

FAT TUESDAYS

NEW ORLEANS EXPERIENCE

Chef de cuisine Neil Baker.

APPETIZERS

ATCHAFALAYA ALLIGATOR Lightly breaded farm raised alligator served with a Jack Daniels red sauce piquant	\$10
SATAY KUALA LUMPUR Skewers of beef or chicken marinated in red chilies, cumin, coriander, lemongrass, and lime juice, grilled and served with ginger peanut sauce	\$8
CRAB CAKES VERMILLION  A Southern favorite of bluecrab married with vegetable upon corn maque choux	\$9
CRESENT CITY COCONUT SHRIMP Large shrimp coated in a sweet coconut breading served with a mandarin soy dip	\$9
GULF COAST CALAMARI Tender squid flash fried and served with fire-roasted mayo	\$9
TUSCAN BRUSCHETTA Toasted baguette served with traditional tomato, garlic, basil, extra-virgin olive oil, and crumbled goats' cheese	\$8
SEAFOOD AND ARTICHOKE FONDUE for TWO Shrimp, blue crab, and scallops sautéed with tender artichoke hearts then baked in a port - wine cream sauce with four cheeses Served with sliced baguette	\$14
SPINACH, ARTICHOKE & MUSHROOM FONDUE FOR TWO Sautéed baby spinach, artichoke hearts, and mushrooms with roasted garlic and white wine. Baked in a four cheese cream sauce and served with sliced baguette (add chicken \$4)	\$11
PACIFIC RIM SEARED TUNA  Pepper crusted ahi tuna served rare in Fat Tuesdays own sweet teriyaki sauce with shaved pickled ginger and wasabi mayo	\$9
MAPLE BACON SCALLOPS  Sea scallops wrapped with smoked bacon and glazed with local maple syrup	\$10
MISSISSIPPI MUSSELS A full pound of PEI mussels steeped in your choice of one of our sauces: - Andouille sausage and spicy tomato - Creamy pernod and leek - White wine and garlic - Heineken and sweet red onion	\$9
BAYOU SHRIMP Jumbo shrimp simmered in an herb vegetable broth then chilled and served with horseradish cocktail sauce or blackened and served with tomato Creole sauce	\$11
CHERRY PORK ORLEANS Succulent Ontario pork medallions pan seared and served with cherry port compote	\$10



Chef's recommendation.

Please inform your server of any food allergies

SALADS

FAT TUESDAYS' CAESAR SALAD

Crisp romaine lettuce, homemade herbed croutons, parmesan cheese, and tossed in a garlic aioli

Small \$6

Large \$9

VOODOO GARDEN SALAD

Fresh baby greens and reds with seasonal vegetables and served with your choice of our dressings: balsamic citrus, ranch, Fat Tuesdays' sweet poppy seed vinaigrette, and peanut ginger

Small \$6

Large \$9

MANDARIN SPINACH SALAD

Select baby spinach topped with roasted red peppers, toasted pecans, mandarin orange slices, red onions, and smoked bacon served with Fat Tuesdays' sweet poppy seed vinaigrette

Small \$7

Large \$10

MEDITERRANEAN GOATS' CHEESE SALAD

Baby greens and romaine drizzled with balsamic citrus vinaigrette topped with caramelized onions, fire roasted peppers, sun dried tomatoes and crumbled goats' cheese

Small \$7

Large \$10

EXCITE YOUR SALADS BY ADDING

Grilled Chicken \$4 • Sautéed Shrimp \$5

Pan fried Scallops \$6 • Seared Tuna \$7



GUMBO & SOUP

NEW ENGLAND CLAM CHOWDER

A medley of tender pieces of cherrystone clams, sweet onions, celery, and potatoes

\$6

LOUISIANA CLAM CHOWDER

Inspired in the "Big Easy", a hearty clam and potato soup in a mildly spiced tomato and cream broth

\$6

JACQUE-IMO FILE GUMBO

A delicious dark Cajun broth loaded with andouille sausage, chicken and corn (*Spicy*)

\$7

SOUP DU JOUR

Each day, FAT TUESDAYS' chef prepares a homemade soup created from the freshest of ingredients available in the Byward market

\$7



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PASTAS

SEA

GARLIC ROASTED SHRIMP

Shrimp, sun dried tomato, balsamic and roasted garlic olive oil with linguini

Small \$10
Large \$14

PASTA JAMBALAYA

Chicken, andouille sausage and tiger shrimp in spicy tomato cream sauce, served with linguini

