



Serving fresh, wild-caught  
Louisiana seafood in authentic  
Cajun and Creole recipes for 3 generations.  
We continue to serve our local communities and are a  
destination for travelers throughout the south.

SPAHR'SSEAFOOD.COM

## CAJUN APPETIZERS

### HONEY SRIRACHA CRAWFISH

Louisiana crawfish tails, fried and tossed in a sweet  
and spicy sauce, set on creamy coleslaw.  
Try it with shrimp. 13

### SAMPLER

Mini crabcakes, hushpuppies, crawfish pies,  
and crawfish queso, served around our  
famous onion sticks! 16

### CRABCAKE MINIS

Fresh local crab meat, rolled in flaky breadcrumbs. 13

### ONION STICKS

Thin onion slices, battered and fried crispy,  
a bayou tradition. 9

### CRAB FINGERS

Crab claws hand battered and fried or sauteed in a  
Cajun butter sauce. MARKET PRICE

### SPINACH CRAB & ARTICHOKE DIP

Crab meat baked in a rice and creamy spinach and  
artichoke dip. Served with crispy corn tortilla chips. 13

### BAYOU BREAD

French bread topped with roasted tomato slices, pesto,  
sauteed crawfish, and mozzarella. 12

### CRAWFISH QUESO

Louisiana Crawfish tails sauteed with tomatoes and  
jalapenos, simmered in a queso sauce. Served with  
house made tortilla chips. 12

### DUCK STRIPS

Almond Breaded duck tenderloins, fried crispy, then  
tossed in house made pepper jelly and thinly sliced  
green onions 13

## Gumbo & Soup

### GUMBO

Thelma and Bill's original  
recipe with shrimp, crab,  
and sausage.  
Cup 6 Bowl 10

### SOUP OF THE DAY

Local favorites made  
for you by our culinary  
team.  
Cup 6 Bowl 10

## GARDEN

### HOUSE SALAD

Cucumber, shaved red onion, grape tomatoes, cheddar,  
boiled egg and crostinis on a mound of salad mix. 8

### BOILED SHRIMP REMOULADE

Crispy fried green tomatoes, boiled jumbo gulf shrimp,  
boiled egg, grape tomatoes, shaved red onion, and  
salad mix topped with remoulade sauce. 13

### SEAFOOD SALAD

Jumbo boiled shrimp and crab meat served on a bed  
of salad mix, boiled egg, grape tomatoes, black olives,  
cajun spiced artichoke hearts, and green onions. 16

## BAYOU BOYS & Sandwiches

### BAYOU CHICKEN MELT

Blackened chicken breast topped with grilled onions,  
peppers, melted pepper jack cheese, bacon and spicy  
Cajun mayonnaise. 12

### SOUP & SANDWICH

Enjoy a cup of gumbo or soup with a half popcorn  
shrimp po'boy. 13

### BLACKENED SHRIMP PO'BOY

Blackened jumbo gulf shrimp on french bread, dressed  
with fried green tomatoes, house creolaise sauce and a  
blend of salad greens. 15

### OVERSTUFFED SHRIMP PO'BOY

Served on freshly baked French bread and dressed with  
homemade tartar sauce, lettuce and tomatoes. 14

### CATFISH PO'BOY

Served on freshly baked French bread and dressed with  
homemade tartar sauce, lettuce and tomatoes. 15

### OYSTER PO'BOY

Served on freshly baked French bread and dressed  
with homemade tartar sauce, lettuce and tomatoes.  
MARKET PRICE

### HAMBURGER PO'BOY

Served on freshly baked French bread and dressed with  
mayo, pickles, lettuce and tomatoes. 15

### CRABCAKE ON BUN

Our signature crabcake on toasted bun, dressed with  
house remoulade and creamy coleslaw. 12



OVERSTUFFED SHRIMP PO'BOY

## Add Ons

LEMON CRAB CREAM SAUCE 6

CRAW SAUCE 6

SIX GRILLED SHRIMP 7



## BAYOU

Eat Fit Bayou items served with steamed  
broccoli or side salad. Eat Fit Bayou items  
meet the nutritional criteria designated by  
Ochsner Health System. Visit [EatFitBayou.com](http://EatFitBayou.com)  
+Download Eat Fit app for nutritional facts.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR  
EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE  
CERTAIN MEDICAL CONDITIONS.





