

SHRIMP & OYSTERS*

TRADITIONAL SHRIMP COCKTAIL

With cocktail sauce 15.95

OYSTERS BATON ROUGE

Oysters on the half shell baked with a Parmesan Romano cheese sauce 16.95

On the HALF SHELL

GULF COAST OYSTERS*

Dozen 21.95

Half Dozen 14.95

BLUE POINT OYSTERS*

Dozen 22.95

Half Dozen 15.95

HOT APPETIZERS

CRAB & SPINACH DIP

Parmesan crostini 17.95

✿ FRIED CALAMARI

Artichoke hearts, spicy marinara sauce md 14.95 lg 19.95

JUMBO LUMP CRAB CAKES

Crab, avocado, lemon caper butter, basil (1) 14.95 (2) 25.95

CRISPY ALLIGATOR

Fresh cut potato sticks & Creole dipping sauce md 16.95 lg 21.95

SHRIMP & CRAWFISH FONDEAUX

Garlic bread 19.95

MOZZARELLA CHEESE BITES

Spicy marinara sauce 12.95

SOUPS & SALADS

"LOUISIANA" SHRIMP GUMBO

cup 9.95 bowl 12.95

"LOUISIANA" SEAFOOD GUMBO

Shrimp, oysters & lump crab cup 9.95 bowl 12.95

ANDOUILLE SAUSAGE & SEAFOOD GUMBO

Shrimp, oysters, lump crab & Andouille cup 9.95 bowl 12.95

CRAWFISH BISQUE

Cream-style cup 9.95 bowl 13.95

PAPPADEAUX HOUSE SALAD

Croutons, baby tomatoes, red onion, egg, honey bacon, aged cheddar & choice of dressing 6.95

CLASSIC CAESAR

Croutons, Parmesan cheese & Caesar dressing 7.95

PAPPAS GREEK SALAD

Fresh vegetables, imported kalamata olives, capers, pepperoncini peppers, oregano & feta cheese in Pappas Greek dressing, prepared tableside Serves 1-2 15.95

CHOPPED SALAD

Tomatoes, egg, honey bacon, red onion, avocado, cheddar & Jack cheese in a creamy vinaigrette
Chicken Tenderloins 16.95 | Fried Crawfish 17.95 | Grilled Salmon* 23.95

CAESAR SALAD

Herb croutons, Parmesan cheese & Caesar dressing
Grilled Chicken 15.95 | Grilled Shrimp 16.95 | Blackened Salmon* 23.95

SEAFOOD COBB SALAD

Honey bacon, red onion, bleu cheese, egg, avocado, tomatoes, house vinaigrette & creamy vinaigrette
Shrimp 17.95 | Shrimp & Jumbo Lump Crab 21.95

SIDES *Your Choice* \$5⁹⁵

FRESH GREEN BEANS & ALMONDS | SPAGHETTI SQUASH | MASHED POTATOES | SAUTÉED SPINACH | RED BEANS & RICE

BAKED POTATO 5.95
substitute 3.95

GARLIC BREAD 3.95
DIRTY RICE 4.25

FRENCH FRIES 3.95
ONION RINGS 6.95

*Items may be cooked to order, are served raw or undercooked, or may contain raw or uncooked ingredients. Consuming raw or undercooked 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.

Gluten free menu available.

CHEF SELECTIONS

Add a Caesar Salad or Pappadeaux House Salad 5.95

GRILLED TILAPIA & JUMBO SHRIMP

Lump crab, lemon butter, dirty rice 24.95

Naked Tilapia Pan-grilled, with spaghetti squash 21.95

TEXAS REDFISH PONTCHARTRAIN

Grilled redbfish, jumbo lump crab & shrimp, brown-butter wine sauce, dirty rice 39.95

Naked Texas Redfish

Char-grilled, with sautéed spinach 34.95

🌿 COSTA RICAN MAHI & SCALLOPS

Pan-grilled mahi, seared shrimp & scallops, light lemon butter, green beans 33.95

Naked Mahi

Pan-grilled, with green beans 29.95

SEARED ATLANTIC SALMON & SCALLOP*

Spicy ginger glazed salmon, seared shrimp, scallop & jumbo lump crab, fresh sautéed spinach 35.95

Naked Atlantic Salmon*

Char-grilled, with green beans 27.95

🌿 COSTA RICAN MAHI ALEXANDER

Blackened mahi, shrimp, scallops & crawfish, white wine cream sauce, dirty rice 35.95

🌿 RAINBOW TROUT & CRAB

Pan-grilled trout, lump crab, toasted almonds, brown-butter, green beans 26.95

Naked Rainbow Trout

Pan-grilled, with sautéed spinach 22.95

*Naked fish are served with choice of signature sauces:
Lemon Butter | Brown-Butter | Garlic Butter-Scampi Style*



★ FRIED SEAFOOD ★

Served with French Fries. Substitute a Baked Potato 3.95.

