



WELCOME TO FATZ CAFE

Where everyone's a regular®



2007 W. Lucas St.
843.413.9186

WHAT IS CALABASH CHICKEN?

Along the southern coast of North Carolina is a small fishing village called Calabash. Famous for its breaded and fried seafood, Calabash came to represent a style of cooking that involves a light batter plus a tantalizing blend of seasonings that brought out flavors and aromas second to none. At Fatz Cafe, we've altered the recipe just enough (won't tell you exactly how) for it to turn out some of the most delicious chicken you've ever tasted. These are no ordinary chicken tenders. Instead, we take our plump chicken tenders, dip them in buttermilk and hand-bread them in our specially seasoned breading. We then lightly fry them so that when they arrive at your table, you clearly understand why it's called World Famous Calabash Chicken. Others might call theirs "Calabash Chicken," and we're flattered that they think so highly of ours that they want to imitate it. However, in our humble opinion, they haven't come close.

DRINKS

Iced Tea

Freshly brewed (sweet or unsweet)
Half & Half (half sweet tea & half lemonade)

Coffee

Freshly brewed (regular or decaf)

Drinks

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Mountain Dew, Lemonade, Bottled Water, Milk, Hot Tea



Fatz Freezes

Available in Strawberry, Banana and Peach. 3.50

Strawberry Freeze



Cold Draft Beer

Beer

Bottled Domestic: Budweiser, Coors Light, Miller Lite, Michelob Ultra

Import & Specialty Beers: Amstel Light, Corona Extra, Heineken, Newcastle Brown Ale, Samuel Adams Boston Lager, Yuengling

Draft: Bud Light, Michelob Light

If your favorite beer is not listed, ask your server about other selections.

Wine

Trinchero Family Estates

California Chardonnay, Cabernet, Merlot
glass: 6.50/bottle: 20.00

Alice White, Australia

Chardonnay, Cabernet, Merlot
glass: 4.50/bottle: 14.00

Montevina, California

Pinot Grigio
glass: 6.00/bottle: 18.00

Trinity Oaks, California

Riesling, Pinot Noir
glass: 5.00/bottle: 16.00

Sutter Home

White Zinfandel
glass: 4.00/bottle: 13.00

SIGNATURE COCKTAILS & CLASSICS

The Peach Shed Peach and cranberry mixed with vodka. 6.00

Tybee Island Tea A southern twist on the Long Island classic in a lemon sugar-rimmed glass. 6.50

Kiawah Kooler Rum, peach, pomegranate and pineapple. 6.00

Bloody Mary Vodka and signature spicy mix, garnished with a shrimp cocktail, lime and celery stalk in a salt-rimmed glass. 5.50

Margarita Lime, triple sec, tequila and a splash of orange juice served in a salt-rimmed glass. 5.50

Daiquiris Available in Strawberry, Banana and Peach. 6.00



The Peach Shed

Our bar is fully stocked with premium brands of vodka, gin, bourbon, rum, tequila and scotch, as well as liqueurs, cordials and cognacs to complement your dining experience. Ask your server for special requests.

APPETIZERS

Honey BBQ Chicken Nachos Crispy tri-colored tortilla chips topped with Monterey Jack and Cheddar, black beans and World Famous Calabash Chicken® tossed in our own honey barbeque sauce. Garnished with fresh cilantro. 5.49



Fried Green Tomatoes Hand-breaded, fried and served on top of creamy stone-ground cheese grits with our remoulade sauce. 6.79

Three Cheese Spinach Dip Oven baked blend of fresh spinach and three cheeses served with tri-colored tortilla chips and salsa. 5.49

Chicken Wings Wings and drummies served with bleu cheese and celery sticks. Buffalo mild, Buffalo hot or Honey barbeque. 7.99

Cheese Fries Crispy fries topped with plenty of Monterey Jack and Cheddar cheeses and applewood-smoked bacon. Served with ranch for dipping. Regular 5.99 Table size 7.99

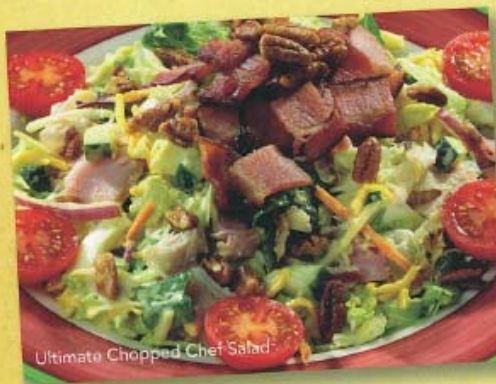
Homemade Soups Rich and hearty homemade soups served daily. Loaded Potato, Chicken & Rice or Soup of the Day. Cup 2.49 Bowl 3.99

