

Captain Johns, McAlester

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CATFISH SPECIALS 4

The Captain’s Choice

Three large fillets tossed in our special house made fish batter, fried to a crispy finish, tartar sauce, hushpuppies and two side choices.

AVAILABLE OPTIONS

Two-piece: \$12.99

Single piece: \$0.99

Grilled Catfish

Choice of blackened or lightly seasoned, served with two side options.

Smothered Catfish

A lightly seasoned or blackened fillet on a bed of rice, smothered in our étouffée with two side choices.

Catfish and Shrimp

\$16.99

Two large fillets and shrimp tossed in our house made batters and fried to a crisp finish. Served with your choice of 2 sides.

SIDES 8

Red Beans & Rice

Baked Potato

Broccoli

Coleslaw

Sweet Jalapeno Cornbread

Hushpuppies

Fried Okra

Corn on the Cobb

PREMIUM SIDES 8

Loaded Mashed Potato Add

\$1.99

Loaded Mashed Potato Add

\$1.99

Crawfish Etouffee Add

\$2.99

Side Salad Add

\$1.99

Cup Mac and Cheese Add	\$0.99
Bowl Mac and Cheese Add	\$3.49
Sauteed Mushrooms Add	\$2.99
Fruit Cup Add	\$0.99

DESSERTS 5

French Quarter Beignets

Deep fried puff pastry lightly covered with Powdered Sugar and Served with your choice of Strawberry, Chocolate or Caramel Sauce.

Homemade Maple Cinnamon Bread Pudding

Made in house daily with cinnamon, vanilla, raisins, heavy cream and Captain John’s rolls mixed together, baked and topped with a house made bourbon sauce.

Peach Cobbler \$7.99

A sweet peach pie full of pastry sheet filled with peaches and topped with vanilla ice cream.

Old Fashioned Chocolate Cake \$10.99

Three layers of chocolate cake, frosted thick with old-fashioned bittersweet chocolate icing and finished with chocolate sprinkles.

Rockslide Brownie \$7.99

Brownie with butter-luscious caramel, toasted pecans, topped with a creamy caramel sauce, a scoop of vanilla bean ice cream and a little more chocolate and Caramel drizzle to finish it off.

LUNCH AND EARLY DINING MENU 9

The Captain’s Choice

AVAILABLE OPTIONS

Three large fillets tossed in our special house made fish batter, fried to a crispy finish, tartar sauce, hushpuppies and one side choice.

Two-piece: \$13.99

Single piece: \$0.99

Cajun Pasta \$9.99

A Louisiana classic! A large portion of pasta topped with shrimp, chicken, bell pepper, onion, tomato, and Cajun Style Sausage Served with sweet jalapeno cornbread.

Grilled Chicken Breast \$9.99

Choice of blackened or lightly seasoned, served one side option.

Grilled or Fried Chicken Salad \$9.99

Chicken Breast Seasoned in our House Marinade, Grilled or Fried over an Open Flame and Served atop of a bed of chopped Romaine Lettuce, Shredded American Cheese, Cherry Tomatoes and Croutons made from our rolls.

Crawfish Etouffee \$9.99

A Louisiana Classic! Served with Sweet Jalapeno Cornbread.

Surf and Turf \$24.99

The local favorite, our Certified Angus Beef 6oz sirloin served with a shrimp skewer.

Sirloin	AVAILABLE OPTIONS
6oz Sirloin / 7.99 / 10oz Sirloin. Add Shrimp Skewer.	6oz Sirloin: \$17.99
	10oz Sirloin: \$23.99
	Add Shrimp Skewer:
	\$6.99

New York Strip	\$21.99
Ten Ounces of Upper Choice Tender Aged Certified Angus Beef.	

12 oz Ribeye	\$24.99
A well-marbled, Oklahoma classic Certified Angus Beef steak with the most flavor.	

