STARTERS

FRESH OYSTERS* 16 / 28
Cocktail sauce, horseradish half / dozen

FREDA'S CRAB CAKE GF 19
Roasted jalapeño rémoulade, chives

SHRIMP DIABLO 12
Smoked bacon, Swiss cheese, roasted jalapeño rémoulade

SALADS

side / entrée

FREDA'S HOUSE 7 / 14
Mixed baby greens, cranberries, tomatoes, cucumber, cotija cheese

ICEBERG WEDGE 8 / 16
Crispy bacon, tomato, red onion, chives, blue cheese dressing

ATLANTIC SALMON FARM SALAD 27
Baby greens, avocado, cucumber, tomato, dried cranberries, cotija cheese, hard-boiled egg, raspberry walnut vinaigrette

CHOPPED CHICKEN SALAD 24
Smoked bacon, avocado, blue cheese crumbles, tomatoes, cucmbers, chopped romaine hearts, buttermilk Ranch dressing

ANGUS STEAK

Served with a baked potato

8 oz. FILET MIGNON 49

14 oz. RIB EYE 46

14 oz. NEW YORK STRIP & SHRIMP 42

Mushroom cream 6
Crab Oscar 14
Shrimp Scampi 7

GLUTEN FREE

SIGNATURE SEAFOOD

CRAB STUFFED SALMON 36
Roasted creole corn squash, red potatoes, lemon butter and capers

RED SNAPPER OSCAR 44
Crab Oscar, rice, sautéed green beans

GRILLED SHRIMP 26
Mushroom risotto, asparagus

SEARED SEA SCALLOP GF 35
Mushroom butter, red potatoes

CHILEAN SEA BASS GF 43
Roasted creole corn squash, red potatoes

MANGO TILAPIA AND SHRIMP 24
Rice, green beans, fresh mango salsa

COLD WATER ROCK LOBSTERTAIL 65
Baked potato, asparagus, drawn butter

SNOW CRAB LEGS 67
Baked potato, lemon, drawn butter

RAINBOW TROUT GF 29
mushroom risotto, asparagus, lemon butter

GULF COAST PAELLA GF 29
Blackened shrimp, crawfish, chicken, mussels, calamari

SHRIMP & GRITS GF 25
Jalapeno cheese grits, fennel tomato broth, smoked bacon

KING CRAB 93
Baked potato, lemon, drawn butter