Cajun Firecracker Sticks Spicy gulf shrimp, andouille sausage, seared onions and peppers, spinach and melted Jalapeno Jack cheese all rolled in a tomato-basil tortilla. Crisp fried and served with our remoulade sauce and spicy ranch. 8.49



SALADS

Ultimate Chopped Chef Salad Crisp salad greens, Monterey Jack and Cheddar cheeses, warm applewood-smoked bacon, smoked turkey, ham, vine-ripened cherry tomatoes, cucumbers, chopped eggs, red onions and candied pecans. Tossed with honey mustard dressing. 10.29



House Salad Crisp mixed greens, cucumbers, Monterey Jack and Cheddar cheeses, applewood-smoked bacon, cherry tomatoes and croutons. 6.99

Southwest Chicken Salad Flour tortilla shell filled with fresh greens, Monterey Jack and Cheddar cheeses, cherry tomatoes, black beans, chipotle grilled chicken, sour cream and cilantro. Served with salsa and spicy ranch dressing. 8.99

Traditional Caesar Salad Tender romaine tossed in creamy dressing and topped with croutons and Parmesan cheese. 6.99

Fire-Grilled Chicken Caesar Salad Traditional Caesar topped with chipotle grilled chicken, crispy croutons, onion straws and Parmesan cheese. 8.79

Calabash Chicken Salad Our World Famous Calabash Chicken® atop fresh mixed greens, Monterey Jack and Cheddar cheeses, applewood-smoked bacon, cucumbers, cherry tomatoes and croutons. 9.29

Seabreeze Spinach Salad Grilled, sliced chicken breast over baby spinach with mushrooms, chopped eggs, red onions, chopped applewood-smoked bacon, dried cranberries, ripe tomatoes and candied pecans. Topped with Monterey Jack and Cheddar cheeses and served with hot bacon vinaigrette dressing. 9.29

Soup & Salad A bowl of our homemade soup with your choice of House, Veggie or Caesar salad. 7.99

Our Fatz Signature Dressings: Ranch, Spicy Ranch, Thousand Island, Honey Mustard, Bleu Cheese, Gourmet Caesar and Italian. Or choose from: Raspberry Walnut Vinaigrette, Fat-Free Sun-Dried Tomato, Lite Olive Oil Vinaigrette and Hot Bacon Vinaigrette.

CHICKEN & PASTA

Add soup or side salad (House, Veggie or Caesar) to any entrée for 2.49.



World Famous Calabash Chicken®

Our signature recipe features a half-pound of marinated chicken tenders, hand-breaded and fried to perfection. Served with honey mustard and a side item. Includes your choice of soup or a side salad (House, Veggie or Caesar). 11.99

Carolina Stacked Chicken Grilled chicken breast basted with a Carolina-style golden barbeque sauce and topped with ham, crumbled applewood-smoked bacon and melted Monterey Jack cheese. Served with your choice of side item. 10.99

Roasted BBQ Half Chicken Tender oven roasted bone-in chicken basted with barbeque sauce, served with your choice of side item. 9.99

Chicken Pot Pie Mom's traditional pot pie, made in its own gravy covered with a golden brown pastry crust and baked with peas and carrots. Served with your choice of side salad (House, Veggie or Caesar). 7.99

Aloha Chicken Grilled boneless chicken breast marinated in tropical juices and spices topped with grilled pineapple. Served on a bed of garden blend rice pilaf with your choice of side item. 9.99

Chicken Carbonara Linguine tossed with grilled chicken, applewood-smoked bacon, cherry tomatoes, garden peas and sautéed mushrooms in a garlic cream sauce. Garnished with Parmesan cheese. 11.99

Baja Chicken Pasta Chipotle barbeque chicken, andouille sausage, seared onions and peppers, sautéed mushrooms and salsa all tossed with penne pasta and a chipotle cream sauce. Garnished with diced tomatoes, cilantro and Parmesan cheese. 12.79



SIDES



- Stone-ground Cheese Grits
- Cinnamon Apples
- Sweet Vidalia Onion Coleslaw
- Steamed Seasonal Veggies
- Garden Blend Rice Pilaf
- Baked Sweet Potato
- French Fries
- Baked Potato
- Red-skinned Mashed Potatoes
- Grilled Veggie Skewers
- Steamed Broccoli with Cheese
- Sautéed Sliced Mushrooms

If for any reason your meal or service does not meet your expectations, please bring it to our attention immediately. We'll make it right.

