

## Spot of Tea After Five Menu

The staff at the Spot of Tea would like to take this opportunity to “Thank you” for fifteen years of continued support. We are very proud to say “under same management”. After a decade of request to be open at night, we found the timing right during our fifteenth anniversary to embark on this exciting adventure. Our goal is to serve the finest seafood, steaks, soups, and specialty dishes in Mobile, with a happy, knowledgeable and fun staff as we have done in the daytime for a decade and a half. Once again from the Spot of Tea, we would like to say Thank You and BON APPETIT! Tony Moore

### **APPETIZERS:**

**PAN SEARED BLACKENED SCALLOPS...**Served on Potato Medallions with a Chipotle Remoulade Sauce.

**OYSTER SELCTIONS...**Select gulf oysters topped with our original recipes

**COMBO...**Three of each, yes we will be happy to substitute to your taste.

**OYSTER DAUPHINE...**Topped with cooked spinach leaves, creamy cheese, leeks, herbs and spices.

**OYSTER BIENVILLE...**Topped with a creamy seafood dressing, stuffed with backfin lump crab meat, shrimp, cheeses, herbs and spices.

**OYSTER CATHEDRAL...**In a spicy, cream cheese sauce mixed with bacon, onion, herbs and spices (TONY’S FAVORITE!).

**FRIED EGGPLANT...**Topped with our creamy crawfish tail sauce and Cajun spices.

**JUMBO FRIED CRAB CLAWS...**Meaty, delicious, tender...enough said! Half pound or Full pound. (Available in a wine and butter herb sauté) Served with Cocktail and Tarter Sauce.

**CRABMEAT STUFFED MUSHROOM CAPS...**Stuffed with backfin lump crabmeat dressing, drizzled with our creamy seafood sauce.

**CRAB CAKE...**Premium Maryland crab cake made with select backfin lump crabmeat, served with a side chipotle Remoulade sauce and seafood drizzle.

**CHICKEN TENDERS...**Buttermilk battered, golden fried tenders served with honey mustard and bar-b-que sauce.

**FRIED CRAWFISH TAILS...**Served with chipotle Remoulade sauce and Cocktail sauce.

**FRIED CATFISH BITES...**Served with Cocktail and Tarter sauce.

# Spot of Tea After Five Menu

## SOUPS & SALADS

We are very proud to serve the same soups by the bowl and salads as we serve in the daytime at the same price.

**Signature Soup – LOADED POTATO...**Real potato soup topped with real bacon bits, sharp cheddar cheese and chives.

**BROCCOLI AND CHEESE...**Cream base made with fresh broccoli and topped with sharp cheddar cheese.

**CAJUN TOMATO BISQUE...**Tomato base soup made with nine spices and a pinch of cayenne pepper for a little bite.

**SEAFOOD BISQUE...**Our featured soup made with a light and fluffy parmesan cream base and loaded with blackened Certified Mexican Grouper™.

**C.J.'S CAYENNE CRAB BISQUE...**"12 oz's of the best seafood bisque you'll ever eat". Topped with a delicious crab cake and sautéed crawfish tails. Tested and approved by Councilman Clinton Johnson! "C.J.'s" is served with grilled pistolette.

**BLACKENED CHICKEN CAESAR SALAD...**Blackened chicken tenders nestled in a bed of mixed greens and fresh garden vegetables, tossed and sprinkled with Parmesan cheese, and served with authentic Caesar dressing.

**BLACKENED SHRIMP CAESAR SALAD...**Fresh blackened Gulf Coast shrimp nestled in a bed of mixed greens and fresh garden vegetables, tossed and sprinkled with Parmesan cheese, and served with Authentic Caesar dressing.

## STEAKS, CHICKEN, & PASTAS

After five serves only the finest grain fed USDA choice & prime heavy beef, aged in our own cooler to achieve maximum flavor and tenderness, all excess fat is trimmed to insure you of full value.

**THE EXECUTIVE PRIME RIB...**16 ounces of our specially selected, carefully aged and slowly roasted prime rib of beef. Served with Au Jus.

**NEW YORK SIRLOIN STRIP...**13–14 ounces of royal flavor, thick, juicy, boneless beef.

**FILET MIGNON...**Delicate tenderloin, free of surface fat.....Executive Size (11-12oz)  
...Regular Size (8oz)

**DELMONICO (RIBEYE) STEAK...**13–14 ounces of delicious beef, marbled with flavor.

**CHARBROILED FRENCH RACK OF LAMB...**Aged for finer flavor, this rack of lamb loin is best when charbroiled medium rare, served with Au Jus and mint jelly.

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**J.B.'S CHICKEN CORDON BLEU**...5 ounce chicken breast stuffed with honey ham, smoked turkey, Swiss and American cheese, lightly breaded and deep sautéed to perfection, topped with a white wine herb cream sauce. An absolutely delicious dish in spite of the fact that it was named after a Mississippi State CPA and dear friend, Jerry Wayne Brock.

**CHICKEN ALFREDO**...Grilled or Blackened Chicken Breast served over pasta with our wonderful homemade white wine Alfredo sauce.

**CHICKEN MARSALA**...A boneless, skinless, marinated breast served over a bed of dirty rice and topped with Marsala wine sauce.

**VEAL MARSALA**...Tender Veal marinated and served over a bed of dirty rice and topped with Marsala wine sauce.

**CHICKEN MILANESE**...Tender Chicken Breast lightly breaded with fine breadcrumbs, herbs, spices, and delicious graded Parmesan cheese.

**VEAL MILANESE**...Tender Veal lightly breaded with fine breadcrumbs, herbs, spices, and delicious graded Parmesan cheese.

### **SEAFOOD SPECIALTIES**

We have chosen to serve only certified, Mexican Grouper <sup>TM</sup> because of its consistent boneless, skinless make up and it happens to be Tony's favorite

**MEXICAN GROUPE** ...Blackened Grouper over a bed of wild rice topped with a delicious seafood sauce.

**GROUPE MILANESE**...Tender Grouper lightly breaded with fine breadcrumbs, herbs, spices, and graded Parmesan cheese, pan seared to perfection.

**GROUPE ALMONDINE**...Fresh Grouper, specially coated and broiled to perfection, topped with a browned butter and lemon sauce then smothered with toasted almonds.

**SHRIMP and CRABMEAT AU GRATIN**...Gulf shrimp and backfin lump crabmeat in a deliciously prepared white sauce of cheeses and special seasoning.

**SHRIMP ALFREDO**...Grilled or Blackened Shrimp served over pasta with our wonderful homemade white wine Alfredo sauce.

**SCALLOP ALFREDO**...Grilled or Blackened Scallops served over pasta with our wonderful homemade white wine Alfredo sauce.

**STUFFED SHRIMP**...Large gulf shrimp served with rice pilaf and topped with our Crawfish Seafood sauce.

## **Spot of Tea After Five Menu**

**All Entrees include a choice of two sides**

Fresh Garden Salad with choice of dressing

Spinach Au Gratin

Baked Potato

Potato du Jour

Bread is available upon request