

Appetizers

Mexican Shrimp Cocktail

Loads of Shrimp, Avocado, Pico de Gallo and Salsa.
Served with Crisp Tortilla Chips 5.99

Maryland Crab Cakes

Loaded with Blue Crab and Old Bay Seasoning 5.99

SEAFOOD FONDUE

A Perfect Blend of Crab, Crawfish, Shrimp, Scallops
and Melted Cheeses. Served with Crusty French Bread
for Dipping 5.99

PEEL AND EAT SHRIMP

Large Gulf Shrimp served with our Signature
Cocktail Sauce (8) 5.50 (12) 7.50

Hot Crab Dip

Served with Warm Tortilla Chips 4.99

KILLER CALAMARI

Hand-Battered and Served with Marinara Sauce 4.99

Jalapeño Hushpuppies 1.00

HOMEMADE ONION STRAWS 3.50

Soups & Salads

BOSTON CLAM CHOWDER

Cup 2.50 Bowl 3.50

LOUISIANA GUMBO Cup 2.95 Bowl 3.95

Signature House Salad

Mixed Greens, Candied Walnuts, Tomatoes
and Apple Slices Tossed in Our
Lemon-Herb Vinaigrette 2.95
With any Entrée 1.50

Grilled Salmon Salad

Mixed Greens, Candied Walnuts, Tomatoes,
Apple Slices, Homemade Croutons and
topped with Fresh Salmon 6.99

SOUTHERN FRIED CHICKEN SALAD

Mixed Greens Topped with Our Crispy Chicken Fingers,
Cheddar Cheese, Chopped Eggs and Tomatoes 5.99
Substitute Grilled Chicken Breast at no charge

Grilled Shrimp Salad

Mixed Greens, Candied Walnuts, Tomatoes,
Apple Slices, Homemade Croutons and
topped with Grilled Shrimp 6.99

Soup & Salad

A House Salad and a Bowl of Chowder
or Gumbo 5.99

HOMEMADE DRESSINGS:

Creole Honey Mustard, Lemon-Herb Vinaigrette,
Buttermilk Ranch, Roasted Shallot Vinaigrette

Sandwiches

Served with Fries or Fresh Coleslaw.

Substitute a Cup of Chowder or Gumbo Add 1.00

SHRIMP PO'BOY

Large Blackened Shrimp or Fried Shrimp Served on
French Bread with Orleans Sauce, Lettuce,
Tomato and Pickles 7.50

Big Fish Sandwich

Grilled Tilapia, Lettuce, Tomatoes and Pickles,
Topped with Coleslaw 5.99

FISH TACOS

A Large Flour Tortilla Filled with Crispy Fish, Pico de Gallo,
Cabbage, Cheese and Smoked Ancho Chili Sauce 6.75

CLASSIC CHEESEBURGER

Half Pound of Beef with Cheddar Cheese,
Lettuce, Tomato, Pickles and Mustard 5.99

HONEY MUSTARD CHICKEN

Marinated Chicken, Cheddar Cheese, Lettuce,
Tomato, Pickles and Honey Mustard 5.99

Mixed Grill

STEAK AND JUMBO SHRIMP

An 8 ounce Black Angus Top Sirloin and Grilled
Jumbo Shrimp. Served with Two Side Dishes 12.99

CENTER-CUT Top Sirloin

An 11 ounce Black Angus Steak brushed with
Garlic Butter. Served with Your Choice of
Two Side Dishes 10.99

STEAK AND DUNGENESS CRAB

An 8 ounce Black Angus Top Sirloin and
Dungeness Crab. Served with Two Side Dishes 12.99

HAWAIIAN CHICKEN

Two Marinated Chicken Breasts topped with Grilled
Pineapple Salsa. Served with Two Side Dishes 7.99



Seafood Baskets

Hand battered and lightly fried.
Served with Crispy Fries

SHRIMP 7.75 CATFISH 6.25

CHICKEN TENDERS 6.25

CRAWFISH 7.25

Side Dishes

MATCHSTICK VEGETABLES

FRESH COLESLAW FRIES

IDAHO BAKED POTATO

FRESH GREEN BEANS (Seasonal)

STEAMED BROCCOLI RED BEANS & RICE

Signature House Salad

With any Entrée 1.50



We're Proud To Serve Black Canyon Angus Beef

Fresh Fish

All of Our Fresh Fish are Seasoned and Grilled to perfection. We serve Fresh Fish so availability may be limited.
Accompanied by Your Choice of Two Side Dishes.

ATLANTIC SALMON
10.99

Gulf Snapper
11.99



Cedar Planked Salmon
Fresh Salmon grilled on a cedar plank with an Asian
BBQ Glaze and Roasted Corn Salsa 11.95

RAINBOW TROUT
10.99

Grilled Jumbo Shrimp (10)
11.99

Tilapia
9.99

SNAPPER ALEXANDER

Fresh Gulf Snapper topped with Shrimp, Crawfish and Scallops in a Rich Wine Sauce 12.95

Our Champagne Lemon Butter Sauce or Mango Salsa added to
any Fresh Fish – no charge.

