

Starters and Small Plates

GF Cajun Firestix 6

spicy pan-fried chicken with bleu cheese and veggies

Crawfish Nachos Étouffée 10

fresh fried tortillas topped with pepper jack and smothered in rich brown crawfish gravy, fresh sour cream and pickled jalapeno

Large Basket of Fries 5 / \$8 with 3-cheeses

or, small side \$3 / \$5 with 3-cheeses

GF Small Salad 7

CAESAR-romaine, anchovy, Romano and garlic dressing
GREEK-romaine, feta, olives and tomatoes, in garlic vinaigrette

SEASONAL GREENS and VEGETABLE JULIENNE, with HARD BOILED EGG and choice of dressing

SPATS CHOPPED- greens, vegetables, candied pecans and Bleu cheese with cranberry vinaigrette

BOWL OF SOUP AND YOUR SALAD CHOICE \$10

GF Crispy Atlantic Coast Calamari 8

with pesto aioli and basil tomato sauces

GF Hot Wings, baker's dozen 10 (\$6 on Friday & Saturday after 9p)

Spicy Buffalo -or- Smokey BBQ, with bleu cheese and veggies (\$5 for 1/2 dozen)

GF Bowl of Cheesy Grits 3

GF Fried Local Green Tomatoes 7

sweet onion tomato marmalade and fresh sour cream

Hot Soup Bowls 5

~CHICKEN AND ANDOUILLE GUMBO

~CRAB, CORN and MUSHROOM CHOWDER

~CHEF'S CHOICE VEGETARIAN

DRESSINGS: Cajun honey, balsamic, mango, chili lime, cranberry vinaigrette, Greek yogurt dill cucumber, honey mustard, jalapeno ranch, cracked pepper

Luncheon Plates and Big Salads

GF BIG Salads with Freshly Baked Breadstix 9

SPATS CHOPPED - SEASONAL GREENS - GREEK - CAESAR

Make it a PLATTER with fries and...

-grilled PORTOBELLO \$2

-grilled/blackened CHICKEN BREAST \$2

-grilled/blackened GULF SHRIMP \$3

-grilled/blackened ALASKAN SOCKEYE

SALMON \$4

GF Jambalaya of Chicken, Gulf Shrimp, and Andouille Sausage 11 (\$8 on Thursday)

GF Char grilled Seasonal Vegetables 10

on mushroom ragout and cheese grits with balsamic glaze

Fry Baskets

Fries, chipotle slaw, remoulade sauce, and cornmeal-cruste...

CHICKEN -or- LOUISIANA CATFISH \$9

GULF SHRIMP -or- CHESAPEAKE OYSTERS \$11

Louisiana Cornmeal-fried Catfish and Crawdad "Pontchartrain" 14

smothered in étouffée, served with grits and collards

Cream Corn Chicken, Andouille Sausage, Cornbread and Collards 11

Southwest Fried Chicken and Avocado on Seasonal Greens 12

with pico de gallo, pickled jalapeno, roasted red peppers, smoked cheddar and jalapeno ranch

V Mushroom and Avocado Enchilada 9

chili cream, Feta, jalapeno and fresh sour cream

Gulf Crab & Louisiana Crawfish with Local Chipotle Pasta 14

with shallot, garlic, bay seasoning, roasted red peppers, scallions and Romano wine cream

GF V Vegetable Jambalaya 9 (\$7 on Thursday)

V Cajun Red Beans, Rice or Grits, Collards and Cornbread 7 (\$5 on Monday)

Creole Blue Plates

Red Beans, Rice -or- Grits, Collards and Cornbread, and....

Grilled HOUSE-MADE ANDOUILLE -or- ALLIGATOR SAUSAGES \$10 (\$8 on Monday)

Grilled/blackened CHICKEN BREAST -or- LOUISIANA CATFISH \$10 (\$8 on Monday)

LOUISIANA ALLIGATOR TAIL pan-fried with garlic and white wine \$12

SLOW-BRAISED BEEF SHORT RIB \$12

Grilled/blackened ALASKAN SOCKEYE SALMON \$12

Signature Sandwiches

To help us reduce waste, sandwiches are dressed with lettuce, tomato and/or onion upon request only. Sandwiches served with your choice of: grits, red beans & rice, straight fries, fresh fruit salad, or small Caesar salad.

Handcrafted Bison Burger* 10

grilled or blackened with sweet onion
tomato marmalade

Local Pasture-raised Beef Burger* 9

(\$6 on Tuesday & Wednesday)

blackened or grilled served with sweet onion
tomato marmalade

Po' Boys

with sweet onion tomato marmalade, remoulade and:

Southern Fried Chicken \$10

Fried Gulf Shrimp \$11

Fried Chesapeake Oysters \$12

Bayou 'Gator Burger* 10

alligator and pork patty topped with sweet onion
tomato marmalade

Italian Chicken Cheese Steak 10

with prosciutto, fresh mozzarella, basil tomato
sauce, grilled mushrooms and sweet peppers

Chicken Caesar Salad Wraps 9

grilled, blackened -or- spicy Buffalo Style

'Orleans Muffuletta 10

Brioche roll brushed with pesto aioli and stuffed
with grilled chicken breast, prosciutto, and a
Greek salad of feta cheese, olives and sweet
peppers

Alaskan Salmon Burger 10

Sockeye blended with fresh sour cream, roasted
shallot, red pepper, cilantro and panko crumbs,
topped with sweet onion tomato marmalade

Gulf or Atlantic Fish Filet 10

Whatever is freshest and sustainably
harvested.....grilled or blackened, served on
brioche roll with remoulade sauce

Fish Tacos - Two Great Choices 12

Flash-fried LOUISIANA CRAWFISH AND
CALAMARI -OR- Today's marinated and grilled
FRESH FISH, served with avocado, dill cucumber
dressing, pickled jalapeno, chipotle slaw, seasonal
greens, pico de gallo, and Manchego cheese

Ⓢ Spicy Red Beans and Rice Burger 8

served with pesto aioli

Gulf Catfish or Chicken Breast* 9

grilled or blackened, with sweet onion tomato
marmalade

Smoked Local Farm Duck Wrap 10

with pepper jack cheese, grilled onion, sweet
peppers and chili garlic sauce

Roasted Pork French Dip 9

Mojo Carolina Pulled Pork 9

with mop sauce

*Dress up your burger or sandwich with....

Crisp Local Farm Bacon \$2

Local Amish Farm Cheese \$1

(Swiss, pepper jack, blue, sharp cheddar)

Happy Hours

Monday - Thursday 8p-11p

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

Join us for TEAM TRIVIA Thursdays at 7p!

~ 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.