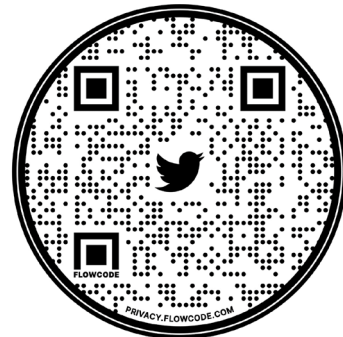
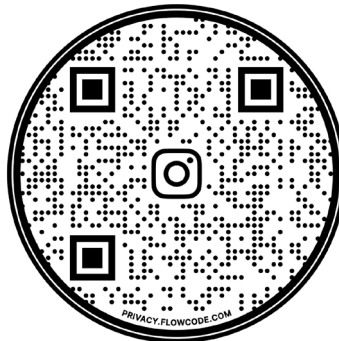




~ established 1994 ~

~ Celebrating our 30th year downtown, thank you Mobile ~



Scanning Tips

Open the Camera in Your Smartphone

Make Sure It's on Photo Mode

Aim at any Flowcode ~ (Don't Take a Picture)

Touch Your Screen



Online Ordering ~ Wednesday July 18, 2023

Brunch Specialties

Served with Sunshine & a Smile!

Eggs Cathedral ~ Our most popular dish, found only at the Spot of Tea. Grilled English Muffins topped with Crab Cake, scrambled Eggs & our House Seafood Sauce made of Blackened Grouper, Crawfish & Gulf Waters Jumbo Shrimp ~ Served with Crispy Cubed Hashbrowns 16.95

Blackened Shrimp & Cheese Grits with Andouille Sausage ~ Blackened Gulf Water's Jumbo Shrimp, Cheese Grits & Andouille Sausage, perfect blend of Spices, Red & Green Peppers in Voodoo Bouillon ~ Served with Garlic-Butter grilled Gambino Pistolette (16oz Bowl) 16.95

Sunny Avocado Toast ~ Avocado Seven Grains Toast topped with freshly prepared Chunky Avocado Spread, two eggs sunny side up, & side of Salsa ~ Served with Crispy Cubed Hashbrowns 15.95

Monte Cristo ~ Grilled Sourdough French Toast stuffed with Hickory Smoked Honey Ham & Hickory Smoked Turkey Breast, smothered with Aged Mild Swiss & American, sprinkled with Confectioners' Sugar & Honey Mustard side ~ Served with Kettle Cooked Chips or Crispy Cubed Hashbrowns 15.95

Eggs Benedict ~ Grilled English Muffins topped with Hickory Smoked Honey Ham, poached Eggs & Hollandaise Sauce ~ Served with Crispy Cubed Hashbrowns 15.50

Seafood Eggs Benedict ~ Grilled English Muffins topped with Hickory Smoked Honey Ham, poached Eggs, Hollandaise Sauce & four Blackened Gulf Water's Jumbo Shrimp ~ Served with Crispy Cubed Hashbrowns 18.50

Bananas Foster's French Toast ~ Bacon & Eggs ~ French Toast topped with hot Banana Foster's Sauce, caramelized Bananas, toasted Pecans & Confectioners' Sugar ~ Served with two Eggs & Applewood Smoked Bacon 16.95

Togo Orders ~ Sauces & Mayo on Side

Break an Egg!