FRIED SHRIMP

sm 23.95 md 29.95 lg 33.95

FRIED OYSTERS

md 19.95 lg 23.95

STUFFED CRAB

(2) 14.95 (3) 21.95

STUFFED SHRIMP

(2) 13.95 (4) 22.95

CRAWFISH DINNER

md 19.95 lg 28.95

SHRIMP & CAJUN CHICKEN TENDERLOINS

md 18.95 lg 26.95

CAJUN CHICKEN TENDERLOINS

md 12.95 lg 18.95

CATFISH FILLETS

(3) 16.95 (4) 23.95

SHRIMP & CATFISH FILLETS

27.95

FRIED PLATTERS

SAMPLER PLATTER

Fried tilapia or catfish fillet, shrimp, crawfish & chicken tenderloins 29.95

SEAFOOD PLATTER

Two fried tilapia or catfish fillets, shrimp, oysters, stuffed shrimp & stuffed crab 34.95

PAPPADEAUX PLATTER

Our seafood platter with extra fried shrimp & crawfish 41.95

★ CAJUN SPECIALTIES ★

CRAWFISH ETOUFFEE

White rice 28.95

SHRIMP ETOUFFEE

White rice 27.95

CRAWFISH PLATTER

Fried crawfish & crawfish etouffee 31.95

BLACKENED CATFISH

Red beans & rice 19.95

PASTA MARDI GRAS

Linguine, crawfish, andouille sausage, cremini mushrooms, marinara cream sauce, jumbo grilled shrimp 33.95

JUMBO SHRIMP BROCHETTE

Char-grilled bacon wrapped shrimp filled with Monterey Jack cheese & a sliver of jalapeño, dirty rice 29.95

GRILLED CHICKEN BREAST

Mashed potatoes, green beans 21.95

★ STEAK & LOBSTER ★

AGED BEEF RIB-EYE*

Mashed potatoes, green beans 16 oz. 43.95

ALASKAN KING CRAB

Linguine pasta 62.95

LIVE MAINE LOBSTER

Steamed lobster by the pound, melted butter, linguine pasta
Ask Your Server

LUNCH FEATURES

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

Add a Caesar Salad or Pappadeaux House Salad 5.25
Seniors, 62 or over, may enjoy lunch menu prices all day.

SOUPS, SALADS & PO-BOYS

"LOUISIANA" GUMBO & HOUSE SALAD

Choice of a bowl of gumbo or crawfish bisque 14.95

SEAFOOD COBB SALAD

Honey bacon, red onion, bleu cheese, egg, avocado, tomatoes, house vinaigrette & creamy vinaigrette

Shrimp 17.95

Shrimp & Jumbo Lump Crab 21.95

CAESAR SALAD

herb croutons, Parmesan cheese, Caesar dressing

Grilled Chicken 15.95

Grilled Shrimp 16.95

Blackened Salmon* 23.95

"LOUISIANA" GUMBO & PO-BOY

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

PO-BOYS

Cocktail & tartar sauce, lettuce, tomato, pickles, French fries

Fried Shrimp or Catfish 16.95

CHOPPED SALAD

Tomatoes, egg, honey bacon, red onion, avocado, cheddar & Jack cheese in a creamy vinaigrette

Chicken Tenderloins 16.95

Fried Crawfish 17.95

Grilled Salmon* 23.95

FRESH SEAFOOD

✿ GINGER GLAZED SALMON*

Seared salmon, shrimp, sweet ginger glaze, green beans, toasted almonds, white rice 17.95

✿ COSTA RICAN MAHI & CRAB

Pan-grilled mahi, lump crab, light lemon butter, dirty rice 21.95

✿ MISSISSIPPI CATFISH & SHRIMP ETOUFFEE

Blackened catfish, shrimp etouffee, dirty rice 16.95

PAN-GRILLED TILAPIA

Toasted hazelnuts, brown-butter, spaghetti squash 19.95

CATFISH WITH RED BEANS & RICE

Choice of fried or blackened catfish 14.95

GRILLED SHRIMP & ANDOUILLE SAUSAGE

Red beans & rice 16.95

MIXED SEAFOOD GRILL

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

✿ PASTA MARDI GRAS

Linguine, crawfish, andouille sausage, cremini mushrooms, marinara cream sauce, grilled shrimp 21.95

FRIED SEAFOOD

FRIED SHRIMP COMBO

With fried tilapia, chicken tenderloins, French fries 15.95

FRIED SHRIMP

With French fries 15.95

STUFFED CRAB COMBO

With chicken tenderloins, shrimp, French fries 16.95

CRAWFISH COMBINATION

Crawfish etouffee & fried crawfish, dirty rice 24.95