

Frederick's Restaurant

7701 Broadway St Ste 20 78209-3231 · +12108289050 · Updated: Jan 14, 2026

[View online menu](#)



MAIN 6

| | |
|--|---------------|
| Baked Brie & Goat Cheese in Puff Pastry | \$8.00 |
| Duck Liver Mousse | \$8.00 |
| Chicken Lettuce Package | \$8.00 |
| Smoked Salmon Platter | \$8.00 |
| Shishito Peppers Teriyaki Sauce & Benne Seeds | \$8.00 |
| Quail Legs Five Spices Soy Sauce | \$8.00 |

APPETIZERS 9

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|---|----------------|
| PEI Mussels, Curry Thai Basel Sauce | \$10.00 |
| Baked Oysters Casino w/ Bacon, Bell Peppers & Garlic Butter | \$11.00 |
| Herbed Escargot with Spanish Chorizo and Shiitake Mushrooms Garlic Butter | \$12.00 |
| Frederick's Spring Rolls with Shrimp, Pork, Mushrooms & Jumbo Crabmeat w/Glass Vermicelli, Cilantro, Fresh Mint and Iceberg Lettuce | \$13.00 |
| Crispy Calamari & Chinese Noodles w/ Spicy Garlic Sauce | \$9.00 |
| Flash Fried Brussels Sprouts w/ Savory Asian Flavors Sauce | \$9.00 |
| Caramelized Pork Ribs w/ Spiced Soy Sauce & Sesame Seeds | \$11.00 |
| Steamed Vietnamese Dumplings w/ Dipping Sauce | \$12.00 |
| Shrimp Congilia Recipe From Naples Restaurant | \$13.00 |

SOUPS AND SALADS 12

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|---|--------------------------------|
| PHO | \$14.00 |
| Hearty Vietnamese Beef Broth with Thinly Sliced Beef and Rice Noodles | |
| Soup Of The Day | \$8.00 |
| French Onion Soup | \$9.00 |
| Lobster Bisque | \$10.00 |
| Caesar Salad | AVAILABLE OPTIONS |
| | \$9.00 |
| | Add Grilled Marinated Chicken: |
| | \$16.00 |
| Roquefort and Walnuts Salad | AVAILABLE OPTIONS |
| | \$9.00 |
| | Add Grilled Marinated Chicken: |
| | \$16.00 |
| Fresh Jumbo Lump Crabmeat | \$32.00 |
| with Avocado and Mixed Greens | |
| Fisherman's Salad | \$16.00 |
| Fresh Seafood Tossed with Chinese Cabbage, Bean Sprouts & Oriental Dressing | |
| Frederick's Salad | AVAILABLE OPTIONS |
| | \$9.00 |
| | Add Seared Norwegian Salmon: |
| | \$18.00 |
| | Add Chicken: \$17.00 |
| Pan Seared Ahi Tuna (rare) Over Nicoise Salad | \$18.00 |
| Red Golden Beets | \$12.00 |
| w/ Radishes, Cherry Tomato & Goat or Feta Cheese | |
| French Green Bean Salad | \$11.00 |
| w/ Mushrooms & Duck Liver Mousse | |
| MAIN COURSES 10 | |
| Linguine | \$18.00 |
| w/Fresh Seafood with White or Tomato Sauce | |
| Scottish Salmon | \$19.00 |
| w/ Crispy Skin, Sesame Seeds, Soy Glaze & Lemon Confit | |
| Tempura Shrimp | \$19.00 |
| Sweet & Sour Sauce, and Jasmine Rice | |
| Fresh Parmesan Crusted Trout | \$18.00 |
| w/Avocado Relish, Green Beans, & Mashed Potato | |

