

## PACKS TO-GO

### APPETIZERS & SALADS

#### LARGE BOILED SHRIMP

14.95 lb. whole | 19.95 lb. peeled

#### CRAWFISH BISQUE

(Serves 6 to 8) 34.95 ½ gallon

#### GUMBO

With seafood & white rice (Serves 6 to 8)  
32.95 ½ gallon

#### DINNER SALAD

(Serves 6-8) 15.95

#### GREEK SALAD

(Serves 6-8) 21.95

#### GARLIC BREAD

(2 slices per person, Serves 6)  
9.95

### PAPPADEAUX FAMILY PACKS

#### VALUE PACK #1

20 fried shrimp, 1 lb. Cajun chicken  
tenderloins, 4 tilapia fillets,  
1 quart dirty rice (Serves 4) 68.95

#### VALUE PACK #2

40 fried shrimp, 1½ lbs. Cajun chicken  
tenderloins, 8 tilapia fillets,  
½ gallon dirty rice (Serves 6-8) 99.95

#### VALUE PACK #3

1 gallon gumbo or bisque, 90 fried shrimp, 3 lbs. Cajun chicken  
tenderloins, ¾ gallon dirty rice (Serves 10-12) 189.95

#### VALUE PACK #4

40 fried shrimp, 1½ lbs. crawfish,  
6 tilapia fillets with ½ gallon  
of dirty rice (Serves 6) 115.95

#### VALUE PACK #5

60 fried shrimp, 2 lbs. fried crawfish,  
8 tilapia fillets, 8 stuffed crab with  
½ gallon dirty rice (Serves 8) 179.95

#### VALUE PACK #5

1 gallon gumbo or bisque, 90 fried shrimp, 3 lbs. Cajun chicken  
tenderloins, ¾ gallon dirty rice (Serves 10-12) 189.95

### CAJUN FAVORITES

#### CAJUN COMBO

Blackened catfish fillets,  
served with dirty rice & shrimp  
creole with white rice  
(Serves 10) 139.95

#### CRAWFISH COMBINATION

Fried crawfish & crawfish etouffee  
served with dirty rice  
(Serves 10) 159.95

#### PASTA MARDI GRAS

Linguine tossed with crawfish, andouille  
sausage & crimini mushrooms in a  
marinara cream sauce topped with  
grilled shrimp, served with garlic bread  
(Serves 10) 169.95

#### MIXED SEAFOOD GRILL

Skewer of seasoned grilled seafood &  
fresh vegetables, served with dirty rice  
(Serves 10) 149.95

### FRIED SEAFOOD

Served with French fries.

**CHICKEN  
TENDERLOINS**  
16.95 lb.

**FRIED  
CRAWFISH**  
24.95 lb.

**FRIED  
TILAPIA**  
24.95 lb.

**FRIED  
SHRIMP**  
24.95 lb.

### SIDES

#### CRAWFISH ETOUFFEE

With white rice (Serves 6)  
54.95 ½ gallon

#### SHRIMP CREOLE

With creamy cheese grits, andouille &  
sweet corn (Serves 6) 34.95 ½ gallon

#### SHRIMP ETOUFFEE

With white rice  
(Serves 6) 39.95 ½ gallon

#### RED BEANS

With white rice  
(Serves 8 to 10) 14.95 ½ gallon

#### FRESH VEGETABLES

(Serves 8-10) 29.95

### DESSERTS

#### PECAN PIE

With bourbon sauce 19.95

#### KEY LIME PIE

Graham cracker pecan crust 34.95

#### TURTLE FUDGE BROWNIE

With pecans 39.95

#### VANILLA CHEESECAKE

44.95

#### PRALINE CHEESECAKE

With praline sauce 44.95

## LUNCH FEATURES

SERVED DAILY, 11 A.M. - 3 P.M.

✦ New Item!

