

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.

SPAHRSEAFood.COM

CAJUN APPETIZERS

HONEY SRIRACHA SHRIMP

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

👑 SAMPLER

Mini crabcakes, hushpuppies, crawfish pies, and crawfish queso, served with tortilla chips and our famous onion sticks! 17

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 (SEASONALLY AVAILABLE)

TUNA SLIDERS

Three sushi grade tuna patties seared and served with a lemon ginger aioli and pickled cucumber salad on toasted buns. 13

SPINACH CRAB & ARTICHOKE DIP

Crab meat baked in a rich and creamy spinach and artichoke dip. Served with crostinis. 13

CRAWFISH BREAD

House made Louisiana crawfish and cheese mix toasted over French bread, a local favorite. 13

CRAWFISH QUESO

Louisiana Crawfish tails sauteed with tomatoes and jalapenos, simmered in a queso sauce. Served with house made tortilla chips. 13

Gumbo & Soup

GUMBO

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

CRAWFISH PEPPERJACK

Louisiana Crawfish tails and Pepper Jack cheese simmered in a Cajun-spiced cream soup. A local favorite!
 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

SIDES

👑 CAJUN POTATOES

POTATO SALAD
 ONION STICKS
 FRENCH FRIES
 SWEET POTATO FRIES* +1.50
 SIDE SALAD* +1.50
 COLESLAW
 BROCCOLI

*Ask Us
 About
 Sides of
 the Day.*



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

Jumbo Gulf shrimp tossed in our signature fish fry then fried to perfection. 16

FRIED OYSTERS

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

SEAFOOD PLATTER

Catfish chips, jumbo shrimp, oysters, stuffed crab, 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
Irish Coffee

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

Our Story

In 2002, a few lifelong padnas from down the bayou in Des Allemands had a vision to expand on a popular local family restaurant. When that model restaurant burned, it left a huge void for the food and experiences it created. From that tragedy, a new family restaurant was spawned. Spahr's Downtown is rooted in its heritage, honors



its traditions, and strongly supports its communities. Our regulars and guests have become our best of friends and we are committed to providing a high level of hospitality and culinary excellence. We're open seven days a week for breakfast, lunch, and supper. Take your time to relax and enjoy our unique and comfortable downtown.

PASTA & Southern Traditions

VOODOO PASTA

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

CRAWFISH ETOUFFEE OVER CATFISH

Large catfish fillet fried and topped with crawfish etouffee and served with rice. 25

CAJUN CHICKEN

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

FISH OF THE DAY

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

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

CRAWFISH STEW

Cajun favorite made with dark roux and local crawfish. Served with rice, potato salad, hush puppies, and catfish chips. 16

RIBEYE

12 oz ribeye cooked to your desired temperature. MARKET PRICE

BREAD PUDDING



HOME MADE DESSERTS

BREAD PUDDING

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

BEIGNETS

Fried Pastry dough covered in powdered sugar. 5

PEANUT BUTTER PIE

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

FLOURLESS CHOCOLATE CAKE

Served with vanilla ice cream, chocolate ganache, and raspberry sauce. 8