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| Low Fat & Low Calorie Fish Of The Day | \$18.00 |
| w/ Assorted Vegetables | |
| Sea Scallops Tomato & Garlic Butter Sauce | \$19.00 |
| Crab Cakes | \$27.00 |
| w/Mixed Greens w/ Hoisin Vinaigrette and Tartar Sauce | |
| Marinated Grilled New York Strip | \$20.00 |
| w/ Cucumber, Avocado & French Fries | |
| Quiche Lorraine | \$16.00 |
| Bacon, ham, Mushrooms, & Mixed Greens | |
| Eggs Frederick's Half Benedict & Half Norfolk | \$17.00 |
| w/ Assorted Vegetables | |

STARTER 9

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|--|----------------|
| PEI Mussels, Curry Thai Basil Sauce | \$11.00 |
| Pan Seared & Fresh Foie Gras | \$21.00 |
| w/ Gooseberry Sauce & Local Green | |
| French Escargot | \$12.00 |
| w/ Spanish Chorizo, Mushroom, Garlic Butter Sauce, & Crostinis | |
| Baby Pork Ribs | \$12.00 |
| w/ Lightly Spicy Soy Sauce, Benne Seed & Cucumber | |
| Frederick's Spring Rolls | \$14.00 |
| w/ Cilantro, Mint, Iceberg, & Nuoc Mam | |
| Jumbo Crab Cake | \$16.00 |
| w/ Tartar Sauce & Mixed Greens | |
| Crispy Calamari Over Egg Noodles | \$11.00 |
| Steam Vietnamese Dumplings (Banh Cuon) | \$12.00 |
| w/ Dipping Sauce | |
| Shrimp Congilia | \$13.00 |
| Recipe from Naples Restaurant | |

SALADS 6

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|---|----------------|
| Beet Salad | \$11.00 |
| Mixed Greens, Cherve & Miso Sesame Seed Vinaigrette | |
| Periwinkle "Frederick's" Salad | \$10.00 |
| Mixed Greens, Heart of Palm, Artichokes, Black Beans, Fresh Corn, Cherry Tomato & Edamame w/ Champagne Vinaigrette Dressing | |

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|---------------------------------------|----------------|
| Caesar Salad | \$9.00 |
| w/ Anchovy Dressing & Parmesan Cheese | |
| Flash Fried Brussels Sprouts | \$9.00 |
| w/ Thai Barbecue & Lemon Seasoning | |
| French Green Bean Salad | \$11.00 |
| w/ Mushroom & Duck Liver Mousse | |
| Walnut & Blue Cheese Salad | \$9.00 |

FROM THE SEA 7

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|--|----------------|
| Wild Caught Dover Sole | \$43.00 |
| w/ Lemon Butter Sauce | |
| Wild Caught Alaskan Halibut Pistachio Crusted | \$34.00 |
| w/ Arugula & Parsley Vichyssoise | |
| Wild Caught Fish Of The Day | \$33.00 |
| Parmesan Crusted w/ Avocado Relish | |
| Wild Caught Healthy, & Savory Poached Fish Of The Day | \$30.00 |
| Featuring a Bevy of Herbs & Vegetables In a Light Tamarind, Ginger, Lemongrass, & Tomato Broth (Heart Healthy) | |
| Wild Caught Red Snapper | \$31.00 |
| w/ Crispy Skin w/ Sweet & Sour Sauce | |
| Miso Glazed Scottish Salmon | \$30.00 |
| w/ Pickled Cucumber, Jasmine Rice, & Asian Slaw | |
| Sauteed Sea Scallop | \$31.00 |
| w/ Truffle Wild Mushroom Rissoto, Garlic Spanish Brown & Curry Sauce | |

FROM THE LAND 5

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|---|----------------|
| Grass Fed Veal Strip Loin | \$32.00 |
| Shiitake Mushroom, Ratatouille & Port Wine Sauce | |
| Aged Black Angus Beef | \$39.00 |
| Tenderloin Green peppercorn Sauce & Potato Au Gratin | |
| Half Roast Duck A L'Orange | \$28.00 |
| w/ Bacon Fried Rice | |
| New Zealand Baby Back Rack of Lamb | \$35.00 |
| w/ Au "Tian" Stacked Mozzarella, Eggplant, Summer Squash Tomato & Herbs | |
| Boneless Quail & Foie Gras | \$33.00 |
| w/ Port Wine Sauce | |

