

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 rich 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

GUMBO

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

GARDEN

HOUSE SALAD

Cucumber, shaved red onion, grape tomatoes, cheddar, boiled egg and crostini's 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 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

CLUB SANDWICH

Layers of grilled ham, smoked turkey, applewood bacon dressed with lettuce, tomatoes, and mayo. 14



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 +Download Eat Fit app for nutritional facts.



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

SEAFOOD PLATTER

Catfish Chips, 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
Featured Cocktails of the Month

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 2016, Spahr's decided to rōder down the bayou where some of our recipes and culinary inspirations were born. We started as a gas station in Des Allemands on Hwy 90, so opening up in a gas station on the 4 lane somewhere between Galliano and Cut Off seemed like a perfect fit for us. Since most people from below the intracoastal stop to see us on the



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 catfish chips. 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

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