- ALASKAN FISH & CHIPS  
hand-battered Alaskan cod fillets    10.95

- CORNMEAL CATFISH  
catfish fillets dusted with our seasoned cornmeal    10.95

- CATFISH & SHRIMP  
an FD's favorite –  
grilled, blackened or fried    10.95

SIDES

- Fresh Cole Slaw
- Buttery Whipped Potatoes
- Steamed Broccoli
- French Fries
- Sweet Potato Fries + \$1
- Southern Green Beans
- Red Beans & Rice
- Street Fire Corn
- Baked Potato  
(butter & sour cream)
- Substitute FD's House Salad for one side + \$1

FISH MARKET

- FRESH NORTH ATLANTIC SALMON\*  
filleted in-house, served with buttery whipped potatoes & steamed broccoli  
lunch cut    10.95    dinner cut    12.95

- SHRIMP CREOLE ORLEANS  
grilled catfish fillet over cajun rice, topped with housemade shrimp creole –  
served with jalapeño hushpuppies  
one fillet    9.95    two fillets    12.95

- CEDAR PLANKED SALMON\*  
cedar grilled salmon, fresh pineapple salsa, bourbon glaze drizzle  
served with buttery whipped potatoes and steamed broccoli    13.95

- RUBY RED TROUT & SHRIMP  
seasoned with cajun spices and drizzled with champagne lemon butter,  
served with buttery whipped potatoes and steamed broccoli    14.95

- CATFISH ATCHAFALAYA  
house made crawfish etouffee over a grilled catfish fillet and cajun rice,  
served with jalapeño hushpuppies  
one fillet    10.95    two fillets    13.95

- TILAPIA ALEXANDER  
grilled tilapia with sautéed shrimp in a white wine cream sauce,  
served with buttery whipped potatoes and fresh broccoli    11.95

FD'S COMBO

SHRIMP & GRITS • BLACKENED CATFISH • FRIED SHRIMP

CORNMEAL CATFISH • CRAWFISH ETOUFFEE

GRILLED SHRIMP • CRISPY CHICKEN TENDERS

FRESH NORTH ATLANTIC SALMON + \$1

choose any three + two sides    13.95

CHICKEN & PASTA

- SPINACH DIP CHICKEN PASTA  
penne pasta, creamy spinach dip, lemon herb chicken, and garlic toast    9.95

- CRISPY CHICKEN TENDERS  
hand-breaded chicken tenders, honey mustard, french fries  
and cole slaw    8.95

- HAWAIIAN CHICKEN  
marinated chicken breast with fresh pineapple salsa and bourbon glaze  
served with buttery whipped potatoes and steamed broccoli  
one breast    8.95    two breast    10.95

- PASTA MARDI GRAS  
penne pasta and broccoli in cream sauce, served with garlic toast  
with grilled shrimp and lemon herb chicken breast    9.95

FD'S HOUSE SALAD

mixed greens, thinly-sliced Granny Smith apples, tomato, candied walnuts,  
and cornbread croutons with your choice of a homemade dressing    1.95

\* Consuming raw or undercooked meats, seafood or shellfish may increase your risk of food-borne illness

# BURGERS & SANDWICHES

served with french fries, cole slaw or red beans & rice

## CLASSIC CHEESEBURGER\*

what is a fresh half-pound burger with melted cheese, lettuce, tomato, onion, mustard and pickle chips doing in a seafood joint – making us proud 8.95

## FIRECRACKER SHRIMP TACOS

crispy firecracker shrimp, shredded lettuce and a sour cream drizzle in a flour tortilla 8.95

## FISH TACOS & GUMBO

two tacos filled with crispy white fish, pico de gallo, cabbage, cheese and smoked ancho chili sauce – served with a cup of Louisiana Shrimp Gumbo 8.95

## BIG FISH SANDWICH

grilled tilapia, southern cole slaw, tomato, onion, and pickle chips on a toasted bun 8.50

# SEAFOOD BASKETS

served with french fries, cole slaw and hushpuppies (no substitutions please)

FRIED SHRIMP (7) 8.95

CORNMEAL CATFISH (4) 8.95

CATFISH & SHRIMP 9.95

FRIED CRAWFISH 10.95

# CRAFTED SALADS

lemon-herb vinaigrette • buttermilk ranch • bleu cheese  
honey mustard • balsamic vinaigrette

## GRILLED CHICKEN & WALNUT

lemon-herb chicken breast, mixed greens, tomato, cheddar, candied walnuts and homemade croutons 8.95

## CLUB SALAD

crispy fried chicken tenders, mixed greens, tomato, cheddar, candied walnuts and homemade croutons 8.50

## NORTH ATLANTIC SALMON SALAD\*

grilled atlantic salmon, mixed greens, apple, tomato, candied walnuts and homemade croutons 9.95

# HOMEMADE SOUP

– substitute a cup of homemade soup for one side + \$1

## LOUISIANA SHRIMP GUMBO

shrimp & andouille sausage  
cup 3.50 bowl 4.95

## SOUP & SALAD

FD’s House Salad and a bowl of homemade soup 6.95

we offer one dessert, so it better be good. and it is.

homemade key lime pie 4.95

# BEVERAGES

Fresh Squeezed Lemonade • Arnold Palmer • Coca Cola • Diet Coke • Sprite

Dr Pepper • Fresh Brewed Tea • San Pellegrino • Colombian Coffee

enjoy the space. enjoy the food. enjoy each other.  
– the Noble family

# MARGARITAS AVAILABLE TO-GO

strong & smooth

## MAMBO

hand-made, on the rocks 7  
quart 17

## TANGO

our signature frozen margarita 7  
quart 17

## UBERITA

frozen tango layered with  
strawberry & mango 8  
quart 19

## LIMOUSINE

frozen swirled with  
house made sangria 8  
quart 19