SIDES 4

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|-------------------------|---------------|
| Asparagus | \$7.00 |
| Mushrooms | \$5.00 |
| Spinach | \$5.00 |
| Potato Au Gratin | \$5.00 |

RED BURGUNDY 2

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|---|--------------------------|
| Chanson Bourgogne, Burgundy | AVAILABLE OPTIONS |
| | Glass: \$12.00 |
| | Bottle: \$47.00 |
| Philippe Girard Savigny-Les-Beaune, Cote de Beaune | \$84.00 |

PINOT NOIR - OREGON & CALIFORNIA 4

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|--|--------------------------|
| Ponzi Pinot Noir, Willamette Valley | \$73.00 |
| Wild Ridge Pinot Noir, Sonoma | \$87.00 |
| Cuvaison Pinot Noir, Carneros | \$84.00 |
| Byron Pinot Noir, Santa Barbra County | AVAILABLE OPTIONS |
| | Glass: \$11.00 |
| | Bottle: \$44.00 |

WORLDLY RED WINES 8

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|--|--------------------------|
| Chateau de la Gardine, Chateauneuf du Pape, Rhone Valley | \$100.00 |
| Artezin Zinfandel, Mendocino County | AVAILABLE OPTIONS |
| | Glass: \$9.00 |
| | Bottle: \$36.00 |
| Trefethen "Double T" Red Blend, Oak Knoll District, Napa Valley | \$61.00 |
| Tenuta "Santedame" Chianti, Tuscany | \$56.00 |
| Marchese Antinori "Il Bruciato" Supertuscan, Tuscany | \$72.00 |
| Dona Paula Malbec, Mendoza | AVAILABLE OPTIONS |
| | Glass: \$9.00 |
| | Bottle: \$36.00 |
| Achaval Ferrer Malbec, Mendoza | \$67.00 |
| Barossa Valley Estate Shiraz, Barossa Valley | AVAILABLE OPTIONS |
| | Glass: \$10.00 |
| | Bottle: \$42.00 |

BORDEAUX BLENDS 4

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| Chateau Recougne Bordeaux Superieur, Bordeaux | \$40.00 |
| Chateau Marsau Cotes des Francs, Bordeaux | \$68.00 |
| Chateau Fourcas Dupre Listrac Medoc, Bordeaux | \$59.00 |
| Chateau D'Arcins Haut Medoc, Bordeaux | \$65.00 |

CALIFORNIA MERLOT ²

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|---------------------------------------|--------------------------|
| Emmolo, Napa Valley | \$75.00 |
| Paso Creek Merlot, Paso Robles | AVAILABLE OPTIONS |
| | Glass: \$9.00 |
| | Bottle: \$36.00 |

CALIFORNIA CABERNET SAUVIGNON ¹⁶

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|--|--------------------------|
| Hess "Shirttail Ranches", lake County | AVAILABLE OPTIONS |
| | Glass: \$12.00 |
| | Bottle: \$48.00 |
| Simi Cabernet Sauvignon, Alexander Valley | \$52.00 |
| Arrowood Cabernet Sauvignon, Sonoma | \$59.00 |
| Trinchero Napa Valley "Mario's Vineyard", St. Helena, Napa Valley | \$110.00 |
| Freemark Abbey Cabernet Sauvignon, Napa | \$84.00 |
| Joseph Phelps Cabernet Sauvignon, Napa | \$170.00 |
| Whitehall Lane Cabernet Sauvignon, Napa | \$95.00 |
| Franciscan Estate, Oakville, Napa | \$57.00 |
| Sequoia Grove Cabernet Sauvignon, Napa | \$79.00 |
| Mount Veeder Cabernet Sauvignon, Napa | \$105.00 |
| Hess Collection Cabernet Sauvignon, Napa | \$155.00 |
| Brandlin Cabernet Sauvignon, Napa | \$132.00 |
| Trefethen Cabernet Sauvignon, Oak Knoll | \$150.00 |
| Estancia Cabernet Sauvignon, Paso Robles | AVAILABLE OPTIONS |
| | Glass: \$9.00 |
| | Bottle: \$36.00 |
| Joel Gott Cabernet Sauvignon, Napa | AVAILABLE OPTIONS |
| | Glass: \$12.00 |
| | Bottle: \$48.00 |