BEEF & RIBS

Our USDA choice beef is carefully selected and aged for maximum tenderness. Steaks and ribs are served with your choice of side item and soup or side salad (House, Veggíe or Caesar).

TC's Hard Cider Sampler⁺ Our Fatz Sampler for the steak lover. A six-ounce sirloin marinated in our hard cider blend for a delicious flavor. Served with three pieces of World Famous Calabash Chicken[®] and three jumbo fried shrimp. 13.99



Smothered Chopped Steak⁺ Choice ground chuck, chargrilled and smothered with gravy, sautéed mushrooms, peppers and onions. Served with red-skinned mashed potatoes or your choice of side item. 12 ounces 9.99

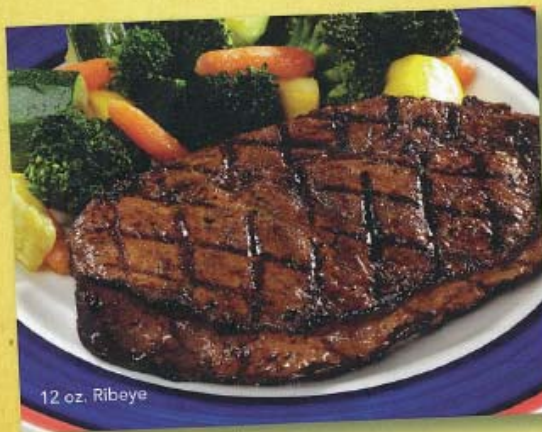
Fatz Sampler Three of our most popular items together on one platter, half-rack of babyback ribs, three pieces of Fatz World Famous Calabash Chicken[®] and three fried jumbo shrimp. 16.99

BBQ Babyback Ribs Tender, fall-off-the-bone pork ribs basted with barbeque sauce. Full-rack 16.99
Half-rack 13.49



Top Sirloin⁺ Our choice sirloin is served thick, juicy and full of flavor. 10 ounces 13.99
6 ounces 10.99

Ribeye⁺ Best of the best! Our most tender steak, full-flavored and center cut. 12 ounces 16.99



Make It Your Own

Add any combination of mushrooms, peppers and onions to your steak for 1.99.

Add three pieces of Calabash chicken or three pieces of jumbo fried shrimp to any entrée for 2.99.

Add a grilled five-shrimp skewer to any entrée for 4.99.



On a special diet? Fatz Cafe strives to accommodate the dietary needs of our guests. If you have any special preparation requests, please don't hesitate to notify your server. Your satisfaction is always guaranteed at Fatz Cafe.

Fatz Cafe uses 100% canola oil for frying.

BURGERS & SANDWICHES

All burgers and sandwiches are served with your choice of side item.
Add soup or side salad (House, Veggie or Caesar) for 2.49.

Big City Reuben Thinly-sliced corned beef on grilled rye bread with thousand island, sauerkraut and Swiss cheese. 7.99

Fatz Club Smoked turkey, ham, applewood-smoked bacon, lettuce, tomato, mayonnaise, Monterey Jack and Cheddar cheeses on grilled honey wheat bread. Served with honey mustard. 8.29

Calabash Wrap Tomato-basil tortilla stuffed with our World Famous Calabash Chicken®, Monterey Jack and Cheddar cheeses, lettuce, tomato and spicy ranch. 7.99



Old-Fashioned Cheeseburger⁺ A half-pound burger topped with lettuce, tomato, red onions, dill pickle chips, Cheddar cheese, mustard and mayonnaise. Want bacon? We'll add it for free. 7.99

Pimento Cheeseburger with Fried Green Tomatoes⁺ A half-pound burger topped with Sheri's southern pimento cheese, lettuce and two fried green tomatoes drizzled with remoulade sauce. 8.29



Fatz Onyum Burger⁺ A half-pound of seasoned ground chuck covered in a spicy sauce and stacked high with Fatz signature Onyums, lettuce and tomato. 8.29



Honey Mustard Chicken Sandwich Grilled, aloha marinated chicken breast served on a sesame seed bun with lettuce, tomato and red onions. Topped with our signature honey mustard sauce. 7.99