Served with Waffle Stick or Grilled Sourdough Toast

Cajun Seafood Omelet ~ Blackened Gulf Water's Jumbo Shrimp topped with our House Seafood Sauce made of Blackened Grouper, Crawfish & more Shrimp ~ Served with Waffle Stick or grilled Sourdough Toast 16.95

Mexican Omelet ~ Country Patty Sausage, sautéed Onions & Peppers, Tomatoes & Mushrooms topped with fancy shredded Cheddar & Salsa ~ Served with Waffle Stick or grilled Sourdough Toast 15.95

Western Omelet ~ Hickory Smoked Honey Ham, sautéed Onions & Peppers, Tomatoes & Mushrooms, topped with fancy shredded Cheddar ~ Served with Waffle Stick or grilled Sourdough Toast 15.50

Bacon & Cheddar Omelet ~ Applewood Smoked Bacon topped with fancy shredded Cheddar ~ Served with Waffle Stick or grilled Sourdough Toast 15.50

Ham & Cheddar Omelet ~ Hickory Smoked Honey Ham topped with fancy shredded Cheddar ~ Served with Waffle Stick or grilled Sourdough Toast 15.50

Avocados Veggies & Swiss Omelet ~ Fresh Avocado lightly grilled, sautéed Onions, Green Peppers, Mushrooms & Tomatoes topped with shredded mild Swiss ~ Served with Waffle Stick or grilled Sourdough Toast 15.50

Create Your Own Breakfast ~ Two Eggs cooked to order, Applewood Smoked Bacon or Country Patty Sausage, Crispy Cubed Hashbrowns ~ Served with Waffle Stick or grilled Sourdough Toast 14.95

Togo Orders ~ Sauces & Mayo on Side

Breakfast Sandwiches

Served with Kettle Chips or Crispy Cubed Hashbrowns

BLT Sourdough ~ Applewood Smoked Bacon with fresh Lettuce, Tomatoes & mayo on grilled Sourdough ~ Served with Kettle Chips or Cubed Hashbrowns 13.95

BLT Croissant ~ Applewood Smoked Bacon with fresh Lettuce, Tomatoes & mayo on Butter Curved Croissant ~ Served with Kettle Chips or Cubed Hashbrowns 15.50

Bacon Egg & Cheese Sourdough ~ Applewood Smoked Bacon, scrambled Eggs, American & mayo on grilled Sourdough ~ Served with Kettle Chips or Cubed Hashbrowns 14.95

Bacon Egg & Cheese Croissant ~ Applewood Smoked Bacon, scrambled Eggs, American cheese & mayo on Butter Curved Croissant ~ Served with Kettle Cooked Chips or Crispy Cubed Hashbrowns 16.50

Boom Batter

Served with two Eggs & Applewood Smoked Bacon

Belgian Waffle ~ Bacon & Eggs ~ Malted Vanilla Belgian Waffle sprinkled with Confectioners' Sugar ~ Served with two Eggs & Applewood Smoked Bacon 14.95

French Toast ~ Bacon & Eggs ~ Thick egg battered French Toast sprinkled with Confectioners' Sugar ~ Served with two Eggs & Applewood Smoked Bacon 14.95

Pancakes ~ Bacon & Eggs ~ Thick malted Vanilla Pancakes & Confectioners' Sugar ~ Served with two Eggs & Applewood Smoked Bacon 14.95

Blueberry Pancakes ~ Bacon & Eggs ~ Blueberry pancakes topped with Confectioners' Sugar, & Whipped Cream ~ Served with two Eggs & Applewood Smoked Bacon 16.95

Togo Orders ~ Sauces & Mayo on Side

Sandwiches

Philly Cheese Steak ~ Certified Angus Beef topped with Aged Mild Swiss, sautéed Onions, Peppers, Mushrooms & mayo on grilled Gambino Pistolette ~ Served with Kettle Cooked Chips or Crispy Cubed Hashbrowns 15.50

Manhattan Reuben ~ Certified Angus Corned Beef topped with Aged Mild Swiss, Sauerkraut & Russian Dressing on grilled Marble Rye ~ Served with Kettle Cooked Chips or Crispy Cubed Hashbrowns 15.50

Bacon Cheddar Honey Ham ~ Hickory Smoked Honey Ham, Wisconsin Mild Cheddar, Applewood Smoked Bacon & mayo on grilled Sourdough ~ Served with Kettle Cooked Chips or Crispy Cubed Hashbrowns 14.95