Add a Pappadeaux House Salad or Caesar Salad 6.25.  
*Seniors, 62 or over, may enjoy lunch menu prices all day.*

### SOUPS, SALADS & PO-BOYS

#### "LOUISIANA" GUMBO & GARDEN SALAD

Choice of a steaming bowl of gumbo or crawfish bisque  
& our fresh garden salad 14.95

#### "LOUISIANA" GUMBO & PO-BOY

Choice of a half fried catfish or shrimp po-boy  
& a cup of gumbo or crawfish bisque 17.95

#### ✦ SEAFOOD COBB SALAD

Mixed greens with honey Applewood bacon, red onion, bleu cheese, egg,  
avocado, baby tomatoes with house vinaigrette & creamy vinaigrette  
Shrimp 17.95 | Shrimp & Jumbo Lump Crab 20.95 | Shrimp & Lobster 23.95

#### ✦ CHOPPED SALAD

Mixed greens with baby tomatoes, egg, Applewood bacon, red onion,  
avocado, aged cheddar & Jack cheese in a creamy vinaigrette  
Chicken Tenderloins 16.95 | Fried Crawfish 17.95 | Grilled Salmon\* 23.95

#### ✦ CREOLE CAESAR SALAD

Crisp romaine with Creole roasted baby tomatoes, herb croutons,  
Parmesan cheese & house-made Caesar dressing  
Grilled Chicken 16.95 | Grilled Shrimp 17.95 | Blackened Salmon\* 23.95

#### PO-BOYS

Choice of fried catfish or shrimp on a freshly baked baguette  
with cocktail & tartar sauce, lettuce & pickles, with French fries 19.95

### FRIED SEAFOOD

#### FRIED CATFISH

With shrimp etouffee pistolette  
& French fries 14.95

#### SAMPLER PLATTER

Fried shrimp, crawfish & tilapia fillet,  
with French fries 22.95

#### FRIED SHRIMP

With French fries 18.95

#### CRAWFISH COMBINATION

Crawfish etouffee & fried crawfish,  
with dirty rice 24.95

### PASTA

#### PASTA MARDI GRAS

Linguine tossed with crawfish, andouille sausage & crimini mushrooms  
in a marinara cream sauce topped with jumbo grilled shrimp 22.95

#### CHICKEN LINGUINE PICAYUNE

Linguine tossed with grilled chicken breast, mushrooms,  
spinach, broccolini, garlic & extra virgin olive oil 16.95

### FRESH SEAFOOD

#### ✦ GRILLED SHRIMP & GRITS

Grilled shrimp & creamy cheese  
grits with andouille & sweet corn  
in a spicy Creole butter 20.95

#### CATFISH WITH RED BEANS & RICE

Choice of fried or blackened catfish 14.95

#### ✦ TILAPIA LADEAUX

Blackened tilapia with sautéed  
shrimp, crawfish butter, spinach  
& butternut squash 25.95

#### CAJUN COMBO

Blackened catfish fillets served with dirty  
rice & shrimp creole over white rice 20.95

#### GRILLED SHRIMP &

#### ANDOUILLE SAUSAGE

With red beans & rice 16.95

#### PAN-GRILLED TILAPIA

Toasted hazelnuts & brown butter,  
with spaghetti squash 19.95

#### BLACKENED CATFISH

With shrimp etouffee pistolette  
& dirty rice 14.95

#### MIXED SEAFOOD GRILL

A skewer of assorted char-grilled  
seafood & vegetables, with  
dirty rice 19.95

# PAPPADEAUX

## SEAFOOD KITCHEN

### HOUSTON

6015 Westheimer at Greenridge  
(713) 782-6310

13080 Hwy 290 at Hollister  
(713) 460-1203

2525 South Loop West at S.Main  
(713) 665-3155

10499 I-10 West  
at Sam Houston Tollway  
(713) 722-0221

7110 Fm 1960 West  
(281) 580-5245

2410 Richmond at Kirby  
(713) 527-9137

12711 Hwy 59 S. at Corporate Dr.  
(281) 240-5533

12109 Westheimer  
(281) 497-1110

12420 I-10 East  
(713) 860-4001

George R. Brown  
Convention Center  
1001 Avenida de las Americas  
(713) 654-5077

