

FATTY'S

SEAFOOD RESTAURANT

STARTERS

HUSHPUDDY BASKET 9
Baker's dozen of our sweet corn hushpuppies

SPINACH & ARTICHOKE DIP 10
A creamy New Orleans specialty! Served with Italian breaded fried bowtie pasta

CRAB CAKES (2) 10
Panko fried cakes, served with creole remoulade

BACON WRAPPED SHRIMP 12
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 8

BOUDIN BALLS 10

FRIED PICKLES 8

CRAWFISH BREAD 12
New Orleans style bread layered with rich crawfish Creole cream, topped with melted pepper jack, parmesan and cheddar cheese

SHAREABLES

BUBBA FRIES 11
Waffle fries loaded with melted cheddar cheese & bacon. Served with ranch. Make it "Fatty Fries": add blackened shrimp, pepper jack cheese & jalapeños +6

SEAFOOD NACHOS 15
Hand-cut flour tortilla chips, topped with our scratch-made jalapeño queso, blackened shrimp, crabmeat & other delicious spices!
Customize your nachos:
Sub blackened chicken or fried crawfish!

BBQ SHRIMP 13
A New Orleans classic. Served with plenty of bread for dipping!

SALADS & SOUPS

Dressings: Balsamic Vinaigrette, Ranch, Honey Mustard, Italian, Blue Cheese, Thousand Island, Creole Remoulade

GARDEN 8
Tomato, cucumber, cheddar and housemade croutons. Add Chicken or shrimp (grilled, blackened or fried) +5

CAESAR 8
Romaine, parmesan & housemade croutons. Add Chicken or shrimp (grilled, blackened or fried) +5

SWEET HEAT SHRIMP 13
Golden fried shrimp tossed in sweet chili glaze on top a bed of greens, cucumbers, cheddar cheese & crunchy tortilla strips

THE SONNY 15
Golden fried shrimp & crawfish, pepper jack cheese, tomato, cucumber boiled egg & housemade croutons

TCHOUP CHICKEN 14
Tuscan garlic grilled chicken, chopped greens, bacon, tomato, cucumber, pepper jack cheese & housemade croutons

CORN & CRAB BISQUE 6/10

CHICKEN & SAUSAGE GUMBO 6/10

SEAFOOD GUMBO 6/10

SANDWICHES & POBOYS

All served a la carte. Make it a meal and add a side.

BOGUE CHITTO CHICKEN* 10
Blackened chicken breast, cheddar cheese, bacon & BBQ sauce, served on brioche

CRAB CAKE SANDWICH 9
Panko fried crab cake dressed with lettuce & creole remoulade, served on brioche

THE RIGGER* 10
Hand pattied burger, served on brioche. Make it a "Double Rigger" +4
Add cheese, bacon & jalapeños +.95 each

CANAL CLUB 10
American & Swiss cheese, bacon, ham & turkey dressed with lettuce, tomato & mayo, served on Texas toast

FATTY MELT 9
Ham, roast beef & turkey, sautéed in brown gravy with onions, mushrooms & jalapeños, smothered with Swiss & American cheese, served on Texas toast

PISTOL PETE POBOY 9/15
Blackened shrimp, sautéed onions & peppers, pepper jack cheese, dressed with lettuce & creole remoulade, served on toasted poboyp bread

SIDES

WAFFLE FRIES 3

CAJUN POTATOES 3

ONION RINGS 3

BAYOU BOUDIN RICE 3

SAUTEED VEGGIES 3

GOUDA GRITS 3

BOILED SAUSAGE 3

SWEET POTATO FRIES 4

POTATO SOUFFLE 4

BAKED MACARONI 4

POTATOES & CORN 4

SHRIMP POBOY* 8/14

CATFISH POBOY* 8/14

OYSTER POBOY* MKT

ROAST BEEF POBOY* 8/14

*dressed with mayo, lettuce, tomato & pickle

RAW & BOILED SEAFOOD

All boiled seafood is served with corn & potatoes. Add sausage for +3

OYSTERS half dozen
MKT MKT
Raw +2 +4
Char-Grilled +4 +8
Bienville +4 +8
Rockefeller +4 +8
The Trio: +7
A sampling of 4 each: Char, Bienville & Rockefeller

CRAB PLATTERS
2 Snow Crab Clusters or 2 Dungeness Crab Clusters

CRAB FEAST
2 Snow Crab Clusters & 2 Dungeness Crab Clusters

SHRIMP 1/2 lb 12 1 lb 19
ROYAL REDS 1/2 lb 13 1 lb 25
CRAWFISH 3 lb MKT 5 lb MKT

BOIL FEAST
1/2 lb Boiled Shrimp, 1/2 lb Royal Reds, Snow Crab Cluster, Dungeness Crab Cluster & Lobster Tail.
(Feeds 2-3)

FAMILY FEAST
Double the quantity of the "Boil Feast" and feed 4-6!

