

"Where Catfish is King!"

SPAHR'S

SEAFOOD

STARTERS

Pain Perdu 8

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.



Biscuits & Gravy 7

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

Crabcake Minis 13

Fresh local crab meat, rolled in flaky breadcrumbs.

Beignets 4

Five buttery, made-to-order beignets topped with powdered sugar.

Shrimp and Grits 15

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

Breakfast Potato Bowl 8

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

Onion Sticks 9

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

Honey Sriracha Crawfish 13

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

SPAHR'S FAVORITES

The Original Catfish Chips 17

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

Shrimp Platter 16

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

Seafood Platter Market Price

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

Hamburger Steak 15

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

Blackened Gulf Fish

Market Price

Seasoned with blackening seasoning and grilled to perfection, then topped with our signature Craw Sauce.

Crabcakes 19

Two large handmade crabcakes topped with our signature Craw Sauce.



Seafood Gumbo 10

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

Cajun Chicken 17

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

Crawfish Stew 15

Cajun favorite made with dark roux and local crawfish. Served with rice, potato salad and Catfish Chips.

BRUNCH MENU

SANDWICHES

Breakfast Biscuit 7

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



Chicken Biscuit 10

Fried chicken breast topped with maple bacon jam and served with grits.

Bayou Chicken Melt 12

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

Gumbo & Sandwich 13

Enjoy a cup of gumbo with a half popcorn shrimp poboy.

Overstuffed Shrimp Poboy 14

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

Blackened Shrimp Poboy 15

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



Crabcake on Bun 12

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

BREAKFAST SPECIALS

Colonel Breakfast 11

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

Seafood Omelet 17

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

Steak and Eggs 22

8 oz. Ribeye served with 2 eggs, grits, and a biscuit.

Western Omelet 12

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

Crab Cake Benedict 17

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

Bourgeois Omelet 12

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

Bayou Benedict 14

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



Cajun Grits 9

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

Crawfish Omelet 14

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

PASTA

Voodoo 19

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

Crawfish Pepper Jack Fettuccine 19

Sauteed Louisiana Crawfish tails and fettuccine tossed with Spahr’s favorite pepper jack cream sauce.



GARDEN

House Salad 8

Cucumber, shaved red onion, grape tomatoes, cheddar, boiled egg and crostinis on a mound of lettuce greens.

Add Chicken 6

Add Shrimp 7

Seafood Salad 14

Jumbo boiled shrimp and crab meat served on a bed of lettuce greens, boiled egg, tomatoes, black olives, artichoke hearts, and green onions.

Boiled Shrimp Remoulade 13

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