



STARTERS

SPINACH & ARTICHOKE DIP 9.95
A creamy New Orleans specialty! Served with Italian breaded, fried bowtie pasta

CRAB CAKES 14.95
Fried crab cakes
pan seared with lemon aioli +2

BACON WRAPPED SHRIMP 11.95
Shrimp stuffed with cream cheese & jalapeños wrapped in bacon. Served with our signature pepper jelly for dipping

FRIED CRAB CLAWS MKT - *sautéed for +3*

ONION RINGS 7.95

SHRIMP COCKTAIL 10.95
Boiled, chilled & served in a martini glass with cocktail sauce

BAYOU BOUDIN BALLS 9.95
Served with remoulade

PEYTON'S PICKLES 7.95
Served with ranch

LEGACY FRIES 7.95
Crispy fries tossed in garlic oil, parmesan cheese & our family's Legacy spice blend. Served with ranch dressing

QUESO & CHIPS 9.95
Hand Cut flour tortilla chips with our scratch made jalapeño queso!

SHAREABLES

The Original **SEAFOOD NACHOS** 14.95
Hand-cut flour tortilla chips topped with our scratch-made jalapeño queso, blackened shrimp, crabmeat & other delicious spices! A guest favorite!

FATTY FRIES 16.95
A generous portion of fries smothered with pepper jack cheese, jalapeños, bacon & blackened shrimp

BBQ SHRIMP 12.95
A New Orleans classic, served with plenty of bread for dipping!

TUNA TIGER 13.95
Seared ahi tuna served over a bed of citrus rice pilaf & topped with fresh jalapeños, cucumber, avocado & sweet chili glaze

SALADS

GARDEN 8.95
Tomato, cucumber, cheddar & housemade croutons. *Add chicken or shrimp (grilled, blackened or fried) +5*

CAESAR 8.95
Romaine, parmesan & housemade croutons. *Add chicken or shrimp (grilled, blackened or fried) +5*

BOILED SHRIMP 14.95
Boiled shrimp, tomato, cucumber, boiled egg & housemade croutons, served with white remoulade dressing

Dressings: Balsamic Vinaigrette, Oil & Vinegar, Ranch, Honey Mustard, Italian, Blue Cheese, Thousand Island, Sesame Ginger, & Creole Remoulade

BLACKENED TUNA 15.95
Seared blackened tuna, cabbage slaw, tomato, cucumber, avocado & topped with crispy tortilla strips, served with sesame ginger dressing

THE SONNY 14.95
Golden fried shrimp & crawfish, pepper jack cheese, tomato, cucumber, boiled egg & housemade croutons, served with ranch dressing

TCHOUP CHICKEN SALAD 14.95
Tuscan garlic grilled chicken and chopped greens, bacon, tomato, cucumber, avocado, pepper jack cheese & housemade croutons tossed in your choice of dressing

SANDWICHES

All are dressed and served on your choice of bread. Served with your choice of fries or substitute any of our sides for +2.95

BOGUE CHITTO CHICKEN 12.95
Blackened chicken breast, cheddar cheese, bacon & BBQ sauce

CANAL CLUB 12.95
American & Swiss cheese, bacon, ham & turkey dressed with lettuce, tomato & mayo. Served on Texas toast

THE RIGGER 12.95
1/2 lb hand-pattied burger. *Add cheese, bacon & jalapeños for + \$.95 each*

CRAB CAKE SANDWICH 11.95
Our panko fried crab cake dressed with leaf lettuce and Creole remoulade. Served on Texas toast

THE FATTY MELT 11.95
Ham, roast beef & turkey sautéed in gravy with onions, mushrooms & jalapeños, smothered with Swiss & American cheese. Debris gravy on the side, by request.

SOUPS

| Cup | Bowl |
|------|------|
| 5.95 | 9.95 |

CORN & CRAB BISQUE

CHICKEN & SAUSAGE GUMBO

DUCK & ANDOUILLE GUMBO

SEAFOOD OKRA GUMBO
Served with shrimp, crabmeat & okra

PO'BOYS

Our overstuffed po'boys are toasted, dressed in traditional New Orleans fashion with lettuce, tomato, mayo & pickle. Served with your choice of fries or substitute any of our sides for +2.95

| | Half | Whole |
|---|-------|-------|
| SHRIMP | 10.95 | 17.95 |
| CATFISH | 10.95 | 17.95 |
| OYSTER | MKT | MKT |
| HOMEMADE ROAST BEEF | 9.95 | 14.95 |
| PISTOL PETE | 10.95 | 17.95 |
| Blackened shrimp, sautéed onions & peppers, pepper jack cheese, dressed with lettuce & Creole remoulade | | |

BOILED SEAFOOD

All platters served with corn and potatoes. Add sausage for 2.95

| OYSTERS | half | dozen |
|--------------|------|-------|
| Raw | MKT | MKT |
| Char-grilled | +2 | +4 |
| Bienville | +4 | +8 |
| Rockefeller | +4 | +8 |

CRAWFISH *(seasonal)*
3lb or 5lb trays mkt price
Add sausage 2.95

SHRIMP MKT
1lb boiled shrimp tails

ROYAL REDS MKT
1lb boiled royal red tails

CRAB PLATTERS MKT
Two snow crab clusters or two Dungeness crab clusters

CRAB FEAST MKT
Two snow crab clusters, two dungeness crab clusters

FATTY FEAST MKT
One snow crab cluster, one Dungeness crab cluster, one lb boiled shrimp