Coppola "Claret", California

\$39.00

PINOT GRIGIO 3

Santa Margherita Pinot Grigio, Alto Adige

\$63.00

Bottega Vinaia Pinot Grigio, Italy

\$42.00

Graffigna Pinot Grigio, San Juan

AVAILABLE OPTIONS

Glass: \$7.00

Bottle: \$30.00

SAUVIGNON BLANC 3

Domaine de Villaudiere, Sancerre

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$58.00

Simi, Sonoma

AVAILABLE OPTIONS

Glass: \$8.00

Bottle: \$32.00

Matanzas Creek, Sonoma

AVAILABLE OPTIONS

Glass: \$11.00

Bottle: \$42.00

WORLDLY WHITE WINES 3

Dr. loosen "Dr. L" Riesling, Mosel

AVAILABLE OPTIONS

Glass: \$8.00

Bottle: \$32.00

Guigal Cotes du Rhone Blanc, Cote du Rhone

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$39.00

The White Doe Viognier/Chenin Blanc, California

AVAILABLE OPTIONS

Glass: \$8.00

Bottle: \$32.00

WHITE BURGUNDY 3

Louis Jadot Meursault, Cote de Beaune

\$140.00

Bouchard Pere et Fils Pouilly Fuisse, Maconnais

\$68.00

Louis Jadot Macon Village, Maconnais

\$37.00

CALIFORNIA CHARDONNAY 8

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|---|---|
| Cakebread Chardonnay, Napa | \$100.00 |
| Chateau Montelena, Napa | \$97.00 |
| Trefethen Estate Chardonnay, Oak Knoll | \$62.00 |
| Cuvaison Chardonnay, Napa | AVAILABLE OPTIONS Glass: \$14.00 Bottle: \$55.00 |
| Joseph Phelps Estate "Freestone Vineyards", Sonoma Coast | \$85.00 |
| Kenwood "Six Ridges", Russian River Valley | \$52.00 |
| Mer Soleil "Silver" Un-Oaked, Monterey | AVAILABLE OPTIONS Glass: \$12.00 Bottle: \$47.00 |
| Kendall-Jackson "Grand Reserve" Chardonnay, California | AVAILABLE OPTIONS Glass: \$11.00 Bottle: \$43.00 |

SPARKLING WINES ⁶

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|--|---|
| Taittinger Prestige Rose NV, Champagne | \$161.00 |
| Taittinger "Comtes" Blanc de Blanc, Champagne | \$290.00 |
| Taittinger "La Francaise" Brut NV, Champagne | AVAILABLE OPTIONS Glass: \$15.00 Bottle: \$90.00 |
| Domaine Carneros Brut 2006, Carneros | \$65.00 |
| Carousel Classique Brut, France | AVAILABLE OPTIONS Glass: \$7.00 Bottle: \$28.00 |
| Stivali Prosecco, Veneto | \$30.00 |

DRY ROSE WINE ¹

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|---|---|
| Domaine Lafage "Miraflores", Cotes de Roussillon | AVAILABLE OPTIONS Glass: \$11.00 Bottle: \$43.00 |
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RESERVE LIST ²⁰

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|---|-----------------|
| Silver Oak Cabernet Sauvignon 2008, Napa | \$248.00 |
| Silver Oak Cabernet Sauvignon 2009, Alexander Valley | \$172.00 |