Bacon Cheddar Turkey Melt ~ Hickory Smoked Turkey, Wisconsin Mild Cheddar, Applewood Smoked Bacon & mayo on grilled Sourdough ~ Served with Kettle Cooked Chips or Crispy Cubed Hashbrowns 14.95

Gourmet Chicken Salad Croissant ~ Made of tender Chicken Breast, mayo, Cream Cheese & toasted Pecans, topped with fresh Lettuce on Butter Curved Croissant ~ Served with Kettle Cooked Chips or Crispy Cubed Hashbrowns 15.50

Soups

C.J.'s Cayenne Crab Bisque ~ Blackened Gulf Water's Jumbo Shrimp, Grouper, & Crawfish topped with Crab Cake & more Gulf Water's Jumbo Shrimp ~ Served with Garlic-Butter grilled Gambino Pistolette 16.95

Seafood Bisque ~ Savory Base with Blackened Grouper, Blackened Gulf Water's Jumbo Shrimp, sautéed Crawfish ~ Served with Garlic-Butter grilled Gambino Pistolette 13.95

Loaded Potato Soup ~ Red Potato As, blend of Spices & Heavy Cream, thick Potato soup topped with fancy shredded Cheddar, real Bacon Pieces & chopped Chives 9.95

Cajun Tomato Bisque ~ Tomato Base, Heavy Cream & many Spices creates our Cajun Tomato Bisque with roasted Garlic Saffron undertones 9.95

Salads

Blackened Chicken Caesar & Soup ~ Blackened Chicken nestled on a bed of Leaf Lettuce with julienned Onions, Tomato Wedges, Croutons & Parmesan, your choice of Dressing, we recommend Creamy Caesar ~ Enjoy your Bowl of Soup & Garlic-Butter grilled Gambino Pistolette (12oz Bowl) 15.95

Blackened Shrimp Caesar & Soup ~ Blackened Gulf Water's Jumbo Shrimp nestled on a bed of Leaf Lettuce with julienned Onions, Tomato Wedges, Croutons & Parmesan, your choice of Dressing, we recommend Creamy Caesar ~ Enjoy your Bowl of Soup & Garlic-Butter grilled Gambino Pistolette (12oz Bowl) 16.95

Azalea Salad & Soup ~ Fresh Strawberries, Avocados, Feta Cheese Crumbles & toasted Pecan Pieces nestled on a bed of Leaf Lettuce with julienned Onions, Tomato Wedges, Croutons & Parmesan ~ Enjoy your Bowl of Soup & Garlic-Butter grilled Gambino Pistolette 14.95

Add

Grilled or Blackened Chicken 5.95 ~ Grilled or Blackened Jumbo Shrimp 6.95

Gourmet Chicken Salad Plate & Soup ~ Chicken Salad made of tender Chicken Breast, mayo, Cream Cheese & toasted Pecans, nestled on a bed of Leaf Lettuce with julienned Onions, Tomato Wedges & Mushrooms ~ Enjoy your Bowl of Soup & Garlic Butter grilled Gambino Pistolette (12oz Bowl) 15.50

Togo Orders ~ Paul Newman's Dressings on Side
Ranch ~ Creamy Caesar ~ Thousand Island ~ Balsamic Vinaigrette

Desserts

Chocolate Overload Layer Cake ~ Moist & Fudgy with smooth Milk Chocolate Mousse in Chocolate Ganache & Dark Chocolate Bark with Chocolate Sauce 7.95

New York Style Cheesecake ~ Classic New York Style Cheesecake's Smooth, Silky, Thick & Creamy Texture with a sweet Cookie Crumble Crust 5.50

Strawberry Cheesecake ~ Classic New York Style Cheesecake topped with hot Strawberry Sauce, fresh Strawberries & Whipped Cream 6.95

