



RAW & BOILED SEAFOOD

All boiled seafood is served with corn & potatoes. Add sausage for +4



SCAN FOR
MARKET PRICE

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

SHAREABLES

SPINACH & ARTICHOKE DIP 11

A creamy New Orleans specialty! Served with Italian breaded fried bowtie pasta

CRAB CAKES (2) 12

Panko fried cakes, served with creole remoulade

BACON WRAPPED SHRIMP 13

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

ONION RINGS 8

BOUDIN BALLS 11

CRAWFISH BREAD 12

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

BUBBA FRIES 11

French fries loaded with melted cheddar cheese & bacon. Served with ranch.

FATTY FRIES 17

Back by popular demand! French fries loaded with melted cheddar & pepper jack cheese, blackened shrimp, bacon & jalapeños. Served with ranch.

SEAFOOD NACHOS 16

Hand-cut flour tortilla chips, topped with our scratch-made jalapeño queso, blackened shrimp, crabmeat & other delicious spices!

BBQ SHRIMP 13

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

SIDES | 4

CAJUN POTATOES	BAKED MACARONI
BOUDIN RICE	POTATOES & CORN
SAUTEED VEGGIES	POTATO SOUFFLE
GOUDA GRITS	RED BEANS
ONION RINGS	HUSHPUPIES
BOILED SAUSAGE	SWEET POTATO FRIES

ROYAL REDS (1LB) 25

BOIL FEAST MKT

1 lb Shrimp, 1 lb Royal Reds, 1 Snow Crab Cluster

SHRIMP (1LB) 19

SNOW CRAB MKT

PLATTER
2 Snow Crab Clusters

SALADS & SOUPS

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

GARDEN 5/9

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

CAESAR 5/9

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

BUFFALO 15

Your choice: chicken or shrimp tossed in buffalo sauce, tomato, cucumber, red onion, pepper jack cheese & housemade croutons

THE SONNY 15

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

TCHOUP CHICKEN 15

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

POBOYS & SANDWICHES

All served with fries.

SHRIMP POBOY* 11/17

FISH POBOY* 10/15

OYSTER POBOY* 14/23

ROAST BEEF POBOY* 11/17

PISTOL PETE POBOY 12/19

Blackened shrimp, sauteed onions & peppers, pepper jack cheese, dressed with lettuce & creole remoulade

BOGUE CHITTO CHICKEN* 14

Blackened chicken breast, cheddar cheese, bacon & BBQ sauce, served on brioche

THE RIGGER* 13

Hand pattied burger, served on brioche. Make it a “Double Rigger” +4
Add cheese or jalapeños +.95 each.
Bacon +1.50

CANAL CLUB 13

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

FATTY MELT 12

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

*dressed with mayo, lettuce, tomato & pickle

FRIED SEAFOOD

Served with fries, hushpuppies & Texas toast

SHRIMP	17
FISH	15
1/2 & 1/2 PLATTER	16
Jumbo shrimp & fried fish. Sub oysters +3	
OYSTER	24

SHRIMP SAMPLER	18
Stuffed shrimp, jumbo butterflied shrimp & popcorn shrimp	
CRAB MEAT STUFFED SHRIMP	17
Butterflied, jumbo shrimp, stuffed full of our crabmeat stuffing & lightly fried	

*We serve domestic product whenever available

CAP'N FATTY	34
Jumbo shrimp, crab cake, stuffed shrimp, fish, popcorn shrimp & oysters	
THE TRIO	22
The ultimate trifecta! Jumbo shrimp, fried fish, & oysters. Add a crab cake for +5	

PASTAS

CRABMEAT STUFFED BELL PEPPERS (2)	18
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 agel hair pasta	

ALFREDO ERIN	15
Your choice: grilled or blackened chicken in our garlic Alfredo sauce. Sub shrimp +2	

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

CAJUN ALFREDEAUX	16
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	

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.

SIGNATURE ENTREES

THE CAJUN SAMPLER	16
When you can't decide, just try them all! 3 portions of our favorite comfort dishes: Red Beans & Rice, Crawfish Étouffée & Seafood Gumbo	

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

CRAWFISH TWO STEP	16
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	15
This southern staple is kicked up with our creamy smoked gouda grits, topped with our jalapeño cheese sauce, sautéed onions, peppers & bacon	

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

THE CUCO	16
3 shrimp tacos, grilled, blackened or fried, dressed with lettuce, pico & sriracha mayo, served with chips & queso	

BLACKENED CHICKEN PLATE	16
Blackened chicken breasts served with baked macaroni & sautéed vegetables	

RIBEYE	29
12 oz hand-cut Certified Angus Beef. Served with potato soufflé & sauteed vegetables	

DESSERTS

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



Instagram icon FATTYSSEAFOOD

DRINKS

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

SCAN FOR BAR MENU