Small \$12
Large \$15

SHRIMP N' VODKA LINGUINI

Black tiger shrimp and asparagus in a vodka cream sauce

Small \$12
Large \$16

FETTUCCINE MARINARA

Scallops, shrimp, blue crab and mussels in a fresh herb tomato sauce

Small \$12
Large \$16

SMOKED SALMON

Smoked atlantic salmon and fettuccine in a dill, caper and rose sauce

Small \$11
Large \$15

LAND

LOUISIANA BLACKENED CHICKEN PENNE

Spicy seared chicken breast with peppers and zucchini in a roasted garlic alfredo sauce

Small \$10
Large \$14

ANDOUILLE SAUSAGE

Smoked sausage sautéed with roasted peppers and red onions in a spicy tomato Creole sauce, served with penne

Small \$9
Large \$13

QUATRE FROMAGE PENNE

Swiss, parmesan, gruyere and mozzarella cheese blended with roasted garlic and cream and baked with penne (add chicken \$4)

Small \$8
Large \$12

PASTA PRIMAVERA

Fresh market vegetables, tossed in basil pesto and cream served with fettuccine

Small \$9
Large \$13

ASIAN BEEF STIR FRY

Seared beef tenderloin with onions, celery and peppers with linguini in a spicy ginger peanut sauce

Small \$12
Large \$16



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LOUISIANA CUISINE

JAMBALAYA		\$17
Traditional Louisiana dish with shrimp, chicken, ham and andouille sausage, creole vegetables artfully blended in a spicy Creole tomato sauce served with rice pilaf		
PORK TENDERLOIN		\$20
Ontario pork loin “jerked” and grilled then glazed with pineapple, demerrara sugar, and dark rum. Served with fresh eclectic vegetables and rice pilaf		
CHICKEN SUPREME		\$17
A tender breast of chicken grilled or blackened and served with a fresh vegetable medley and a choice of dirty rice or garlic roasted potatoes		
ATLANTIC SALMON		\$18
Blackened or grilled and topped with basil pesto and served with a fresh vegetable medley and a choice of dirty rice or garlic roasted potatoes		
HONEY DIJON CHICKEN		\$18
Tender chicken crusted with Cajun spiced flour and basted with a sweet honey and Creole mustard sauce, served with a fresh vegetable medley and a choice of dirty rice or garlic roasted potatoes		
SHRIMP CREOLE		\$16
A New Orleans experience of shrimp sautéed with garlic, white wine and simmered in a tomato cream sauce served with rice pilaf		
AHI TUNA ‘STACK’ (reduced carbohydrate entrée)		\$18
Grilled Yellow Fin tuna stuffed with eclectic sautéed vegetables in a mushroom cream sauce. Served rare		



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SURF AND TURF

NEW YORK STRIPLOIN \$23

A 12oz. Alberta AAA cut prepared blackened or char-grilled to your liking. Served with fresh eclectic vegetables and your choice of Louisiana dirty rice or garlic roasted potatoes

Add lobster \$14 • Add Prawns \$9 • Add King Crab \$12

BEEF TENDERLOIN \$26

An 8oz. Filet cut of Alberta AAA beef blackened or char-grilled and cooked to your liking with either Louisiana dirty rice or garlic-roasted potatoes with fresh eclectic vegetables

Add lobster \$14 • Add Prawns \$9 • Add King Crab \$12

PRAWNS 7 for \$28
11 for \$32

Butterflied jumbo shrimps seasoned and broiled and served with roasted garlic butter. Eclectic vegetables and choice of Louisiana dirty rice or garlic roasted potatoes

KING CRAB \$38

Steamed Alaskan king crab legs served by the pound with your choice of Louisiana dirty rice or garlic roasted potatoes

LOBSTER TAILS \$36

2 'Rock' lobster tails broiled with roasted garlic butter and served with Louisiana dirty rice or roasted garlic potatoes and eclectic vegetables

Jazz up any entrée with
5 peppercorn sauce \$3 • caramelized onions \$3
rosemary port redux \$4 • steamed asparagus \$4
mushroom cream sauce \$4 • sauteed mushrooms \$3

Please add applicable taxes
Fat Tuesdays The New Orleans Experience
62 York St



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