Freda's
SEAFOOD · STEAK

STARTERS

FRESH OYSTERS* 17 / 31
Cocktail sauce, horseradish half / dozen
Fried add $2

OYSTER ROCKEFELLER 22 / 41
Cream spinach, red onion half / dozen
smoked bacon, baked to order

FREDA'S CRAB CAKE 21
Rémoulade, Capers

CRISPY CALAMARI 18
Marinara, salsa verde

SPINACH ARTICHOKE DIP 16
Creamy cheese, artichoke hearts,
tortilla chips
Add lump crab $10 or Shrimp $6

SOUTHERN FRIED PICKLES 13
Ranch dipping

ROMANO BRUSCHETTA 14
Roasted pepperonata, capers,
cotija cheese, basil aioli

SHRIMP DIABLO (3) 12
Smoked bacon, swiss cheese, Remoulade
Extra piece $4

SHRIMP & CRAWFISH FONDUE 19
Shrimp, Crawfish, spinach, roasted mushroom
Colby-Jack cheese, grilled French bread

BRUSSELS SPROUTS 13
Sweet chili, balsamic glaze and cotija

Please alert your server of any **food allergies**.
Substitutions are subject to additional charge.

20% of gratuity for parties of 6 or more may be applied

*Caution: There are risks in consuming **raw oysters or any raw animal protein**. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of illness from raw oyster and should eat oysters fully cooked. If you are unsure of your risk, consult your physician.

*Caution: There may be **small bones** in some fresh fish, and nearly all wines contain **sulfating agents** to protect flavor and color.

*We are not responsible for an individual's **allergic reaction** to our food or ingredients used in food items.

SOUP

TOMATO BASIL Cup 7
Fire roasted tomato, cream
Add blue lump crab $5

SEAFOOD GUMBO Cup 8
Shrimp, crawfish, Andouille sausage, okra, rice.

SALADS

FREDA'S HOUSE Side 7
Mixed baby greens, cranberries,
tomatoes, cucumber, Cotija cheese
Entree with grilled salmon 27

CAESAR Side 7
Crisp romaine hearts, garlic croutons
parmesan cheese, caesar dressing
Entree with grilled Chicken or Shrimp 23

ICEBERG WEDGE Side 8
Peppered bacon, tomato, red onion, chives,
blue cheese dressing
Entree with grilled Chicken or Shrimp 24

CHOPPED CHICKEN SALAD 25
Smoked bacon, avocado, tomatoes,
cucumbers, blue cheese crumbles,
romaine hearts, buttermilk ranch dressing

CHICKEN, PASTA & SANDWICHES

BACON CHEESE BURGER 23
Angus beef, Sheila Partin's sweet sourdough,
lettuce, tomato, pickles, mayo, mustard

FISH TACOS 22
Blackened catfish, avocado,
Cotija cheese, pickled red onion.
salsa verde, ***soft*** or ***crispy*** corn tortillas

GRILLED CHICKEN 24
Red potatoes, asparagus, mushroom cream

VEGETABLE PESTO PASTA 23
Mushroom, tomato, asparagus, spinach,
pesto cream, parmesan cheese

CERTIFIED ANGUS STEAK

Daily hand cut, certified black Angus beef*, aged for a minimum of 28 days to ensure distinct tenderness and flavor. Served with a baked potato

8 oz. ***FILET MIGNON (USDA CHOICE)*** 49

14 oz. ***RIBEYE (USDA PRIME)*** 49

14 oz. ***NEW YORK STRIP & SHRIMP (USDA PRIME)*** 47

ADD ON

Mushroom cream	6
Crab Oscar	16
Shrimp Scampi	9
2 Seared Scallops	18
Snow Crab Cluster	18
Lobster Tail	49

SIGNATURE SEAFOOD

CRAB STUFFED SALMON 38
Red potatoes, brussels sprouts, pesto butter **or** Lemon butter

RED SNAPPER CRAB OSCAR 45
Mushroom risotto, blue lump crab Oscar

ROASTED CHILEAN SEABASS 55
Brussel sprouts, capers
Avocado relish **or** Lemon beurre blanc

SEARED SEA SCALLOPS 41
Mushroom butter, fried onion crisp, red potatoes

RAINBOW TROUT 31
Pine nut crusted, rice pilaf
Avocado relish **or** Lemon beurre blanc

MANGO TILAPIA AND SHRIMP 25
Rice pilaf, green beans, fresh mango salsa

ROCK LOBSTER TAIL 55
Baked potato, asparagus, drawn butter

SNOW CRAB LEGS 42
Baked potato, lemon, drawn butter

GRILLED SHRIMP 29
Baked potato, asparagus, lemon butter and capers

PECAN CRUSTED TILAPIA 27
Rice pilaf, green bean, pesto crème with crawfish

ORANGE ROUGHY & SHRIMP 39
Pine nut crusted, mushroom risotto, asparagus, lemon butter & capers

SHRIMP & CRAWFISH ETOUFFEE 27
Chives, parsley, grilled French bread
add blackened or fried catfish $9

GULF COAST PAELLA 32
Blackened shrimp, crawfish, chicken, andouille sausage, mussels, calamari

BOURBON STREET PASTA 28
Blackened shrimp, Andouille sausage, crawfish, tomato, mushrooms, Cajun cream sauce

SHRIMP SCAMPI PASTA 25
Mushroom, asparagus, tomato

CATFISH & COCONUT SHRIMP 25
Panko crusted, matchstick fries, tartar, rémoulade, French fries & cole slaw

FRIED SEAFOOD PLATTER 38
Catfish, coconut shrimp, shrimp diablo, stuffed crab, red potato & cole slaw

SIDE DISH

Grilled Asparagus	8	***Sautéed Mushrooms***	8	***Mushroom Risotto***	10
Wilted Spinach	6	***Mac & Cheese*** with crawfish 13, crab 16	8	***Grilled French Bread***	5
Broccoli & Carrots	5	***Idaho Baked Potato***	9	***French Fries***	6