APPETIZERS 9

Gator Bites	\$14.29
Tender Pieces of Gator Tail Battered in Cornmeal and Fried to a Golden Brown	

'Teu' Popcorn Coconut Shrimp	\$13.29
Battered, Rolled in Coconut and Fried to a Golden Brown. Served with Sweet and Savory Dipping Sauce	

Crabcakes	\$9.99
Original Style Crabcakes Battered in Breadcrumbs and Fried. Served with House Remoulade Sauce	

Catfish Bites	\$7.49
Perfect Bite Size Pieces of Catfish battered in our House made Cornmeal, Fried to a Golden Brown	

Crawfish Dip	\$10.99
Crawfish Tails cooked with Butter, Cream Cheese, Onions, and Peppers Seasoned with our Favorite Creole Seasoning to make a warm Dip, Served with Tortilla Chips	

'Teu' Bacon Wrapped Shrimp	\$12.99
5 Shrimp Wrapped in a Smokey Jalapeno Bacon and Grilled over an Open Flame Served with house made Remoulade Sauce	

Boudain Balls	\$9.99
A mix of Rice, Pork and Jalapeno formed into Balls Seasoned with Louisiana's favorite spices, served with our house Remoulade Sauce	

Hand Breaded Onion Rings	\$6.99
Large Serving of Fresh Onions Hand Battered and Fried to a Golden Crisp	

Seafood Trio	\$13.29
Catfish bites, fried butterflied shrimp, and crawfish, served with Cocktail, Remoulade and Tartar	

SALADS 4

Chicken & Strawberry Pecan Salad	AVAILABLE OPTIONS
Chicken Breast Seasoned with our House Marinade Grilled over an open flame atop of Fresh Strawberries, Mandarin	\$17.99
Oranges, Feta Cheese and Candied Pecans over Fresh Romaine and Spinach, served with Poppyseed or Raspberry	Shrimp: \$1.99
Vinaigrette	Salmon: \$3.99

'Teu' Cajun Cobb Salad

\$15.49

Fried Chicken, Roasted Corn Kernels, Monterey Jack Cheese, Jalapeno Bacon, Diced Tomatoes and Two hardboiled Eggs
Sprinkled with Cajun Seasoning Served with Chipotle, Avocado Ranch

Grilled or Fried Chicken Salad

\$14.29

Chicken Breast Seasoned in our House Marinade, grilled over an Open Flame and Served atop of Iceberg and Romaine
Lettuce, Cherry Tomatoes, Shredded American Cheese and Croutons made from our Rolls

Grilled Chicken Caesar Salad

\$15.99

Chicken Breast Seasoned in our House Marinade, grilled over an Open Flame and Served atop of Fresh Romaine Lettuce
tossed in Caesar Dressing, Freshly Grated Parmesan Cheese and Croutons made from our Rolls

SEAFOOD BOILS 4

Cajun Boil

AVAILABLE OPTIONS

Cajun Legs, Shrimp, Mussels, Smoked Sausage, Corn on the Cob, Red Potatoes

1/2 Crab: \$28.99
Full lb Crab: \$39.99

Shrimp Boil

\$28.99

2 pounds of Shrimp, Smoked Cajun Sausage, Corn on the Cobb and Red Potatoes

Crab Meal

\$32.99

One pound of Snow Crab served with your choice of two side sizes

Crab Legs by the Pound

\$28.99

BURGERS AND PO'BOYS 8

Western Burger

\$15.49

1/2 Pound Patty w/ American Cheese, Pickles, Bacon, Fresh Jalapenos and Onion Rings Drizzled with Maple and Head Country BBQ
Sauce

All American Cheeseburger

\$13.99

1/2 Pound Classic Cheeseburger with American Cheese, Red Onions, Tomatoes, Pickles, and Certified Angus 1/2 Pound Patty on a
Brioche Bun Served with Seasoned Straight Cut Fries

Steakhouse Burger

\$15.39

1/2 Pound of Certified Angus Beef w/ White Cheddar Cheese, Jalapeno Bacon, Caramelized Onions, Arugula Lettuce, Aioli Sauce on a
Toasted Brioche Bun