Blackened Fish Sandwich Mild, flaky fish fillet seared with Cajun spices, served on a grilled hoagie roll with lettuce, tomato, red onions and a side of tartar sauce. 8.99

Fatz Cheese Steak Our take on the classic features thinly-sliced, marinated roast beef piled high with sautéed peppers and onions, melted provolone, lettuce, tomato and red onions on a grilled hoagie roll. 8.99

SIDES



- Stone-ground Cheese Grits
- Cinnamon Apples
- Sweet Vidalia Onion Coleslaw
- Steamed Seasonal Veggies
- Garden Blend Rice Pilaf
- Baked Sweet Potato
- French Fries
- Baked Potato
- Red-skinned Mashed Potatoes
- Grilled Veggie Skewers
- Steamed Broccoli with Cheese
- Sautéed Sliced Mushrooms

* THIS ITEM IS COOKED TO YOUR PREFERENCE. FATZ CAFE IS COMMITTED TO THE HIGHEST STANDARDS OF FOOD SAFETY. WARNING: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE AN EXISTING MEDICAL CONDITION.

SEAFOOD

Add soup or side salad (House, Veggie or Caesar) to any entrée for 2.49.

Edisto Shrimp & Grits Stone-ground cheese grits with Cajun jumbo and popcorn shrimp, crumbled applewood-smoked bacon. Drizzled with Burgundy mushroom gravy and garnished with Parmesan cheese. 11.29



Fatz Famous Fish Two of our light, flaky fish fillets are prepared to your preference: hand-breaded and fried, blackened or Key West style — lemon, thyme and basil seasoning. Served with your choice of side item. 12.49
Single fillet 9.99

Fried Jumbo Shrimp Ten hand-breaded jumbo shrimp fried and served with your choice of side item. 11.29

Calabash Popcorn Shrimp Popcorn shrimp, hand-breaded and fried, served with your choice of side item. 8.99

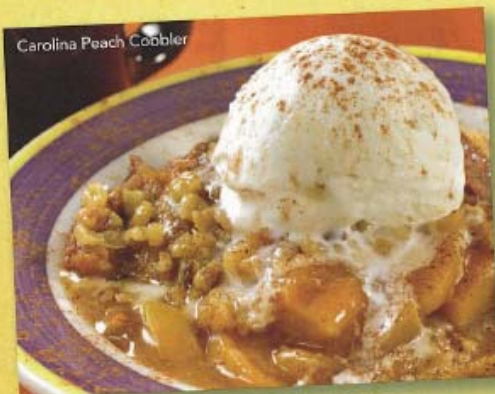
Maple Plank Salmon Seasoned Atlantic salmon roasted on a maple plank and glazed with our sweet & spicy barbeque sauce. Served with grilled veggie skewers on a bed of garden blend rice pilaf. 14.99

Grilled Shrimp & Veggie Harpoons Ten jumbo shrimp and fresh veggies, lightly seasoned with a roasted garlic and red pepper blend. Served on skewers atop a bed of garden blend rice pilaf. 11.99



DESSERTS

Carolina Peach Cobbler A Carolina favorite! Southern-style, homemade cobbler made with peaches, cinnamon and brown sugar. Topped with vanilla ice cream and walnuts. 4.49



Double Fudge Brownie Over a half-pound of dark and rich chocolate brownie filled with crunchy walnuts and topped with ice cream and fudge sauce. 4.29

Cheesecake & Strawberries Sky-high, New York-style cheesecake covered with strawberries in sauce. 3.99

Peanut Butter Pie Made with crunchy peanut butter in a chocolate cookie-crumb crust. Covered in a cocoa milk chocolate icing and topped with Reese's Peanut Butter Cups™. 4.99

Brownie Bites Hot, gooey brownie bites served with vanilla ice cream laced with chocolate syrup. 2.49

Cheesecake Bites Mini wedges of creamy New York-style cheesecake rolled in graham cracker crumb crust and served with vanilla ice cream, strawberries and chocolate syrup. 2.99

AFTER DINNER COFFEE DRINKS

Kahlua & Coffee Jazz up your coffee with a shot of Kahlua® Liqueur. 5.00

Kahlua Grand Coffee Kahlua® Liqueur and Grand Marnier® mixed with our freshly brewed coffee. 6.50

Bailey's & Coffee Treat yourself and your coffee with Bailey's® Irish Cream. 5.00

Bailey's Irish Coffee Jameson® Irish Whiskey and Bailey's® Irish Cream mixed with our freshly-brewed coffee. 6.50