Banana Foster's Cheesecake ~ New York Style Cheesecake topped with hot Caramelized Bananas, Pecans & Confectioners' Sugar & Hot Foster's Sauce 7.95

Coffee & Cocoa

Coffee ~ We proudly serve locally brewed Hill & Brooks Dark Jubilee coffee 3.50

Decaf Coffee ~ Dark roasted & locally brewed Decaffeinated Hill & Brooks 3.50

Hot Chocolate ~ Swiss Miss Hot Cocoa topped with Mini Marshmallows 4.95

Hot Tea

Tea for One 7.95 ~ *Tea for Two* 14.95

Herbal Chai Masala-Tisane ~ Origins in India , this distinctive caffeine-free herbal blend of classic Indian spices has a taste that is heavenly and exotic!

Green Sencha ~ Japanese Green Tea, fresh green color & Refreshing Flavor.

Almond Sugar Cookie ~ Smell the aroma, you'll think you're in a bakery.

Darjeeling ~ Chinese Camellia Sinensis, light-colored with a floral aroma.

Earl Gray ~ The world's most popular tea ~ A bold flavor, Pairs Well with Food.

Decaf Earl Gray ~ Decaffeinated yet holds that bold flavor.

Extras

Crispy Cubed Hashbrowns ~ Full order of perfectly seasoned Crispy Cubed Hashbrowns, each bite is Crispy on the Outside & Soft on the Inside 2.95

Dreamy Creamy Grits ~ Bowl of our Dreamy Creamy Grits, made from Stone-Ground Dried Corn slowly cooked with Heavy Cream & Butter 3.95

Applewood Smoked Bacon ~ Crispy Applewood Smoked Bacon (4 pieces) 4.50

Kettle Cooked Chips ~ Miss Vickie's Sea Salt Potato Chips 2.25

Chocolate Chip Cookies ~ Two Big Cookies loaded with Chocolate Chips 2.25

Cold Drinks

Coke 3.25 ~ 32oz Fountain ~ 20oz Bottle or 12oz Glass Bottle

Diet Coke 3.25 ~ 32oz Fountain or 20oz Bottle

Sprite 3.25 ~ 32oz Fountain or 20oz Bottle

Dasani Purified Water 2.50 ~ 20oz Bottle

Strawberry Sweet Tea 3.75 ~ 32oz or Gallon Refill, cups & straws not included 12.95

Unsweet Iced Tea 3.25 ~ 32oz or Gallon Refill, cups & straws not included 10.95

Milk 2% 3.50 ~ Cold Glass or 1 Pint Bottle

Tropicana Orange Juice 3.50 ~ Cold Glass or 100z Bottle

Cocktails

Voodoo Bloody Mary

Our Voodoo Bloody Mary puts a spell on you! Tito's Vodka with our Voodoo Mix, fresh Lemon squeeze & Worcestershire sauce. Bamboo Skewer with 2 Black Magic Shrimp, Andouille Sausage, Applewood Bacon, Olives & Spicy Green Beans.

Singles 12.00 ~ the Spot Only

Double 18.00 ~ the Spot & Delivery

Mimosas

Made with Brut Champagne & Tropicana Orange Juice

Singles 7.00 ~ the Spot Only

Double 13.00 ~ Delivery Only

Flavored Mimosas

Brut Champagne & Tropicana Orange Juice, Strawberry ~ Pineapple ~ Cranberry

Singles 8.00 ~ the Spot Only

Double 15.00 ~ Delivery Only

Pitcher of Mimosas

Brut Champagne & Tropicana Orange Juice

Pitcher 35.00 ~ the Spot & Delivery

Pitcher of Flavored Mimosas

Brut Champagne & Tropicana Orange Juice * Strawberry * Pineapple * Cranberry

Pitcher 40.00 ~ the Spot & Delivery

Mimosa Flight

Sample our Mimosa flavors * Orange * Strawberry * Pineapple

Flight 19.95 ~ the Spot Only