A LA CARTE MKT
One snow crab cluster or one Dungeness crab cluster

FRIED SEAFOOD

| | | | |
|-------------------------------|---|---|---|
| SHRIMP | 17.95 | <i>Served with fries, hushpuppies & Texas toast. Add a side salad +4.95</i> | JR. CAP’N FATTY MKT |
| CATFISH | 17.95 | | Shrimp, crab cake, stuffed shrimp, catfish & popcorn shrimp <i>Add fried oysters for +MKT</i> |
| 1/2 SHRIMP 1/2 CATFISH | 17.95 | CRAB CAKE PLATE 17.95 | |
| OYSTER | MKT | CRABMEAT STUFFED SHRIMP 18.95 | CAP’N FATTY MKT |
| SHRIMP SAMPLER 18.95 | Stuffed shrimp, tail-on shrimp & popcorn shrimp | Four tail-on, butterflied jumbo shrimp, stuffed full of our crabmeat stuffing & lightly fried to golden brown | Shrimp, crab cake, stuffed shrimp, catfish, popcorn shrimp & crawfish tails - <i>Add fried oysters for +MKT</i> |

PASTAS

Add a side salad +4.95

| | | | |
|--|--|--------------------------------|---|
| CRABMEAT STUFFED BELL PEPPERS 19.95 | Two tender bell peppers, stuffed with our family’s crabmeat stuffing recipe, served with angel hair pasta tossed in garlic butter parmesan sauce and Bienville side | FOUR SEASONS 23.95 | Grilled shrimp & crawfish are tossed in our Creole cream sauce over fettuccine & topped with lump crabmeat & fried Gulf oysters |
| CAJUN ALFREDEAUX 16.95 | Our twist on an Italian classic - creamy sauce tossed with sautéed crawfish, peppers and Cajun spices over fettuccine & topped with fried crawfish tails <i>Sub fried shrimp +1</i> | EGGPLANT NAPOLEON 21.95 | Layered Italian breaded eggplant medallions & a panko fried crab cake, lightly fried & topped with our tasso crawfish cream sauce, served over angel hair pasta |
| LOADED SEAFOOD SCAMPI 19.95 | The name says it all! Shrimp, lump crabmeat & crawfish kick this traditional scampi up with loaded Louisiana flavor | CRAB TRAP 20.95 | Our crab stuffing, balled up & trapped inside of two fried catfish strips, tossed with crawfish étouffée, served over angel hair pasta |
| ALFREDO ERIN 13.95 | Your choice of grilled or blackened chicken in our creamy Alfredo sauce. <i>Sub shrimp +1</i> | SHANGRI-LA 21.95 | Angel hair pasta tossed in our tasso crawfish cream sauce, topped with a panko fried crab cake and lump crabmeat |

FATTY’S SIGNATURE ENTREES

Add a side salad +4.95

| | | | |
|---|--|--------------------------------------|---|
| THE FAT CAT 18.95 | Crawfish étouffée served over rice & topped with fried catfish. <i>Substitute fried shrimp +\$1.95</i> | REDFISH ACADIANA 24.95 | Blackened redfish topped with crawfish étouffée, served with bayou boudin rice & sauteed vegetables |
| CRAWFISH TWO STEP 14.95 | We’ve amped up our traditional crawfish étouffée dish by adding fried crawfish tails on top - once you try it, you’ll never go back! | GROUPEUR GAUTREAUX 22.95 | Grilled, blackened, or pan seared served with cajun potatoes & sautéed vegetables |
| GRIS GRIS SHRIMP & GRITS 12.95 | This southern staple is kicked up with our jalapeño cheese sauce, sauteed onions, peppers & bacon | BLACKENED CHICKEN PLATE 16.95 | Two chicken breast, served with baked macaroni & sautéed vegetables |
| THE CUCO 15.95 | Three shrimp tacos (blackened or fried) dressed with cabbage slaw, pico and sriracha mayo, served with chips & queso | 14OZ HANDCUT RIBEYE 26.95 | Served with potato soufflé & sautéed vegetables |

IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD AND/OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OR UNDERCOOKED OYSTERS & SHOULD ALWAYS EAT OYSTERS FULLY COOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

TOP IT OFF +6

- CRABMEAT CREAM SAUCE
- BBQ SHRIMP
- LUMP CRABMEAT
- TASSO CRAWFISH CREAM SAUCE

ON THE SIDE 3.95

| | |
|------------------------------|-----------------------------------|
| FRIES | BOILED POTATOES & CORN |
| SWEET POTATO FRIES | SAUTEÉD VEGGIES |
| WAFFLE FRIES | BAKED MACARONI |
| CAJUN POTATOES | ONION RINGS |
| HUSHPUPPIES | CRAWFISH ÉTOUFFÉE |
| LOADED POTATO SOUFFLÉ | BAYOU BOUDIN RICE |

DESSERTS 6.95

WHITE CHOCOLATE CRÈME BRULÉ
MAMA’S BREAD PUDDING
CREOLE CREAM CHEESECAKE

18% Gratuity to all parties 8 or more

DRINKS

Coca Cola Products
Tea
Coffee
Bottled Water

BEER

- ✱ Draft
- Abita Amber*

Abita Seasonal

Blue Moon*

Bud Light*

Coors Light

Corona
- Dos Equis*

Heineken

Michelob Ultra*

Miller Lite*

Stella

Yuengling*

COCKTAILS

Bayou Bloody Mary
Moscow Mule
Gramp’s Whiskey Sour
New Fashioned
Margarita
Island Mojito
Long Island “Fat Tea”

Looking for Wine,
Martinis, Frozen Drinks,
Liquor & Bubbles?

CHECK OUT OUR
BAR BOOK!

ASK ABOUT OUR LOCAL SEASONALS