### CONROE

18165 I-45 South  
(936) 321-4200

### BEAUMONT

4040 I-10 South  
(409) 842-1339

### SAN ANTONIO

76 North East Loop 410  
(210) 340-7143

15715 I-10 West  
(210) 641-1171

### RICHARDSON

725 S. Central Expressway  
(972) 235-1181

### AUSTIN

6319 I-35 N. at 290  
(512) 452-9363

11617 Research Blvd  
(512) 953-9283

### DALLAS

3520 Oak Lawn  
(214) 521-4700

10428 Lombardy Ln.  
(214) 358-1912

18349 Dallas Parkway  
(972) 447-9616

### BEDFORD

2121 Airport Frwy.  
(817) 571-4696

### FORT WORTH

2708 West Freeway  
(817) 877-8843

### GRAPEVINE

600 W. State Hwy 114  
(817) 488-6220

### ARLINGTON

1304 Copeland Rd. at Collins  
(817) 543-0544

### DUNCANVILLE

800 E Hwy 67  
(972) 572-0580

### PHARR

1610 W. Expressway 83  
(956) 783-1471

To find a Pappadeaux near you, go to  
[PAPPADEAUX.COM](http://PAPPADEAUX.COM)

## SHRIMP & OYSTERS

### TRADITIONAL SHRIMP COCKTAIL

With cocktail sauce 14.65

### HAND TOSSED COCKTAILS

Avocado, olive oil, lemon juice, house-made cocktail sauce

Jumbo Shrimp 15.70

Shrimp & Jumbo Lump Crab 18.85

### OYSTERS BATON ROUGE

Oysters on the half shell baked with a Parmesan Romano cheese sauce 16.75

### OYSTERS PAPPADÉAUX

With crabmeat, spinach & hollandaise 16.75

### OYSTER DUO

A combination of Oysters Baton Rouge & Pappadéaux 16.75

## HOT APPETIZERS

### GRILLED SPANISH OCTOPUS

Lemon garlic potato, EVOO, blistered tomatoes, toasted hazelnuts & fresh herbs 20.95

### CRAB & SPINACH DIP

With Parmesan crostini 17.80

### FRIED CALAMARI

With artichoke hearts, a spicy marinara sauce & lemon aioli md 17.80 lg 22.95

### JUMBO LUMP CRAB CAKES

With crab, avocado, lemon caper butter & basil (1) 17.80 (2) 26.95

### CRISPY ALLIGATOR

With fresh cut potato sticks & Creole dipping sauce md 17.80 lg 22.95

### NEW ENGLAND LOBSTER BITES

Maine lobster swimming in lemon garlic butter with wilted spinach & grilled cheese bread 28.95

### SHRIMP & CRAWFISH FONDEAUX

With garlic bread 19.90

### MOZZARELLA CHEESE BITES

With a spicy marinara sauce 12.55

### COCONUT SHRIMP

With a Cajun slaw & a spicy, sweet dipping sauce 16.75

### CRAB FINGERS

Fried or sautéed, seasonal 18.85

### BOUDIN

Cajun sausage stuffed with dirty rice 13.60

## SOUPS & SALADS

### CRAWFISH BISQUE

Cream-style cup 10.45 bowl 14.65

### “LOUISIANA” GUMBO

Shrimp | Seafood Andouille Sausage & Seafood cup 9.40 bowl 13.60

### LOBSTER BISQUE

Cream-style cup 11.50 bowl 16.75

### PAPPAS GREEK SALAD

Salad with fresh vegetables, imported kalamata olives, capers, pepperoncini peppers, oregano & feta cheese in Pappas Greek dressing sm 14.65 | md 19.90 | lg 23.95

