



## STARTERS

### PAIN PERDU

French for "lost bread". Our version features locally sourced French bread, dipped in a sugar-cinnamon custard, grilled and topped with powdered sugar and fresh strawberries. 8



### BISCUIITS & GRAVY

Grilled biscuit topped with fresh local sausage and a peppered cream sauce. 7

### CRABCAKE MINIS

Fresh local crab meat, rolled in flaky breadcrumbs. 13

### BEIGNETS

Fried Pastry dough covered in powdered sugar. 5

### CUP OF SHRIMP AND GRITS

A cup of our grits with shrimp cream sauce. 5

### BREAKFAST POTATO BOWL

Our breakfast potatoes with onions, peppers, cheese, a fried egg and a choice of bacon, sausage, or ham. 8

### ONION STICKS

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

### HONEY SRIRACHA CRAWFISH

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

## BREAKFAST *Specials*

### SHRIMP AND GRITS

Sautéed shrimp in our signature cream sauce over grits with bacon and a biscuit. 15

### COLONEL BREAKFAST

2 eggs, choice of bacon, ham or sausage, grits, and a biscuit. 11

### SEAFOOD OMELET

Shrimp, crabmeat, onions, peppers, and Cheddar cheese, topped with crawfish sauce. 17

### STEAK AND EGGS

New York Strip Steak served with 2 eggs, grits, and a biscuit. 22

### WESTERN OMELET

Ham, tomatoes, onions, peppers, jalapenos, and Cheddar cheese. 12

### CRAB CAKE BENEDICT

Toasted biscuit with signature crab cakes, 2 eggs, and topped with lemon crab cream sauce. Served with breakfast potatoes. 17

### BOURGEOIS OMELET

Fresh local sausage, onions, peppers, and pepper jack cheese. 12

### BAYOU BENEDICT

Toasted biscuit with grilled ham, 2 eggs, and topped with crawfish cream sauce. Served with breakfast potatoes. 14

### CAJUN GRITS

Cheddar cheese grits, with crumbled bacon, Cajun seasoning, green onions, and topped with a fried egg. Served with a choice of biscuit or toast. 9

### CRAWFISH OMELET

Louisiana crawfish tails, tomatoes, Cheddar cheese and green onions. 14

## GARDEN

### HOUSE SALAD

Cucumber, shaved red onion, grape tomatoes, cheddar, boiled egg and crostinis on a mound of salad mix. 8  
Add Chicken 6 | Add Shrimp 7

### 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

## Spahr's FAVORITES

### THE ORIGINAL CATFISH CHIPS

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

### SHRIMP PLATTER

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

Option Available

### SEAFOOD PLATTER

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

### HAMBURGER STEAK

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

### BLACKENED GULF FISH

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

MARKET PRICE Option Available

### CRABCAKES

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

### SEAFOOD GUMBO

Thelma and Bill's original recipe with shrimp, crab, and sausage. Served with potato salad. 10

### CAJUN CHICKEN

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

Option Available

### CRAWFISH STEW

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



## SANDWICHES

### BREAKFAST BISCUIT

Egg sandwich with onions and peppers, American cheese, and choice of ham, bacon, or sausage. 7

### BAYOU CHICKEN MELT

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

### GUMBO & SANDWICH

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

### OVERSTUFFED SHRIMP PO'BOY

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

### 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

### CRABCAKE ON BUN

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

## Pasta

### VOODOO

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

### CRAWFISH PEPPER JACK FETTUCCHINE

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

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