FATTY FEAST
1 Snow Crab Cluster, 1 Dungeness Crab Cluster & 1lb Boiled Shrimp



SCAN FOR MARKET PRICING

FRIED SEAFOOD

Served with fries, hushpuppies & Texas toast

SHRIMP	15
CATFISH*	15
1/2 & 1/2 PLATTER	15
OYSTER	MKT
CRAB CAKE PLATE (2)	14

SHRIMP SAMPLER	17
Stuffed shrimp, jumbo butterflied shrimp & popcorn shrimp	
CRAB MEAT STUFFED SHRIMP	18
Butterflied, jumbo shrimp, stuffed full of our crabmeat stuffing & lightly fried	
JR CAP'N FATTY	26
Jumbo shrimp, crab cake, stuffed shrimp, catfish & popcorn shrimp. Add soft shell crab +11	

CAP'N FATTY	34
Jumbo shrimp, crab cake, stuffed shrimp, catfish, popcorn shrimp & oysters Add soft shell crab +11	

PONTCHARTRAIN PETE	54
Featuring all the best from Lake Pontchartrain: loaded with a soft shell crab, crab fingers, jumbo shrimp, popcorn shrimp & oysters. PLENTY for 2 to share!	

*we exclusively use ONLY 100% USDA catfish

PASTAS

CRABMEAT STUFFED BELL PEPPERS (2)	17
Stuffed with our family's crabmeat stuffing recipe, served with angel hair pasta tossed in our signature Bienville sauce	

SEAFOOD NAPOLEON	23
Layered Italian breaded eggplant medallions & panko fried crab cake, lightly fried & topped with our shrimp & crabmeat cream sauce, served over angel hair pasta	

CAJUN ALFREDEAUX	15
Our twist on an Italian classic- creamy sauce tossed with sautéed crawfish, peppers & Cajun spices over fettuccine, topped with fried crawfish tails. Sub fried shrimp +2	

FOUR SEASONS	24
Grilled shrimp & crawfish tossed in our Creole cream sauce over fettuccini & topped with lump crabmeat & fried oysters	

CRAB TRAP	21
Our crabmeat stuffing, balled up & trapped inside 2 fried catfish strips, served over angel hair pasta tossed with crawfish étouffée	

ALFREDO ERIN	13
Your choice: grilled or blackened chicken in our garlic Alfredo sauce. Sub shrimp +2	

OOH LA LA	28
Angel hair pasta tossed in our crawfish cream sauce, topped with a golden fried soft shell crab & lump crabmeat	

SIGNATURE ENTREES

THE FAT CAT	18
Crawfish étouffée served over rice & topped with fried catfish. Sub fried shrimp +2	

CRAWFISH TWO STEP	15
We've amped up our traditional crawfish étouffée & rice dish by adding fried crawfish tails on top- once you try it, you'll never go back!	

GRIS GRIS SHRIMP & GRITS	14
This southern staple is kicked up with our creamy smoked gouda grits, topped with our jalapeño cheese sauce, sautéed onions, peppers & bacon	

THE CUCO	15
3 Shrimp tacos, grilled, blackened or fried, dressed with lettuce, pico & sriracha mayo, served with chips & queso	

REDFISH ACADIANA	25
Blackened redfish topped with crawfish étouffée, served with bayou boudin rice & sautéed vegetables	

COASTAL CATCH	MKT
Chefs choice: grilled, blackened or pan fried. Served with Cajun potatoes & sautéed vegetables	

BLACKENED CHICKEN PLATE	14
2 chicken breasts served with baked macaroni & sautéed vegetables	

RIBEYE	29
14 oz hand-cut Prime Certified Angus Beef. 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 food born illness.

DESSERTS

WHITE CHOCOLATE CREME BRULEE	7
MAMA'S BREAD PUDDING	7
CREOLE CREAM CHEESECAKE	7
CHOCOLATE SIN	9



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DRINKS

WE PROUDLY SERVE COCA-COLA, COMMUNITY TEA & COFFEE PRODUCTS



SCAN FOR BAR MENU

FSR 01_25