### CLASSIC CAESAR SALAD

Chopped romaine hearts, Creole roasted baby tomatoes, croutons, Parmesan cheese & Caesar dressing 7.30

### CHOPPED SALAD

Mixed greens with baby tomatoes, egg, Applewood bacon, red onion, avocado, aged cheddar & Jack cheese in a creamy vinaigrette

Chicken Tenderloins 16.95

Fried Crawfish 17.95

Grilled Salmon\* 23.95

### PAPPADÉAUX HOUSE SALAD

Mixed greens with croutons, baby tomatoes, red onion, egg, Applewood bacon, aged cheddar & choice of dressing 7.30

### CREOLE CAESAR SALAD

Crisp romaine with Creole roasted baby tomatoes, herb croutons, Parmesan cheese & house-made Caesar dressing Grilled Chicken 16.95 Grilled Shrimp 17.95 Blackened Salmon\* 23.95

### SEAFOOD COBB SALAD

Mixed greens with honey Applewood bacon, red onion, bleu cheese, egg, avocado, baby tomatoes with house vinaigrette & creamy vinaigrette

Shrimp 17.95

Shrimp & Jumbo Lump Crab 20.95

Shrimp & Lobster 23.95

## CHEF SELECTIONS

*Flown in Daily!*

Add a Caesar Salad or Pappadéaux House Salad 6.25 Add a cup of Gumbo 8.35

### RAINBOW TROUT & SHRIMP

Pan-grilled trout & shrimp with sautéed spinach in a lemon butter sauce 24.95

### COSTA RICAN MAHI & LEMON CHILE CRAB

Grilled mahi with lemon chile, jumbo lump crab, lemon butter & broccolini 33.95

### CRISPY BLACKENED TEXAS REDFISH

With jumbo lump crab brown butter, Southern collards & turnips 39.95

### SHRIMP, SCALLOP & SPANISH OCTOPUS PAPPARDELLE PASTA

Grilled Spanish octopus, shrimp & scallops with roasted tomatoes & hazelnut pesto in a light lemon butter 34.95

### AMERICAN RED SNAPPER & ROCK SHRIMP

Pan-grilled snapper with sautéed rock shrimp in a lemon herb butter with grilled broccolini 42.95

### CRISPY ATLANTIC SALMON & SCALLOP\*

Spicy ginger glazed salmon with seared shrimp, scallop & jumbo lump crab over fresh sautéed spinach 34.95

### GIANT SHRIMP & GRITS

Grilled shrimp, sautéed spinach, creamy cheese grits with andouille & sweet corn in a spicy Creole butter 30.95

### GRILLED TILAPIA & JUMBO SHRIMP

Crabmeat in a lemon butter with tomato, hazelnut & green bean barley salad 27.95

## NAKED FISH

*With choice of our Signature Sauces*

Lemon Caper | Lemon & Herb Olive Oil | Garlic Butter-Scampi Style

### ATLANTIC SALMON\*

Char-grilled, with green beans 7 oz. 23.95 11 oz. 30.95

### RAINBOW TROUT

Pan-grilled, with sautéed spinach 22.95

### COSTA RICAN MAHI

Blackened, with dirty rice 30.95

### TEXAS REDFISH

Char-grilled, with broccolini 32.95

### JUMBO SEA SCALLOPS

Seared, with broccolini (3) 26.95 (4) 30.95

### TILAPIA

Pan-grilled, with spaghetti squash 24.95

### AMERICAN RED SNAPPER

Pan-grilled, with butternut squash 36.95



## PAPPADÉAUX CLASSICS

### COSTA RICAN MAHI ALEXANDER\*

Blackened mahi with shrimp, scallops & crawfish in a white wine cream sauce, with dirty rice 34.95

