

SMALL PLATES

CAJUN FIRESTIX \$7

spicy chicken tenders with Bleu dip and veggies

CHISLIC \$10

marinated flat iron steak cubed and deep-seared rare, served with our sauce trio: house steak, truffle aioli and pesto aioli

BASKET OF CRISP STRAIGHT OR CURLY FRIES \$5

Add \$2 for: CHILI AND CHEDDAR -or- THREE CHEESE

Ⓢ EDAMAME HUMMUS AND LOCAL FARM BEETS \$7

with rice crisps and cucumbers

CUP OF SOUP AND SALAD \$10

HOT SOUPS \$5

~CHICKEN AND ANDOUILLE GUMBO
~CRAB, CORN and MUSHROOM CHOWDER
~CHEF'S CHOICE VEGETARIAN

SALAD \$6

Caesar - Spinach - Chopped - Tossed - Greek

Dressings: Cajun honey, balsamic, mango, chili lime, berry vinaigrette cracked pepper, Greek yogurt dill cucumber, honey mustard

CRISPY CALAMARI \$8

with pesto aioli and tomato basil sauces

NACHO CHIPS \$6

Tri-color corn chips, jalapeno, salsa and onion
Add \$2 for: CHILI AND CHEDDAR -or- CREOLE VEGETARIAN THREE CHEESE

HOT WINGS, \$6 / \$11

House-made Buffalo -or- Smoky BBQ

CRAWFISH NACHOS ÉTOUFFÉE \$10

tortilla chips with pepper jack, smothered in rich brown gravy

ARTICHOKE, FETA AND ROASTED GARLIC DIP FOR TWO OR MORE \$12

CHILLED SPICY CRAB DIP AND SMOKED SALMON DIP FOR TWO OR MORE \$14

with rice crisps and cucumbers

DELI PLATTER OF MEATS AND LOCAL FARM CHEESES FOR TWO OR MORE \$20

House-made alligator/pork, andouille and chorizo sausages, smoked duck breast, local cheeses and melon served with local apple pepper jelly, aioli, Creole mustard and crusty bread

SIGNATURE SANDWICHES

arrive with chipotle slaw or fresh fruit...substitute fries or a petite house balsamic or Caesar salad for one dollar extra

Ⓢ PORTOBELLO BRUSCHETTA \$7

1/2 POUND SKELLER CHILI DOG \$9

with pepper jack and red onion

BAYOU 'GATOR BURGER \$10

alligator and pork blend with lettuce, tomato, onion and pesto aioli

WILD-CAUGHT SALMON \$11

grilled or blackened, with arugula, tomato and pesto aioli

MOJO CAROLINA PULLED PORK \$9

with mop sauce and chipotle slaw

CHICKEN WRAPS \$9

Blackened Chicken Caesar -or- Buffalo Style

ROAST PORK FRENCH DIP \$10

with au jus, aged cheddar and truffle aioli

CUBANO \$9

Pulled pork, smoked ham, Swiss cheese, dill pickle and Creole mustard

CHICKEN CHEESE STEAK HOAGIE \$10

peppers, onions, mushrooms on request

'ORLEANS MUFFULETTA \$10

spicy olive tapenade, grilled chicken, smoked ham, arugula, tomato, onion and provolone

BASIL PESTO AND SUN-DRIED TOMATO-CRUSTED CHICKEN \$9

with smoked ham, provolone, fresh basil and red pepper relish

PO 'BOY OF CORNMEAL-CRUSTED SHRIMP -OR- OYSTER \$12

with arugula, remoulade and spicy olive tapenade

SEAFOOD TACOS \$12

Citrus-spiced Mahi Mahi -or- crispy crawfish and calamari, served with tzatziki, chipotle slaw, salsa fresca and manchego

AUTHENTIC PHILLY STEAK \$12

Shaved seasoned rib eye with American cheese, peppers, onions, mushrooms on request

SMOKED DUCK BREAST WRAP \$12

with manchego and chili garlic sauce

CATFISH, MAHI MAHI OR CHICKEN BREAST, GRILLED OR BLACKENED \$9

lettuce, tomato or onion on request...add \$1 for cheese

THE NAKED COW, GRILLED OR BLACKENED \$10

THE best handcrafted beef burger.... Add \$1 for cheese. Lettuce, tomato, onion on request

FRY BASKETS

SERVED WITH FRIES, CHIPOTLE SLAW AND SAUCES.....ALSO AVAILABLE GRILLED OR BLACKENED

CHICKEN -OR- CATFISH \$9

SHRIMP -OR- OYSTERS \$12

MAIN PLATES AND ENTRÉE SALADS

SALAD PLATTERS \$9

Caesar - Greek - Tossed - Chopped - Spinach
Add fries and grilled:
Portobello or Chicken Breast for \$3
Shrimp, Salmon, Mahi Mahi or
Marinated Flat Iron Steak for \$4

**BASIL AIOLI SHRIMP SALAD ON
SPINACH AND CORNBREAD CROUTON**
\$12

**BLACKENED CHICKEN, MAYTAG BLUE,
SEASONAL MELON AND STRAWBERRIES**
\$12
candied pecans and mango dressing

BUFFALO CHICKEN SALAD \$11
greens, tomato, cucumber, red onion, tortilla chips
and Bleu dressing

CRAB & CRAWFISH PEPPER PASTA \$12
local chipotle pasta with shallot, garlic, bay
seasoning, roast red peppers, scallions and Romano
wine cream (GF pasta on request)

**JAMBALAYA OF CHICKEN, PORK,
SHRIMP, ANDOUILLE AND CHORIZO \$12**

ANDOUILLE SAUSAGE AND CHEESE TORTELLINI \$11

with mushroom, sun-dried tomato, Romano and
Creole cream

Ⓢ **CAJUN RED BEANS, RICE, COLLARDS
AND CORNBREAD \$7**

BLACKENED CHICKEN PASTA ALFREDO
\$11
Gluten-free pasta available

**CATFISH, SHRIMP OR CHICKEN
"PONCHARTRAIN" \$14**
cornmeal fried then smothered in crawfish
étouffée, served with grits and collards

**GRILLED CHICKEN ON CORNBREAD
STUFFING \$10**
with corn andouille cream sauce and collards

Ⓢ **VEGETABLE JAMBALAYA \$10**

Ⓢ **CHEESE TORTELLINI WITH
ARTICHOKES, SUN-DRIED TOMATOES
AND PESTO CREAM \$10**

Ⓢ **MUSHROOM ENCHILADA \$9**
chili cream sauce and Feta

CREOLE BLUE PLATES

served with red beans, white rice or grits, collards and cornbread

HOUSE-MADE ALLIGATOR SAUSAGE, ANDOUILLE OR CHORIZO \$11

CHICKEN BREAST OR CATFISH \$11
Blackened, grilled or fried

MAHI MAHI OR SALMON \$12
Blackened, grilled or fried

CRISPY ALLIGATOR \$13
with bay seasoning, tomato, garlic, white wine and butter

MARINATED FLAT IRON STEAK \$14
with house steak sauce

SLOW-BRAISED SHORT RIB \$14

Happy Hours
Monday - Thursday 5-7p
Friday 5-9

theskeller.com
spatscafe.com

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~ 25 ¢ FOR EXTRA DRESSINGS AND SAUCES
~ 18% GRATUITY MAY BE ADDED TO PARTIES OF SIX OR MORE

~ CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE RISK OF FOOD-BORNE ILLNESS.