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| Twomey Merlot (by Silver Oak) 2010, Napa | \$125.00 |
| Shafer Merlot 2009, Napa | \$122.00 |
| Quintessa "Bordeaux Blend" 2006, Rutherford | \$332.00 |
| Darioush Cabernet Sauvignon 2011, Napa | \$228.00 |
| Darioush Shiraz 2012, Napa | \$157.00 |
| Estancia Meritage 2011, Paso Robles | \$60.00 |
| Joseph Phelps "Insignia" 2011, Napa | \$507.00 |
| Chimney Rock Cabernet Sauvignon 2011, Napa | \$122.00 |
| Faust Cabernet Sauvignon 2012, Napa | \$129.00 |
| Gaja Ca'Marcanda Magari 2012, Piedmonte | \$175.00 |
| Shafer "One Point Five" Cabernet Sauvignon 2012, Stags Leap | \$173.00 |
| Stag's Leap Artemis Cabernet Sauvignon 2012, Napa | \$131.00 |
| Cedar Knoll Cabernet Sauvignon 2009, Napa | \$107.00 |
| PlumpJack Cabernet Sauvignon 2011, Napa | \$225.00 |
| PlumpJack Syrah 2013, Napa | \$115.00 |
| Domaine Philippe Girard Savigny-les-Beaune 1er Cru 2011, Burgundy | \$105.00 |
| Cakebread Cabernet Sauvignon 2009, Napa | \$196.00 |
| Robert Mondavi Cabernet Sauvignon Reserve 2007, Napa | \$250.00 |

HAPPY HOUR 15

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|---|---------------|
| Escargot in Mushroom Caps | \$6.00 |
| with Garlic Butter | |
| Crispy Calamari over Spicy Chinese Noodles | \$7.00 |
| Baked Oysters Casino | \$7.00 |
| Duck Liver Mousse | \$6.00 |
| Chicken Lettuce Package | \$5.00 |
| Oriental Meat Ball Iceburg Wrap | \$7.00 |
| Bacon Chicken Jalapeno Wraps | \$5.00 |
| French Fries | \$5.00 |
| w/ Truffle Oil & Aioli | |

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| Smoked Salmon Platter | \$7.00 |
| <hr/> | |
| Frederick's Flash Fried Brussel Sprouts | \$7.50 |
| with Asian Sauce (a must try) | |
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| Baked Brie & Goat Cheese | \$6.00 |
| <hr/> | |
| Spicy Petite Pork Shank | \$6.00 |
| <hr/> | |
| Select Wines | \$6.00 |
| <hr/> | |
| Well Drinks | \$6.00 |
| <hr/> | |
| Beer | \$3.50 |

KIDS MENU ²

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|------------------------------------|----------------|
| Grilled Salmon & Fries | \$13.00 |
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| Chicken Tenders & Fries | \$13.00 |

FIRST COURSE ²

Brie, Goat Cheese & Spinach in a Moroccan Pastry

Served with a Frederick's Salad

Duck Confit, Shiitake Mushrooms & Leeks in a Moroccan Pastry

Served with an Arugula Salad with Apple Cider Vinaigrette

SECOND COURSE ²

Wild Caught Red Snapper Dieppoise

with Baby Shrimp, Mussels & Lemon Butter Caper Sauce

Veal Strip Loin

with Shiitake Mushrooms & Port Wine Sauce

THIRD COURSE ²

Floating Island

Poached Meringues Floating on a Sea of Creme Anglaise with Berries & Sliced Almonds

Le Trio

Mango Creme Brulee with Raspberry Coolie, Black & White Chocolate, Terrine with Creme Anglaise & Rum Euphoria with Chocolate Ganache, Rum Syrup & Pecans

WINE SPECIALS ²

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|-------------------------|----------------|
| Chateau Recougne | \$50.00 |
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| Sancerre | \$50.00 |

