

FAT TUESDAYS

NEW ORLEANS EXPERIENCE

Chef de cuisine Neil Baker.

APPETIZERS

ATCHAFALAYA ALLIGATOR	\$10
Lightly breaded farm raised alligator served with a Jack Daniels red sauce piquant	
SATAY KUALA LUMPUR	\$8
Skewers of beef or chicken marinated in red chilies, cumin, coriander, lemongrass, and lime juice, grilled and served with ginger peanut sauce	
CRAB CAKES VERMILLION 	\$9
A Southern favorite of bluecrab married with vegetable upon corn maque choux	
CRESENT CITY COCONUT SHRIMP	\$9
Large shrimp coated in a sweet coconut breading served with a mandarin soy dip	
GULF COAST CALAMARI	\$9
Tender squid flash fried and served with fire-roasted mayo	
TUSCAN BRUSCHETTA	\$8
Toasted baguette served with traditional tomato, garlic, basil, extra-virgin olive oil, and crumbled goats' cheese	
SEAFOOD AND ARTICHOKE FONDUE for TWO	\$14
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	
SPINACH, ARTICHOKE & MUSHROOM FONDUE FOR TWO	\$11
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)	
PACIFIC RIM SEARED TUNA 	\$9
Pepper crusted ahi tuna served rare in Fat Tuesdays own sweet teriyaki sauce with shaved pickled ginger and wasabi mayo	
MAPLE BACON SCALLOPS 	\$10
Sea scallops wrapped with smoked bacon and glazed with local maple syrup	
MISSISSIPPI MUSSELS	\$9
A full pound of PEI mussels steeped in your choice of one of our sauces: <ul style="list-style-type: none">- Andouille sausage and spicy tomato- Creamy pernod and leek- White wine and garlic- Heineken and sweet red onion	
BAYOU SHRIMP	\$11
Jumbo shrimp simmered in an herb vegetable broth then chilled and served with horseradish cocktail sauce or blackened and served with tomato Creole sauce	
CHERRY PORK ORLEANS	\$10
Succulent Ontario pork medallions pan seared and served with cherry port compote	



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



Traditional Louisiana dish with shrimp, chicken, ham and andouille sausage, creole vegetables artfully blended in a spicy Creole tomato sauce served with rice pilaf

\$17

PORK TENDERLOIN

Ontario pork loin “jerked” and grilled then glazed with pineapple, demerara sugar, and dark rum. Served with fresh eclectic vegetables and rice pilaf

\$20

CHICKEN SUPREME

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

\$17

ATLANTIC SALMON

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

\$18

HONEY DIJON CHICKEN

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

\$18

SHRIMP CREOLE



A New Orleans experience of shrimp sautéed with garlic, white wine and simmered in a tomato cream sauce served with rice pilaf

\$16

AHI TUNA ‘STACK’ (*reduced carbohydrate entrée*)

Grilled Yellow Fin tuna stuffed with eclectic sautéed vegetables in a mushroom cream sauce. Served rare

\$18



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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

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

11 for \$32

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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