## LOUISIANA WILD SEAFOOD

### THE ORIGINAL CATFISH CHIPS


Local, wild caught catfish thinly sliced and fried to perfection. 18

### CRABCAKES

Two large handmade crabcakes topped with our signature Craw Sauce. 20

### SHRIMP PLATTER

Butterflied jumbo gulf shrimp tossed in our signature fish fry then fried to perfection. 16


 Option Available

### FRIED OYSTERS

Fresh oysters harvested from the Gulf of Mexico, lightly dusted for a crispy finish. Market Price

### CATFISH FILLETS

Local, wild caught catfish fried in our signature fish fry. 18

 Option Available

### SEAFOOD PLATTER

Catfish fillets, jumbo shrimp, crab fingers, oysters, crabcake, onion sticks, fries, toast and hushpuppies. MARKET PRICE

### BILL'S SEAFOOD PLATTER

Two cups of gumbo with a collection of Bill's favorites; catfish chips, popcorn shrimp, fried Louisiana crawfish tails, two crabcake minis, and softshell delight. Served with our famous onion sticks, hush puppies and toast. 42

Please no substitutions.



## Beverages

Milk | Chocolate Milk | Orange Juice | Apple Juice |  
Soda | Tea | Coffee

## From the Bar

World Famous Bloody Mary  
Mimosas  
Margaritas

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## Our Story

In the early spring of 1968, William "Bill" Spahr and his wife Thelma opened a bar and service station in Des Allemands, LA. The hospitality and services they provided were genuine and essential to those passing through this bayou community. As word traveled, the demand for authentic Cajun and Creole dishes made with local caught seafood spawned a full-service restaurant at the location.



## PASTA & *Southern Tradition*

### VOODOO

Penne pasta tossed in a tangy creole crab meat cream sauce, topped with fried jumbo shrimp. 22

### CRAWFISH PEPPER JACK FETTUCCINE

Sauteed Louisiana Crawfish Tails and fettuccine tossed with Spahr's favorite pepper jack cream sauce. 22

### SEAFOOD PASTA


Fresh Louisiana shrimp and crab meat in a rich cream sauce over penne pasta. 22

### BLACKENED CHICKEN PASTA

Blackened chicken breasts tossed in our cream sauce seasoned with our house blend of Louisiana spices. 18


### CAJUN CHICKEN

Two Panko crusted fried chicken breasts topped with our signature Craw Sauce. 17

 Option Available

### FISH OF THE DAY

Gulf fish prepared fresh with our signature seasoning and grilled to perfection then topped with our Craw Sauce. MARKET PRICE


 Option Available

### HAMBURGER STEAK

10 ounces of ground beef steak topped with grilled onions and gravy. 15

### BLACKENED TUNA

Seared Ahi Tuna steak topped with lemon crab cream sauce. 20

 Option Available

### CRAWFISH STEW

Cajun favorite made with dark roux and local crawfish. Served with rice, potato salad and two catfish fillets. 15

### SURF AND TURF

Blackened New York Strip topped with Garlic Parmesan Shrimp or our signature Craw Sauce. MARKET PRICE

### BREAD PUDDING



## HOME MADE DESSERTS

### BREAD PUDDING

Southern favorite made with local French bread and raisins, served with rum sauce. 7

### PEANUT BUTTER PIE

Whipped peanut butter filling in an Oreo cookie crust with chocolate sauce drizzle. 7

### BEIGNETS

Fried Pastry dough covered in powdered sugar. 5

### WAFFLE SUNDAE

Toasted, brown sugar waffle, smoked bourbon and maple ice cream, chocolate sauce, whipped cream. 8