

We will adjust seasonings and ingredients to your taste, dietary restrictions or food allergies (dishes marked as GF are prepared with gluten-free ingredients and, V are vegetarian). Because your health is of utmost concern, we constantly search the markets, often local, for foods highest in quality and value, and only from responsible, sustainable and trusted sources.

STARTERS AND SMALL PLATES

- Ⓢ CAJUN FIRESTIX \$6
spicy pan-fried chicken with blue cheese and veggies
- SHRIMP NACHOS ÉTOUFFÉE \$10
fresh fried tortillas topped with pepper jack and smothered in rich brown gravy, fresh sour cream and pickled jalapeno
- ⓈⓈ LARGE BASKET OF FRIES \$5
\$7 with nacho cheese sauce,
or a small side \$3 / \$4 with cheese
- Ⓢ A DOZEN SKELLER WINGS \$10
Brimstone Hot - Southwest - Smokey BBQ - Chili Garlic
with blue cheese and veggies (\$5 for 1/2 dozen)
- SHARING PLATE OF WARM ARTICHOKE,
FETA AND ROASTED GARLIC DIP \$10
with fried okra and crostini
- Ⓢ CRISPY MID-ATLANTIC CALAMARI \$8
with pesto aioli and chili garlic sauces
- ⓈⓈ STADIUM NACHO CHIPS \$6
our own spicy cheese sauce on tri-color corn chips,
with pickled jalapeno, sour cream and pico de gallo
- ⓈⓈ BOWL OF CHEESY GRITS \$3
- ⓈⓈ FRIED GREEN TOMATOES AND ELOTE \$8
- BAY SHRIMP AND CRAWFISH TAILS \$12
"popcorn" style, with pesto aioli and chili garlic sauce
- Ⓢ FRIED OKRA \$8
with Greek yogurt dill cucumber dipping sauce
- SHARING PLATE OF CHILLED CRAB
AND SPINACH DIP \$13
with smoked cheddar and crisp flour tortilla triangles
- SOUP BOWLS \$6
~CHICKEN AND ANDOUILLE GUMBO
~SHRIMP, CORN and MUSHROOM CHOWDER
~CHEF'S CHOICE

SIGNATURE SANDWICHES

To help us reduce waste, sandwiches are dressed with lettuce, tomato and/or onion upon request only.
Served with fresh sweet potato chips (add \$1 for fries, cheese grits or red beans & rice)

*add local Amish farm smoked cheddar, pepperjack cheese, mild cheddar,
brie, fresh mozzarella, Muenster -or- bacon for \$1

- HANDCRAFTED BISON BURGER* \$11
grilled or blackened
- LOCAL BEEF BURGER* \$10
blackened or grilled
- CATFISH OR CHICKEN BREAST* \$10
grilled, blackened or fried
- MOJO CAROLINA PULLED PORK \$9
with smoked cheddar and the pan juices
- CHICKEN AND CAESAR SALAD WRAP \$10
Classic -or- Creole
- BUFFALO CHICKEN WRAP \$10
with romaine and Amish local farm blue cheese
- BROILED CRABCAKE \$12
with pistachio aioli
- PHILLY CHICKEN CHEESESTEAK \$10
with grilled mushrooms, onions and peppers, roasted
tomato sauce and Muenster cheese
- PO' BOYS STUFFED WITH
CLASSIC -OR- CREOLE CAESAR SALAD AND...
Grilled or fried Chicken or Catfish \$12
Grilled or fried Shrimp or Oysters \$14
- TODAY'S SPECIAL SANDWICH CREATION
(MARKET)
- BAYOU 'GATOR BURGER* \$11
alligator and pork patty, grilled or blackened
- SMOKED DUCK WRAP \$10
with pepper jack cheese, grilled onion, sweet peppers
and chili garlic sauce
- FISH TACOS \$12
Either flash-fried Louisiana CRAWFISH and Mid-Atlantic CALAMARI -OR- Today's marinated and grilled FRESH
FISH, with jicama, romaine, dill cucumber dressing, pickled jalapeno, pico de gallo, and Manchego cheese

SALADS AND PLATTERS

Ⓢ HOUSE SALADS
AND FRESHLY BAKED BREADSTICKS
\$7 SMALL -OR- \$10 LARGE

TOP ANY HOUSE SALAD WITH...
Grilled or blackened CHICKEN or PORTOBELLO \$3
Grilled or blackened SHRIMP or SALMON \$5

SOUP AND SMALL SALAD \$11

~ CLASSIC or CREOLE CAESAR- romaine, Romano &
spicy tomato garlic dressing...for CREOLE,
we kick it up a notch!

~ GREEK- romaine, feta, olives, and roasted red peppers

~ TOAY'S LOCAL HARVEST CREATION

~ SPATS CHOPPED- greens, vegetables, candied pecans,
blue cheese, and cranberry vinaigrette

Dressings:

Artisinal olive oils and balsamic vinegars, Cajun honey,
cranberry vinaigrette, blue cheese ,honey mustard,
Greek yogurt dill cucumber, buttermilk ranch,
Classic or Creole Caesar

SOUTHWEST FRIED CHICKEN, JICAMA AND
ORANGE SALAD \$12

on harvest greens with pico de gallo, pickled jalapeno,
roasted red peppers, smoked cheddar and crisp flour
tortilla triangles

LOUISIANA CORNMEAL-FRIED CATFISH
AND CRAWDAD "PONTCHARTRAIN" \$14
smothered in étouffée, served with grits and collards

CREAMY CORN CHICKEN, ANDOUILLE
SAUSAGE, CORNBREAD AND COLLARDS
\$11

CHICKEN AND MUSHROOM ENCHILADA \$10
with chili cream, Feta, jalapeno and fresh sour cream

Ⓢ JAMBALAYA OF CHICKEN, SHRIMP, AND
ANDOUILLE SAUSAGE \$11

CRABMEAT & LOUISIANA CRAWFISH
WITH LOCAL CHIPOTLE PASTA \$14
*with shallot, garlic, bay seasoning, roasted red peppers,
scallions and Romano wine cream*

Ⓢ LOCAL FUSILLI PASTA WITH PORTOBELLO,
ARTICHOKES AND ROASTED TOMATO
CREAM \$12

ⓈⓈ VEGETABLE JAMBALAYA \$9

BASKETS OF FRIES, AIOLI, AND CORNMEAL-CRUSTED....
CHICKEN -or- LOUISIANA CATFISH \$11
RED SHRIMP -or- CHESAPEAKE OYSTERS \$14

CREOLE RED BEANS, RICE OR GRITS, COLLARDS AND CORNBREAD \$7

Add:

Grilled HOUSE-MADE ANDOUILLE SAUSAGE -or- 'GATOR & PORK SAUSAGE \$3

Grilled/blackened CHICKEN BREAST -or- MISSISSIPPI CATFISH \$4

'GATOR TAIL pan-fried with garlic and white wine \$5

Grilled/blackened ALASKAN SOCKEYE SALMON \$6

Happy Hours

Monday - Thursday: 8-11p

Friday: 5-7p featuring 1/3 off Spats Tapas!

Join us Thursdays for Team Trivia at 7p and Team Feud at 10p!!

~ 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.