

831 Parris Island Gateway
Half a Mile from
Parris Island

843.379.1500
www.fat-patties.com



We are Proud to be a
partner of
Southern Swiss Dairy Farm
Their Grass Fed Beef
and Dairy help make
us look good.

Snacks

- Blue Cheese Tater Tots Spicy Aioli, Pecan-Pear Salad 6.
- Southern Fry Stack Our Rosemary Fries, Smoked Cheddar Cheese, Sausage Gravy 7.
- Deviled Shrimp Flash Fried, Chili Lime Pepper Jelly, Cool Ranch 9.
- Warm Pimento Beer Cheese Dip 8.
Garlic Toast Points and House made Chips
- Chicken Wings Pineapple Mustard, Hot, or Sweet and Sour with Cool Ranch 7.
- FP's Chili Naked or Fully Dressed 5./6.
- Beer Boiled Shrimp Peel & Eat Wild American Shrimp, Onions, Spices 8.
- Pork Stuffed Jalapenos Roasted 1/2 Jalapenos 6.
Pulled Pork, Smoked Gouda Sauce
- Crab Stuffed Deviled Eggs Tabasco Mayo 5.

Salads Lemon Vin, Blue Cheese, Ranch, Caesar, Honey Mustard.

- Shrimp or Lump Crab 5. Pan Seared Chicken 4. Any Pattie 5.
- House Salad Cucumbers, Tomato, Onion, Croutons 6.
- Caesar Salad Crisp Romaine, Raw Garlic, Shaved Parm, Hard Boiled Egg 7.
- Spinach Salad Blue Cheese, Poached Pears, Pecans, Lemon Vinaigrette 7.

Pattieless Served with Our Homemade BBQ Chips.

- Southern BBQ Sandwich 8.
Red Cider BBQ, Pulled Pork, Pickles
- Shrimp PoBoy Lettuce, Remoulade, Diced Tomatoes 9.
- Blue Crab Roll Old Bay Mayo, Lettuce, Tomato 9.
- Fat Hen Chicken Fried Chicken, Sausage gravy, Cheddar Cheese 8.
- Chicken Tacos Pan Seared Chicken, Fire Roasted Tomato, Jalapenos, Smoked Cheddar, Spicy Aoili 8.
- Pork Tacos House Slaw, Pimento Cheese, Pork BBQ 7.

Hand Spun Shakes 5.

- Vanilla n Caramel
Double Chocolate
Black and White
Burnt Marshmallow
Bacon Maple Ice Cream
Root beer Float

Spike it +3.

- Jack Daniels
Rumpleminze
Kahlua
Three Olives Smores
Kraken Dark Rum
Three Olives Vanilla

On the Side

- Hand Cut Rosemary & Sea Salt Fries 4. Shredded Slaw 3.
House Made BBQ Potato Chips 3.



Patties

Each 8oz Pattie is presented on a House Baked Bun with Pickles and Our Rosemary, Sea Salt Fries. Cooked to your preferred temperature. Just Pick your Pattie!



Plain Pattie 8.5 9.5 7.5 9.5 6.5
Just what it says

Baby Blue 10. 11. 9. 11. 8.
Blue Cheese, Caramelized Onions, Garlic Mayo

Fuhgetabout it 10. 11. 9. 11. 8.
Marinara, Provolone Cheese, Basil Mayo

Virginia V 10. 11. 9. 11. 8.
Pimento Cheese, Thick Cut Bacon, Slaw, Garlic Mayo

Frenchie 10. 11. 9. 11. 8.
Brie, Rosemary Mustard, Caramelized Onions

Over Easy 10. 11. 9. 11. 8.
Swiss, Mushrooms, Caramelized Onions, Fried Egg, Garlic Mayo

Green Goblin 10. 11. 9. 11. 8.
Garlic Braised Spinach, Tomatoes & Mushrooms, Goat Cheese, Spiced Honey

Holy Cow! 10. 11. 9. 11. 8.
French Fries, Sausage Gravy, Cheddar Cheese

Smothered Onion 10. 11. 9. 11. 8.
Creamy French Onion Bisque, Swiss Cheese, Caramelized Onion, Crouton

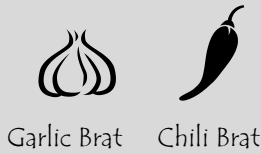
Burn so Gouda 9. 10. 8. 10. 7.
Smoked Gouda Sauce, Fire Roasted Tomatoes, Jalapenos

Who's Your Pattie 11. 12. 10. 12. 10.
Pulled Pork, Cider BBQ, Apple Wood Bacon, Smoked Cheddar Cheese, Pickles and Slaw

The Boot 10. 11. 9. 11. 8.
FP's Chili, Cheddar, Onion Crisps

Brats

Our Brats are produced locally by Island Meat Market on Lady's Island. Presented on a House Baked Bun with Pickles and Our Rosemary, Sea Salt Fries. Choose your Brat!



Plain 7. 8.
Just the way you like it

Plantation Style 8. 9.
Brown Mustard, House Made Slaw, Pimento Cheese

Sweet Fire 8. 9.
Caramelized Onions, Jalapeño, Spicy Aioli

Smoky 8.5 9.5
Smoked Gouda Sauce, FP's Chili

Salsa Jack 8.5 9.5
Cilantro, Tomato,, Jalapenos, Onion , Pepper Jack, Hot Sauce

The Pomp 8.5 9.5
Peppers and Onions, Marinara, Provolone Cheese, Basil Mayo

Twisted 8.5 9.5
Poached Pears, Sauerkraut, Rosemary Mustard

Build Your Own Pattie or Brat

Submit your creation on our Facebook page for Burger of the Week. If we choose your burger you could win a Fat Patties Gift Certificate

Cheeses	Toppings .75	Toppings 1.25
Brie .85	Tomato n/c	Bacon
Blue .65	Lettuce n/c	FP's Chili
Swiss .75	Red Onion n/c	Fried Egg
Cheddar .75	Peppers	Pulled Pork 2
Parmesan .85	Jalapeno	Fried Shrimp 3
American .60	Cole Slaw	Sausage Gravy
Provolone .75	Mushrooms	Additional Pattie 5
Pepper Jack .75	Sauerkraut	Seared Chicken 2
Goat Cheese .85	Onion Crisps	Lump Crab Salad 4
Pimento Spread .65	Potato Chips	Wilted Spinach
Smoked Gouda Sauce .75	Marinara Sauce	
	Caramelized Onions	
Sauces .35		
Spicy Aioli	Brown Mustard	Chili Lime Pepper Jelly
Basil Mayo	Rosemary Mustard	Honey Mustard
Garlic Mayo	Whole Grain Mustard	Cool Ranch
Creole Remoulade	Pineapple Mustard	BBQ

*A health risk may exist in eating beef cooked below155 degrees Fahrenheit
*Please bring any food allergies to our attention ,we can customize your food