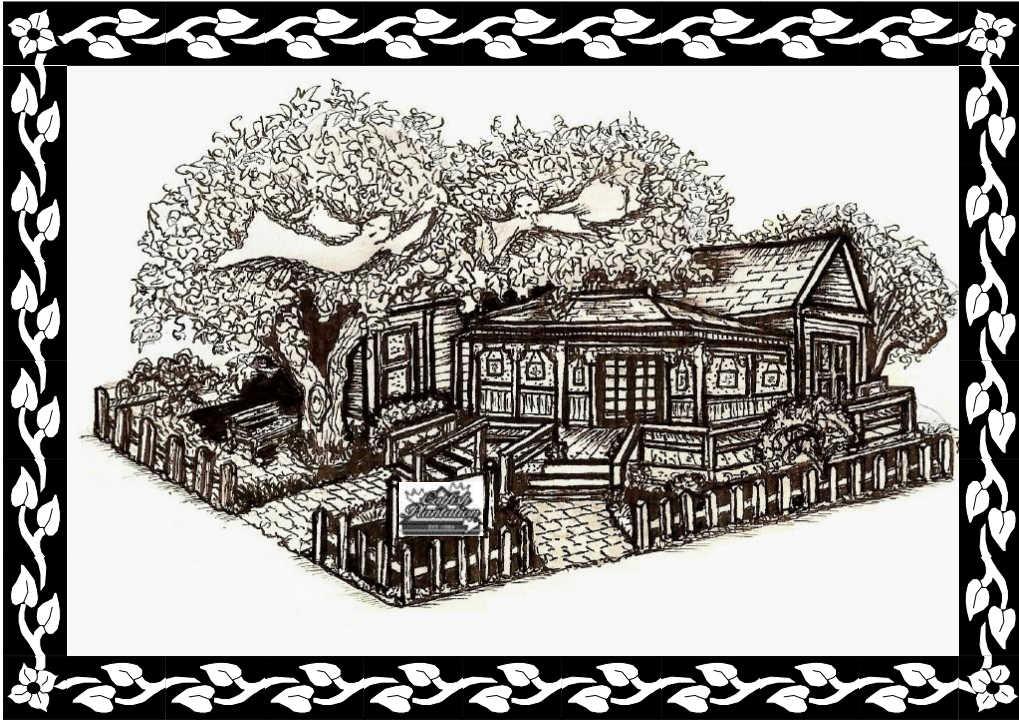


# Catfish Plantation

*“Sewing Soul and Spirits”*

Established 1984

[www.catfishplantation.com](http://www.catfishplantation.com)



## *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!

## Starters

*Half orders not available.*

- ONION RINGS** \$6.50  
A basket full of our famous colossal onions freshly cut and hand battered.
- 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.
- FRIED CHEESE** \$ 6.50  
Six fried mozzarella cheese sticks
- PLANTATION PUPPIES** \$ 3.75  
A basket of our homemade Cajun hushpuppies. 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.
- APPETIZER SAMPLER** \$ 7.75  
Choose any 3

## 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 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.

### A LA CARTE

- CATFISH FILET, SHRIMP** \$ 2.79  
**CRAB, CHICKEN BREAST** \$ 4.00  
Extra Sides \$ 1.99  
Extra Gravy (4oz bowl) \$ 1.79  
Extra Texas Toast .25  
Extra Cheese .30  
Bowl of Lemons \$ 1.00  
Jalopeno .30

We reserve the right to refuse service.  
An 18% Gratuity may be added to parties over 10 at our discretion.

★ Indicates Gluten Free or can be made Gluten Free upon request

## Sides:

**Black-Eyed Peas, French Fries, Green Beans, Fried Okra, or Homemade Coleslaw.**  
(a side salad available for an extra \$2.00)

**Dinner Entrées come with two sides unless otherwise noted**

## Fried Catfish Platters

*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  
3 fillets w/ 2 Sides
- Plantation Platter** \$15.15  
2 fillets, 2 fried shrimp, 1 stuffed crab
- ★ **Large Platter** \$16.20  
6 fillets w/ 2 Sides
- ★ **Papa Platter** \$18.35  
All you can eat w/3 Sides

✳️ **Only one person may eat off of each "All You Can Eat" and no doggie bags on this one!** ✳️

## About Our Catfish

Our Catfish is farm raised in the USA, trucked directly to Catfish Plantation, and cooked in Canola oil. We use only 9 to 12 inch filets cut into three pieces and hand battered with our own secret recipe!



## Beverages

- FRESH BREWED ICED TEA** \$ 2.10  
Flavored or non flavored tea available. Flavored teas are made with real dried fruits.
- COMMUNITY HOT TEA** (ask about our Bigelow herbal teas) \$ 2.10
- CHERRY LIMEADE** \$ 2.10  
(no refills on limeades)
- BLACKBERRY or 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.
- BOTTLED SODAS** \$ 2.00  
Made with real cane sugar. Orange Cream. Vanilla Cream, Black Cherry, Root Beer, Ginger Ale
- FLOATS** \$ 3.25  
A scoop of vanilla ice cream with your favorite soda. We suggest Root-Ber.