### MISSISSIPPI CATFISH OPELOUSAS

Blackened catfish with oysters, shrimp & jumbo lump crabmeat in a lemon garlic butter sauce, with dirty rice 36.95

### ATLANTIC SALMON YVETTE\*

Char-grilled salmon with shrimp, crawfish, mushrooms & spinach, in a sherry white wine sauce, with dirty rice 7 oz. 30.95 11 oz. 34.95

### TEXAS REDFISH PONTCHARTRAIN

Pan-grilled redfish with jumbo lump crabmeat & shrimp in a brown-butter wine sauce, with dirty rice 39.95

\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

\*Please alert your Server of any food allergies prior to ordering. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items.

## FRIED SEAFOOD

Served with French Fries. Substitute a Baked Potato 3.65. Add a cup of Gumbo 8.35.

### FRIED SHRIMP

sm 22.95 md 28.95 lg 32.95

### FRIED OYSTERS

md 20.95 lg 24.95

### STUFFED CRAB

(2) 15.95 (3) 22.95

### STUFFED SHRIMP

(2) 14.95 (4) 23.95

### CRAWFISH DINNER

md 20.95 lg 28.95

### SHRIMP & CAJUN CHICKEN TENDERLOINS

md 19.95 lg 26.95

### CAJUN CHICKEN TENDERLOINS

md 13.95 lg 18.95

### CRAB FINGER DINNER

26.95

### CATFISH FILLETS

(2) 17.95 (4) 28.95

### SOFT SHELL CRAB

(2) 25.95 (3) 29.95

### SHRIMP & CATFISH FILLETS

27.95

## FRIED PLATTERS

### SAMPLER PLATTER

Fried tilapia or catfish fillet, shrimp, crawfish & chicken tenderloins 28.95

### SEAFOOD PLATTER

Two fried tilapia or catfish fillets, shrimp, oysters, stuffed shrimp & stuffed crab 33.95

### PAPPADÉAUX PLATTER

Our Seafood Platter with extra fried shrimp & crawfish 39.95

## CAJUN SPECIALTIES

### SHRIMP CREOLE & GRITS

With creamy cheese grits, andouille & sweet corn 25.95

### CRAWFISH ETOUFFEE

With white rice 29.95

### SHRIMP ETOUFFEE

With white rice 27.95

### CRAWFISH PLATTER

Fried crawfish & crawfish etouffee 30.95

### JUMBO SHRIMP BROCHETTE

Char-grilled bacon-wrapped shrimp filled with Monterey Jack cheese & a sliver of jalapeño with dirty rice 30.95

### MIXED SEAFOOD GRILL

Two skewers of assorted seafood & vegetables char-grilled over dirty rice 27.95

### PASTA MARDI GRAS

Linguine tossed with crawfish, andouille sausage & crimini mushrooms in a marinara cream sauce topped with jumbo grilled shrimp 30.95

### GRILLED HALF CHICKEN

Marinated in garlic & rosemary, with mashed potatoes & fresh sautéed spinach 23.95

## STEAK, LOBSTER & CRAB

### PRIME BEEF RIB-EYE\*

With mashed potatoes & broccolini 16 oz. 44.95

### FILET MIGNON\*

With mashed potatoes & asparagus 8 oz. 40.95 10 oz. 45.95

### FILET MIGNON OSCAR\*

8 oz. filet finished with jumbo lump crabmeat & bearnaise with mashed potatoes & asparagus 45.95

### FILET MIGNON\* & GRILLED ROCK LOBSTER

With mashed potatoes & fresh green beans 50.95

### GRILLED CARIBBEAN LOBSTER TAIL

With mashed potatoes & broccolini 10-12 oz. 37.95

### LIVE MAINE LOBSTER

Steamed lobster by the pound, with melted butter & pappardelle pasta Ask Your Server

### ALASKAN KING CRAB

With pappardelle pasta md 44.95 lg 50.95

Gluten free menu available.

All to-go orders include a packaging charge.

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