

Catfish Plantation

www.catfishplantation.com

"Sewing Soul and Spirits"™

Established 1984

Starters

Half orders not available.

ONION RINGS \$6.50

A basket full of our famous colossal onions freshly cut and hand battered. Served with a dish of our homemade buttermilk ranch dressing. Try em' spicy!

SWEET POTATO FRIES \$ 6.50

Fresh cut sweet potatoes battered in our sweet cinnamon batter, fried to perfection then drizzled with butter.

FRIED DILL PICKLES \$ 6.50

Sliced dill pickles lightly battered and fried. served with our homemade ranch dressing.

APPETIZER SAMPLER \$ 7.75

Choose any three

PLANTATION PUPPIES \$ 3.75

A basket of our homemade Cajun hush-puppies. No fightin' over these, there's plenty for everyone.

FRIED CORN \$ 2.15

Corn on the cob battered in our sweet batter then drizzled with butter.

Salads

DINNER SALAD \$ 3.75

A salad plate of mixed greens and garden fresh vegetables. Served with your choice of dressing.

SPRING MIX CHICKEN \$ 8.65

Fried or grilled chicken bites on a bed of mixed greens with garden fresh vegetables and then sprinkled with chopped peanuts served with your choice of dressing. We suggest our Homemade Raspberry Vinaigrette.

Salad Dressing Choices;
Homemade Buttermilk Ranch, Italian, Thousand Island, Honey Mustard, Bleu Cheese, Homemade Raspberry Vinaigrette, Red Wine Vinaigrette.

Beverages

FRESH BREWED ICED TEA \$ 2.10

Flavored or non flavored tea available

LIPTON HOT TEA \$ 2.10

CHERRY LIMEADE \$ 2.10

(no refills on limeades)

BLACKBERRY and STRAWBERRY LEMONADE \$ 2.10

FRESH BREWED COFFEE \$ 2.10

Regular or Decaf

SODAS \$ 2.10

Coca-Cola, Diet Coke, Dr. Pepper, Barqs

Root Beer, Sprite.

FLOATS \$ 3.25

A scoop of vanilla ice cream with your favorite soda. We suggest Root-Beer.

Fried Catfish Platters

Sides:

Black-Eyed Peas, Hand Cut French Fries, Green Beans, Fried Okra, Coleslaw or Side Salad.

Fried catfish fillets may be ordered in mild cornmeal batter, Cajun Spicy flour batter, or ask for "mixed" and get some of both!

Regular Platter \$12.90

Three fillets w/ Two Sides

Plantation Platter \$15.15

Two fillets, Two fried shrimp, One stuffed crab

Large Platter \$16.20

Six fillets w/ Two Sides

Papa Tom's Platter \$18.35

All you can eat w/Three Sides

✳️ **Only one person may eat off of each "All You**

Plantation Entrees

BLACKENED CATFISH \$11.90

A Cajun specialty! A whole catfish fillet seasoned with Cajun spices and cooked on a fiery hot skillet then served on top of a bed of rice.

BAKED CATFISH \$11.90

A whole catfish fillet lightly seasoned, baked then served on top of a bed of rice.

NEW ORLEANS PLATTER \$11.90

Your choice of a whole catfish fillet or two boneless chicken breasts lightly blackened and topped with a Creole sauce and melted Monterrey Jack Cheese.

JUMBO SHRIMP \$14.05

Six jumbo Gulf shrimp peeled and butterflied to order. Ask for grilled or fried.

CATFISH AND SHRIMP \$15.15

Three fried catfish fillets ask for regular, Cajun Spicy or mixed and three jumbo Gulf shrimp.

CHICKEN FRIED STEAK \$11.90

Try it Spicy! An eight ounce Texas-sized fresh cut of choice grade beef battered by hand and topped with country gravy, served with Texas toast.

SOUTHERN FRIED CHICKEN \$11.90

Two boneless breasts fried and served with a bowl of country gravy and Texas toast.

BLACKENED CHICKEN BREAST \$11.90

A Cajun specialty! Two boneless breasts seasoned with Cajun spices cooked on a fiery hot skillet and served on a bed of rice.

ALOHA CHICKEN \$11.90

Two boneless chicken breasts marinated in orange and pineapple juices, grilled, and splashed with teriyaki sauce. Served on a bed of rice, and then topped with a slice of pineapple.

STUFFED CRAB \$11.90

Two stuffed crab in the shell served on a bed of rice with a hushpuppy and two sides.

PLANTATION QUAIL \$11.90

Two marinated game birds grilled or fried, served on a bed of long grain rice with two sides.

Sweet Endings

COBBLERS \$5.40

Peach, Blackberry, Pecan or Cherry
Topped with cinnamon ice cream

FAMOUS BREAD

PUDDING \$5.40

Topped with white chocolate sauce

FRIED ICE CREAM \$5.40

A mystery and a must! A dip of cinnamon ice cream rolled in graham cracker crumbs, fried and topped with hot fudge, whipped cream, nuts and a cherry

FLOATS \$3.25

A scoop of vanilla ice cream with your favorite soda. We suggest Root-Beer.

Specials

Wednesday after 5 p.m. is free appetizer night. One per table with the purchase of an adult meal. **Sampler not included.**

Thursday and Sunday after 5 p.m., the Papa Tom's Platter can be had for a mere \$12.90! **Only one person may eat off of each "All You Can Eat" and no doggie bags on this one!**

Sunday- Kids eat free from **11:00 a.m. to 4:00 p.m.**

Senior Discount

15% discount for people 65 and over. **NO DISCOUNTS ON ALREADY DISCOUNTED MEALS INCLUDING SPECIALS AS MENTIONED ABOVE AND/OR COUPONS. SENIOR DISCOUNTS CANNOT BE TAKEN ON ALL YOU CAN EAT PLATTERS DURING THE SUNDAY AND THURSDAY NIGHT SPECIAL. *Please tell the cashier before your ticket is totaled. We would not presume to guess your age.**

Birthdays and Anniversaries

Let us know it's your special day and you'll get a get a free dessert and a song from the "Catfish Plantation Choir."

About Our Catfish

Our Catfish is farm raised , trucked directly to Catfish Plantation, and cooked in Canola oil.



Welcome to the Catfish Plantation

The Most Haunted Restaurant in Texas!

By Rick Moran - Acclaimed Paranormal Investigator and Author

The term "Haunted," as any respectable Ghost Hunter will tell you, is a relative term and often misunderstood by the public; but one thing all paranormal investigators agree with is that the 1895 Victorian at 814 Water Street in Waxahachie is most definitely the residence of several earthbound spirits.

In 1984, Tom and Melissa Baker found the property, which had been empty for several years and while it was not the perfect location to start a restaurant, they both agreed that the house had a certain charm that could not be denied. Neither were big fans of the paranormal but shortly after purchasing the property, things began to happen that would make them true believers.

While only the couple had the keys to the building, Melissa began to find that she was obviously not the only one with access. One day, she came in to find a large tea urn, with neatly stacked coffee cups inside, which had somehow been transported to the middle of the floor, far away from where they belonged. On another morning, she came in to find fresh brewed coffee waiting for her!

Once opened, employees began to tell strange stories; a fry basket levitating in the kitchen, a glowing blue light illuminating a room that was otherwise empty and the ghostly figure of a bride standing by a front window. The sheer number of reports was overwhelming and paranormal investigators were invited to give their impressions of the old house. What they found was a list of characters from Waxahachie's past, each with distinct personalities, each existing independent of one another at the restaurant.

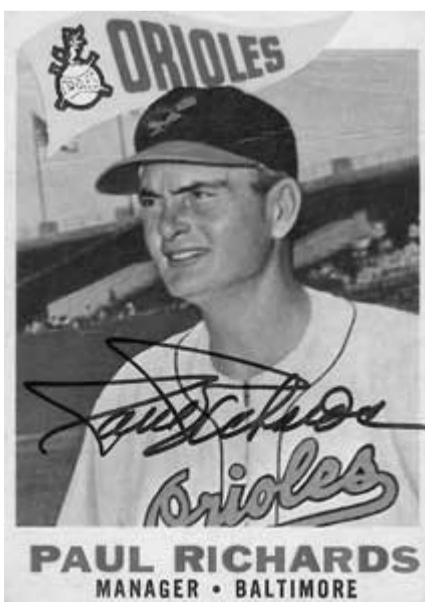
Among the resident spirits is a man who likes to "flirt" with female guest by touching their knee or shoulder or playing with their long hair; a young female who seems confused by her surroundings and "Caroline," a previous owner who sometimes becomes short tempered because she sees herself as still being the head of the household.

In 2007 the Bakers sold the restaurant and its ghostly inhabitants to the Landis Family who invited the nationally acclaimed Association for the Study of Unexplained Phenomenon to reinvestigate the locale. Using state of the art research equipment, the 40 year old ASUP confirmed several spirits, who freely interacted with the field investigators. All of the spirits at the Catfish Plantation are categorized as "friendly and positive," according to the group's chief investigator.

In a later TV segment filmed at the Catfish Plantation for the Travel Channel, one senior investigator was sitting in a side room talking about the history of the building, when he noted a shocked look on the faces of several of the folks in the room. A ghostly apparition had come to the doorway from the nearby restroom and hovered behind him for several minutes, only to dematerialize when one of the people interrupted him to say there was a ghost standing nearby. The ghost apparently was pleased to hear his story.

Today, the Catfish Plantation and the Landis Family is dedicated to offering the best in Cajun style cuisine, while keeping the ghostly traditions alive. The locale has been featured on a host of TV program on all the major networks, in newspaper and magazine articles worldwide and has welcomed those who want to learn more about their earth bound spirit residents while enjoying the best food and the warmest ambiance available anywhere!

The Birth Place of Paul Richards



Paul Rapier Richards (November 21, 1908 – May 4, 1986) was an American player, manager, scout and executive in Major League Baseball. During his playing career, he was a catcher and right-handed batter with the Brooklyn Dodgers (1932), New York Giants (1933-35), Philadelphia Athletics (1935) and Detroit Tigers (1943-46). After retiring, he became the manager of the Chicago White Sox (1951-54, 1976) and Baltimore Orioles (1955-61). He was born in Waxahachie, Texas in this house on 814 Water Street and retired in his birth city where he passed away in May of 1986. He was considered among baseball's most brilliant and innovative strategists, an astute judge of pitching talent, and a skilled teacher. He is greatly missed.