Seafood Platters

Served with Your Choice of Two Side Dishes

Gulf Shrimp

Grilled, Blackened or Fried 9.50

Chicken Tenders & Shrimp

Our Famous Chicken Tenders and Fried Shrimp 8.99

Broiled Stuffed Shrimp

Gulf Shrimp Loaded with Blue Crab and
Old Bay Seasoning 9.95

FARM RAISED CATFISH

Grilled, Blackened or Fried 7.99

CATFISH & SHRIMP COMBO

Grilled, Blackened or Fried 9.50

NEW ENGLAND BAKED STUFFED FISH

Pan-Seared Whitefish Featuring Our Shrimp,
Crab and Andouille Stuffing 8.50

Fish Daddy's Combo

Accompanied by Your Choice of Two Side Dishes

FRESH SALMON BLACKENED CATFISH BROILED STUFFED SHRIMP
GRILLED SHRIMP FRIED CATFISH CRAB CAKE
CHICKEN TENDERS CRAWFISH ETOUFFÉE FRIED SHRIMP
CHOOSE ANY THREE 11.99

Cajun Specialties

CRAWFISH ETOUFFÉE

Loaded with Crawfish and Cajun Rice 7.99

FISH TACOS

A Large Flour Tortilla Filled with Crispy Fish,
Pico de Gallo, Cabbage, Cheese and
Smoked Ancho Chili Sauce 6.75

FILLET ATCHIFALAYA

Blackened Fish Topped with Crawfish Etouffée and
Served with Two Side Dishes 8.99

CRAWFISH COMBO

A Combination of Fried Crawfish and
Crawfish Etouffée with Cajun Rice 8.99

GRILLED SHRIMP ALFREDO

A Large Portion of Grilled Shrimp tossed with
Fresh Pasta, Broccoli Florets and our
Alfredo Sauce 8.99



Homemade Key Lime Pie 3.25
Oreo Mud Pie 3.50



Island Favorites



Fish Daddy's Rita

Strawberry, Mango, Kiwi and Lime
blended with Gold Tequila 4.00

Top Shelf Margarita

A Super Smooth Margarita made with Jose Cuervo® Tequila,
Grand Marnier® and Fresh-Squeezed
Lime Juice 5.95

Piña Colada

Appleton Rum VX, Malibu Rum, Cream of Coconut
and Pineapple Juice blended
to perfection. 4.95

Peach Bellini

A Smooth and Elegant Blend of Bacardi Rum,
DeKuyper Peachtree Schnapps, Champagne
and Peaches 4.50

Zydeco Cooler

Vodka, Peach Schnapps, Cranberry and Orange Juices
shaken and topped with Myers's Rum 5.50

Daddy's Painkiller

A Potent Blend of Pusser's Rum, Pineapple Juice,
Orange Juice and Coconut Cream 4.95

Limit Two Per Guest!



Ice Cold Beer

Bud Light • Budweiser • Miller Lite • Corona Extra

**Coors Light • Foster's • Heineken • Beck's Dark • Shiner Bock • Shiner Light
Red Stripe • Pacifico • Newcastle Brown Ale • O'Doul's**

Beverages

**Coca Cola • Diet Coke • Sprite • Dr Pepper • Barq's Root Beer
Fresh Brewed Coffee • Fresh Brewed Iced Tea
Lemonade • Raspberry Lemonade**

Kid's Favorites

Kids 12 and Under, Please.
Beverage is included with Meal.

Fried Shrimp

Served with Fries 4.99

Pasta

(Alfredo or Marinara)
3.99

Chicken Tenders

Served with Fries 3.99

Grilled Chicken

Served with Rice and
Broccoli 3.99

Fried Catfish

Served with Fries 3.99

Fresh Vegetable may be substituted for Fries

WINE LIST

<u>CHARDONNAY</u>	Glass / Bottle
Stone Cellars By Beringer ~ California	4.50 / ~
Kendall Jackson ~ Napa	6.50 / 21
Columbia Crest ~ Washington Valley	4.75 / 16
Blackstone ~ Monterey	5.50 / 18

INTERESTING WHITES

Ecco Domani Pinot Grigio ~ Italy	5.00 / 17
Mondavi Woodbridge:	
Johannesburg Riesling ~ Napa	4.75 / 16
Clos Du Bois:	
Sauvignon Blanc ~ North Coast	6.00 / 19
Beringer White Zinfandel ~ California	4.00 / 13
Forest Glen White Merlot ~ California	5.00 / 17

INTERESTING REDS

Kendall Jackson:	
Cabernet-Shiraz ~ California	5.50 / 17
Yellow Tail Shiraz ~ Australia	4.50 / 15
Napa Ridge Pinot Noir ~ Napa	5.25 / 16

MERLOT

Stone Cellars By Beringer ~ California	4.50 / ~
Lindemans Bin 40 ~ Australia	5.00 / 17
Toad Hollow:	
"Le Faux Frog" ~ France	5.50 / 18
Deloach ~ California	6.50 / 21

CABERNET

Stone Cellars By Beringer ~ California	4.50 / ~
B.V. Coastal ~ California	6.25 / 19
Mondavi Woodbridge ~ Napa	5.50 / 17

COPPOLA COLLECTION

~California Coastal Valleys~

FishDaddys Grill House is proud to feature these exceptional Francis Coppola Diamond Series wines from California's Niebaum Coppola vineyards. These wines were carefully selected to compliment our diverse collection of entrees.

Chardonnay ~ Monterey 28

This rich, silky wine delivers enticing aromas of golden apple and exotic fruits with a touch of vanilla.

Sauvignon Blanc ~ Napa Valley 30

The zesty flavors of pear, citrus and summer melon make this wine unique and food-friendly.

Pinot Noir ~ Monterey 31

A soft, elegant finish with profuse flavors of black cherry, dark currant, and strawberry.

* Bottles of wine will be opened at the bar unless otherwise requested.