**WE SERVE COMMUNITY TEA AND COFFEES**

## ★ Healthy Choices

### **BLACKENED CATFISH**

**\$12.90**

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.

### **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.

### **LEMON PEPPER TILAPIA**

**\$12.90**

Two 4 to 6 oz filets grilled with lemon pepper served on a bed of rice

## Shrimp

### **JUMBO SHRIMP**

**\$14.05**

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

### **POPCORN SHRIMP**

**\$9.95**

A heaping handful of hand battered baby shrimp with two hush puppies

### **CATFISH AND SHRIMP**

**\$15.15**

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

## Specialties of the House

### ★ **NEW ORLEANS PLATTER**

**\$12.90**

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.

### **CHICKEN FRIED STEAK**

**\$12.90**

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.

### **FISHERMANS'S PLATTER**

**\$15.15**

A traditional New England mix of fried clams, fried scallops, three jumbo shrimp, two fish fillets and two hushpuppies topped with an onion ring. Choice of two sides.

### **SOUTHERN FRIED CHICKEN**

**\$11.90**

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

### **CRAB CAKES**

**\$11.90**

Two homemade crab cakes served on a bed of rice with a hushpuppy and two sides.

### ★ **PLANTATION QUAIL**

**\$12.90**

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.

★ Indicates Gluten Free or can be made Gluten Free upon request

## Lunch Menu

\* Lunch Prices Honored 11:00 a.m. to 4:00 p.m. \*  
Wednesday - Friday

Starters and Beverages located inside menu on first page  
(\$ 3.00 added for sandwiches at dinner time)

### PETIT REPAS

#### BLACK ANGUS BURGER

\$5.99

A full half pound Black Angus meat patty grilled the way you like it served with French Fries

**Classic**—Served with Lettuce, Tomato, Onion, Pickle and American Cheese on a Cornmeal Kaiser Bun. Your choice of Mustard, Creole Mustard, Mayo or Ketchup.

**The Big Easy**— Served with Lettuce, Tomato, Onion, Pickles, Pepper Jack Cheese, Jalapenos, and our homemade coleslaw and Pepper-corn Parmesan Ranch on a Cornmeal Kaiser Bun. Choice of Mustard, Mayo, Creole Mustard or Ketchup.

#### CATFISH PO'BOY

\$5.99

A fistful of sandwich, stuffed with Catfish, coleslaw, onions, pickles and Monterrey Jack cheese, served with fries.

#### STEAK SANDWICH

\$5.99

Our famous Chicken fried steak served on Texas Toast with onion, pickles, lettuce, tomato, and your choice of mayonnaise or Creole mustard. Comes with our hand-cut French fries.

#### SOUTHERN FRIED CHICKEN SANDWICH

\$5.99

A Fried Boneless Chicken Breast grilled or fried served with your choice of mayonnaise, mustard or Creole Mustard, onion, pickles, lettuce, tomato and French fries.

#### DINNER SALAD

\$ 3.75

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

#### SPRING MIX CHICKEN SALAD

\$6.99

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.

### PLANTATION LUNCH ENTREES

#### BLACKENED OR BAKED CATFISH

\$7.99

A Cajun specialty! A whole catfish filet seasoned with Cajun spices and cooked on a fiery hot skillet or a whole catfish filet lightly seasoned, baked. Both served on top of a bed of rice.

#### CHICKEN FRIED STEAK

\$7.99

Try it Spicy! A 4 oz. fresh cut of choice grade beef steak battered by hand and topped with country gravy, served with Texas toast.

#### SOUTHERN FRIED CHICKEN

\$6.99

A boneless breast fried and served with a bowl of country gravy and Texas toast.

#### BLACKENED CHICKEN BREAST

\$6.99

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

#### ALOHA CHICKEN

\$6.99

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

#### POPCORN SHRIMP

\$7.99

A heaping handful of hand battered baby shrimp with two hush puppies

### FRIED CATFISH PLATTERS

Choose from our mild cornmeal batter, Cajun Spicy flour batter or ask for 'mixed' and get some of both.

#### Small Platter

\$6.99

#### Two fillets W/one side

#### Regular Platter

\$8.99

#### Three fillets W/two sides

### SIDES

One side on lunch unless otherwise noted.

Black-Eyed Peas, French Fries, Green Beans, Fried Okra, Coleslaw.

### WEEKLY SPECIALS

**Wednesday** after 5 p.m. is free appetizer night. One per table/party with the purchase of an adult meal. This includes parties paying with separate tickets. **Sampler not included.**

**Thursday and Sunday** after 5 p.m., the Papa Tom's Platter can be had for a mere \$15.15! **Only one person may eat off of each "All You Can Eat" and no doggie bags on this one!**

**Sunday**— Kids eat free 11am to 4pm. **One kid meal per adult purchase.**

#### 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 and you'll get a free dessert and a song from the "Catfish Plantation Choir."

Don't see it on the Lunch Menu, Check the Dinner Menu