FOLLOW US:



STEAMER POTS

COMES WITH CORN ON THE COB, RED POTATOES, SWEET ONIONS AND BUTTER

THE COROLLA

1/2 Snow Crab Legs, 2 Lrg Scallops, 4 Jumbo Shrimp, 3 Clams, 3 Mussels, 1 Andouille Sausage

THE LIGHTHOUSE

6oz Lobster Tail, 4 Jumbo Shrimp, 6 Clams, 6 Mussels, 2 Lrg Scallops

THE BACKYARD 12 Clams, 1/2 lb. Lrg Shrimp, 1 Andouille Sausage

THE ALASKAN 1lb. Snow Crab Legs, 4 Jumbo Shrimp, 3 Lrg Scallops

THE CAPTAIN

6oz Lobster tail, 1/2lb. Snow Crab Legs, 3 Clams, 3 Lrg Scallops, 1 Andouille Sausage



42

50

35

50

62

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BUILD YOUR OWN STEAMER POT

VEGGIE SET Cob, potatoes, onions	6
ANDOUILLE SAUSAGE	5
DOZEN CLAMS	14
DOZEN MUSSELS	14
DOZEN OYSTERS	18
1 LB. LRG SHRIMP	18
1 LB. SCALLOPS	40
1 LB. KING CRAB LEGS	MP
1 LB. SNOW CRAB LEGS	MP
1 LB. JUMBO SHRIMP	21
1 LB. LOBSTER CLAWS	30
LOBSTER TAIL	26

HECK YEAH, WE HAVE LOCAL BLUE CRABS!



PULLED STRAIGHT OUT OF THE CURRITUCK SOUND

CALL TO RESERVE YOURS AHEAD OF TIME AND WE'LL HAVE THEM READY TO GO FOR YOU! (MARKET PRICE

FAT

SANDWICHES

SERVED ON A FRESH BAKED, LIGHTLY TOASTED BUN. TABLE TOP SAUCES TO CHOOSE FROM. ADD BACON \$1

VEGGIE BURGER	8
CHICKEN BBQ	10
NC PORK BBQ with Coleslaw	10
SMOKED BEEF BRISKET	14
CHICKEN SANDWICH	14

Chicken breast grilled, blackened, or fried. Lettuce, tomato, and onion

CHARGRILLED BURGER 12

SOUPS & SALADS

DRESSINGS: BLEU CHEESE, RANCH, BALSAMIC VINAIGRETTE, 1000 ISLAND, HONEY MUSTARD, GOLDEN ITALIAN

BLUE CRAB CHOWDA | CUP 8 BOWL 15

Cream-based

SPICY SEAFOOD GUMBO | CUP 8 BOWL 15 Tomato-based

GARDEN SALAD 8

Lettuce, tomato, red onion, cucumber, radish, carrot, grated cheese, and croutons

I wo 4 oz Angus patties, choice of Pepperjack, Swiss,American, or Cheddar. Lettuce, tomato, and onionBRISKET CHEESESTEAK16Smoked Brisket, sauteed green peppers and onion, choice of

Pepper Jack, Swiss, American or Cheddar

OYSTER PO'BOY14SHRIMP PO'BOY14FISH SANDWICH14

Chef's recommendation: order your Rockfish sautéed or blackened, your Flounder fried, and your Tilapia any way you want!

CAROLINA CRAB CAKE19SOFT SHELL CRAB15CHILLED LOBSTER16SALAD ROLL16

YOUNG'NS





1159 AUSTIN ST. SUITE 101-A, COROLLA, NC 252.453.9931

CATERING? EMAIL US AT FATCRABSOBX@GMAIL.COM

LAND PLATTERS

OCEAN PLATTERS

SERVED WITH YOUR CHOICE OF TWO SIDES ADD \$2 FOR SIDES MARKED WITH **

SOUTHERN SAMPLER	32		ATCH FISH		21
Smoked Beef Brisket, Pork BBQ, & Chicken BBQ blackened, your Flounder fried, and your Til			-		
BEEF BRISKET	23	way you v	•		is ong
Smoked and sliced		STEAME	D MULE'S	DELIGHT S	21
NC PORK BBQ	19	6 jumbo s	shrimp, 2 la	rge scallops	ġ
Smoked and pulled Eastern NC Style		NET 'EM	AND RAKI	E **EM	22
CHICKEN BBQ	18	Hand brea	aded fried :	shrimp & fresh clam strips	
Pulled Breast and Thigh meat smoked		CAROLIN	A BLUE CI	RAB CAKES	29
ST. LOUIS RIBS HALF RACK \$23/FULL RACK	\$35	2 butter s	autéed cra	b cakes	
Half Rack or Full Rack		STEAME	D SEAFOOI	D SAMPLER	28
ALL MEATS ARE SMOKED IN THE		-		2 large scallops, 3 jumbo	
HOUSE		shrimp, 3		0	30
			IED COMB	U callops, 3 Oysters, 4 lrg. S	
			et, 2 ti g. ot		ii iiiip
Citer River	SPEC	IALTIES			
the word					10
SEAFOOD MAC N CHEESE Mac & Cheese top	ped wit	h a variety o	of fresh sea	afood offered by our ocear	ns 19
FISH TACOS Tempura fried Mahi w/ slaw, pico, pickled red onion, in a flour tortilla 17					
				1 1 1 1	0
	23				Ĵ
FRIED BASKETS			APPETIZ	ERS	
SERVED WITH FRIES & HUSHPUPPIES					-
CLAM STRIPS 17 BASI	KET 0'(8	BASKET O'HUSHPUPP	
OVSTERS 19 BASI	KET O'I		8	BASKET O'SWEET TATER	FRIES 10
CUDIMD 10 FRIE	D CALA	MARI	14	HOT CRAB DIP	17

FISH OF THE DAY	18
SCALLOPS	26

18

FRIED CLAMS14BUFFALO FRIED SHRIMP17

17

CONCH FRITTERS

SMOKED WINGS1/2 DOZ.10FULL DOZ.20

14

SHRIMP COCKTAIL

CHOICE OF SAUCE: BBQ, OLD BAY HONEY MUSTARD, MANGO HABANERO, SWEET THAI CHILI, HOT



SHRIMP

CORN BREAD 4 • COLESLAW 3 • CORN ON THE COB 4 • TORTILLA CHIPS 4 HUSH PUPPIES 4 • BAKED BEANS 3 • COLLARD GREENS** 5 • SWEET FRIES** 5 MAC-N-CHEESE** 5. • FRENCH FRIES 4

FOOD FROM THE KITCHEN AND THE STEAMER MAY COME OUT AT DIFFERENT TIMES

*SOME ITEMS CONTAIN INGREDIENTS THAT MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS