

Captain John's Eufaula

412 Lakeshore Dr · +15392692149 · Updated: Jan 14, 2026

[View online menu](#)



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

- 1 piece: \$10.99
- 2 piece: \$12.99
- 3 piece: \$15.99

Grilled Catfish

\$12.99

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

Smothered Catfish

\$14.99

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

Catfish and Shrimp

\$16.99

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

LUNCH AND EARLY DINING MENU 10

The Captain’s Choice

\$13.99

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

Grilled Catfish

\$12.99

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

Crawfish Etouffee

\$9.99

A Louisiana classic. Served with Sweet Jalapeno Cornbread.

Cajun Pasta

\$9.99

A large portion of pasta topped with shrimp, chicken, bell pepper, onion, and our spicy Club Sausage. Served with Sweet Jalapeno Cornbread.

Surf and Turf

\$24.99

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

Grilled Chicken Breast

\$9.99

One large fillet 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 a bed of Spring and Romaine Lettuce, Shredded American Cheese, Cherry Tomatoes and Croutons made from our fresh baked rolls.

Sirloin		AVAILABLE OPTIONS
		6oz Sirloin: \$17.99
		10oz Sirloin: \$23.99
New York Strip		\$21.99
Ten Ounces of Upper Choice Tender Aged Certified Angus Beef.		
12 oz Ribeye		\$24.49
A well-marbled, Oklahoma classic Certified Angus Beef steak with the most flavor.		
SIDES 5		
Red Beans & Rice		
Baked Potato		
Hushpuppies		
Coleslaw		
Corn on the Cob		
PREMIUM SIDES 7		
Loaded Mashed Potatoes		\$4.99
Loaded Baked Potato		\$4.99
Side Salad		\$4.99
Gouda Mac and Cheese		\$4.99
Fried Okra		\$4.99
Sauteed Mushrooms		\$4.99
Strawberry Pecan Salad		\$3.49
DESSERTS 5		
French Quarter Beignets		\$6.99
Deep fried puff pastry lightly covered with powdered sugar and served with your choice of strawberry, chocolate or caramel sauce.		
New Homemade Maple Cinnamon Bread Pudding		\$7.99
Made in house! A mix of cinnamon, maple, vanilla, eggs, heavy cream and Captain John’s rolls mixed together, baked and topped with a house made bourbon sauce.		
Peach Cobbler		\$7.99
A southern favorite! A puff pastry shell filled with peaches and topped with vanilla bean ice cream.		
Old Fashioned Chocolate Cake		\$10.99
Three layers of chocolate cake, frosted with old-fashioned bittersweet chocolate icing and finished with chocolate shavings.		

Rockslide Brownie	\$7.99
Brownie with butter-luscious caramel, topped with brownie cubes, toasted pecans, topped with vanilla bean ice cream and drizzled with hot fudge and caramel drizzle to finish it off.	

APPETIZERS 10

Gator Bites	\$14.29
Tender Pieces of Gator Tail Battered in Cornmeal and Fried to a Golden Brown	
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
Maryland Style Crabcakes Battered in Breadcrumbs and Fried; Served with House Remoulade Sauce	
Catfish Bites	\$9.99
Perfect Bite Size Pieces of Catfish Battered in our House made Cornmeal, Fried to a Golden Brown	
Mushroom Swiss Burger	\$14.29
Fresh ½ pound Certified Angus Beef Patty, Swiss Cheese, Captain John’s Mushrooms, Mayo and Caramelized Onions Sitting on a Lightly Toasted Brioche Bun	
Bacon Wrapped Shrimp	\$12.99
Shrimp Wrapped in a Smokey Jalapeno Bacon and Grilled over an Open Flame. Served with house made remoulade Sauce	
Boudin Balls	\$9.99
A mix of Rice, Pork and Sausage formed into Balls Seasoned with Louisiana’s favorite spices, served with our House Remoulade Sauce	
The Captain’s Nachos	\$15.29
A HUGE pile of Nachos with all the Fixings! Freshly Fried Corn Tortilla Chips, Beef, Queso Blanco and Shredded American Cheese, Olives, Jalapeños, and Pico Served with a Side of Sour Cream	
Seafood Trio	\$16.99
Crab cakes, fried butterflied shrimp, and catfish bites. Served with House Cocktail, Remoulade and Tartar	
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	

SALADS 4

Chicken & Strawberry Pecan Salad	\$17.99
Chicken Breast Seasoned with our House Marinade Grilled over an open flame atop of Fresh Strawberries, Mandarin Oranges, Feta Cheese and Candied Pecans over Fresh Romaine and Spinach, served with Poppyseed or Raspberry Vinaigrette	
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 Fried Chicken Salad	\$13.99
Chicken Breast Seasoned in our House Marinade, grilled over an Open Flame and served atop of Fresh 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
Crab Legs, Shrimp, Mussels, Smoked Sausage, Corn on the Cob, Red Potatoes	\$28.99
	\$39.99
Shrimp Boil	\$28.99
2 pounds of Shrimp, Smoked Cajun Sausage, Corn on the Cobb and Red Potatoes	
Crab Leg Meal	\$32.99
One pound of Snow Crab served with your choice of two sides	
Crab Legs by the Pound	\$28.99

STEAKS AND CHOPS 5

Ribeye	AVAILABLE OPTIONS
A well-marbled, flavorful classic Certified Angus Beef steak with the most flavor, these hand cut steaks will melt in your mouth	12oz: \$29.99
	16oz: \$37.99
Surf and Turf	\$25.49
A local favorite, our Certified Angus Beef of choice served with a grilled shrimp skewer	
New York Strip	\$23.99
A Certified Angus Beef Striploin Choice tender aged steak with the most flavor	
Pork Chop	\$15.99
Center cut fried or grilled	
Bone-In Pork Chop	\$20.49
Thick 12oz Premium Reserve Bone-in pork chop charred over an open flame	

SEAFOOD ENTRÉES & CAJUN FAVORITES 11

The Captain's Seafood Platter	\$19.99
Southern Fried Catfish filet, 1/2 lb popcorn shrimp, Maryland Style Crab cake with house made remoulade, served with Crawfish Etouffee, served with two side options	
Pan Seared Red Snapper	\$19.99
Our Chef's specialty filet, pan-seared and drizzled with a white wine cream sauce, served with Butterfield Shrimp, with your choice of two sides	
Bourbon Glaze Salmon	\$19.99
6oz 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, served with your choice of two side sides	

Butterfried Shrimp	\$14.29
Six jumbo, butterflied shrimp, hand battered, served with Cocktail sauce and two side options	
Grilled Shrimp Skewers	\$14.29
Two skewers loaded with shrimp, lightly seasoned and grilled until perfect, with two sides	
Smothered Chicken Breast	\$14.29
Chicken Breast Seasoned with our House Marinade; Grilled over an Open Flame topped with Mushrooms, Onions and Swiss Cheese	
Grilled Chicken Breast	\$11.99
Blackened or lightly seasoned, served with two side options	
Chicken Tenders	\$12.99
Generous portion of fresh Chicken Tenders hand battered and perfectly fried, served with two side options	
Cajun Jambalaya Pasta	\$15.99
Cajun meets Italian! A portion of pasta topped with a creamy Cajun bell pepper, onion, tomato, and Cajun Style sauce	
Crawfish Etouffee	\$11.99
A Louisiana Classic! Served with Sweet Jalapeno Cornbread	

BURGERS AND PO'BOYS 6

Steakhouse Burger	\$15.39
½ pound of Certified Angus Beef w/ White Cheddar Cheese, Jalapeno Bacon, Caramelized Onions, Arugula Lettuce, Aioli Sauce on a Toasted Brioche Bun	
All American Cheeseburger	\$13.99
Your Classic Cheeseburger with American Cheese, Red Onions, Tomato, Pickles, and Certified Angus ½ Pound Patty on a Brioche Bun. Served with Seasoned Straight Cut Fries	
Crispy Catfish Po’ Boy	\$11.99
Fresh Fried Catfish 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 Served on a Hoagie Bun and Drizzled with our House made Remoulade Served with Seasoned Straight Cut Fries	
Bacon Avocado Burger	\$15.39
½ Pound Patty, Pepper Jack Cheese, Lettuce, Tomato, Guacamole, and Jalapeno Bacon Served on a Lightly toasted Brioche Bun	
Grilled Chicken Sandwich	\$12.99
Grilled Chicken Breast Seasoned in a House Marinade Recipe and Grilled over an Open Flame Served on a Brioche bun with Lettuce, Tomato, Bacon, and Honey Mustard	

KIDS 5

- Cheese Burger**
- Chicken Strips**

Catfish Basket

Shrimp Basket

Chicken Sandwich