Mushroom Swiss Burger

\$14.29

Fresh 1/2 Pound, Angus Beef Patty; Swiss Cheese, Captain John's Mushrooms, Mayo and Caramelized Onions sitting on a Lightly Toasted
Brioche Bun

Bacon Avocado Burger

\$15.39

1/2 Pound Patty, Pepper Jack Cheese, Lettuce, Tomato, Guacamole, and Jalapeno Bacon Served on a Lightly toasted Brioche Bun

Crispy Catfish Po' Boy

\$11.99

Catfish Filet Served on a Toasted Hoagie Bun on Top of a Bed of Shredded Lettuce and Tomato and Drizzled with our House made
Remoulade Sauce. Served with House Seasoned Straight Cut Fries

Classic Shrimp Po' Boy	\$11.99
Hand Breaded Shrimp Fried and Placed on Top of a Bed of Lettuce and Tomato on a Toasted Hoagie Bun Drizzled with our House made Remoulade Sauce. Served with House Seasoned Cut Fries	
Grilled Chicken Sandwich	\$12.99
Grilled Chicken Breast Seasoned in our House Marinade and Grilled over an Open Flame Served on a Brioche Bun with Lettuce, Tomato, Bacon, and Honey Mustard	

STEAKS AND CHOPS 4

Ribeye	AVAILABLE OPTIONS
A well-marbled, Oklahoma classic Certified Angus Beef steak that shows great flavor, tenderness and juiciness	12oz: \$31.49
	16oz: \$37.99
	20oz: \$41.99
New York Strip	\$23.99
12 ounces of Upper Choice tender aged Certified Angus Beef	
Surf and Turf	\$25.99
Our local favorite, our Certified Angus Beef 8oz Sirloin served with a grilled shrimp skewer	
Thick 12oz Pork Chop	\$17.99
Thick 12oz Premium Reserve Bone-in pork chop topped with mushrooms	

SEAFOOD ENTRÉES & CAJUN FAVORITES 12

The Captain's Seafood Platter	\$25.99
Southern Fried Catfish Filet, Fried Jumbo shrimp, Maryland Style Crab Cake, served with house made remoulade and our Crawfish Etouffee, served with two sides	
Pan Seared Red Snapper	\$15.39
Our Chef's specialty Red Snapper, pan-seared and drizzled with a Heavy Cream Sauce. Garnished with Butterflied Shrimp, with your choice of two sides	
'Teu' Bourbon Glaze Salmon	\$19.99
Our Salmon Filet grilled and topped with a house made bourbon glaze served on a bed of rice with your choice of 2 sides	
Blackened Salmon	\$16.99
Healthy, delicious Salmon Filet well-seasoned, then served with your choice of two sides	
Butterflied Shrimp	\$14.29
Six jumbo, butterflied shrimp, hand battered, served with cocktail sauce and two sides	
Grilled Shrimp Skewers	\$14.29
Two skewers loaded with shrimp, lightly seasoned then grilled until perfect, with two sides	
'Teu' Smothered Chicken Breast	\$14.99
Chicken Breast seasoned with our house marinade, grilled and smothered with mushrooms, onions and cheese, served with two sides	
Grilled Chicken Breast	\$11.99
Blackened or lightly seasoned, served with two side options	

Chicken Tenders	\$12.49
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Four pieces of fresh Chicken Tenders hand battered and perfectly fried, served with two side options

Cajun Jambalaya Pasta	\$14.39
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Cajun jambalaya pasta, a large portion of pasta topped with shrimp, chicken, bell pepper, onion, tomato and Cajun spices

Zydeco	\$15.39
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A Louisiana favorite, grilled catfish filet over crawfish etouffee, served with rice, Butter with 2 side

Crawfish Etouffee	\$11.99
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A Louisiana Classic! Served with Sweet Jalapeno Cornbread

KIDS	5
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Cheese Burger	\$6.99
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Chicken Strips	\$6.99
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Catfish Basket	\$6.99
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Shrimp Basket	\$6.99
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Chicken Sandwich	\$6.99
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