

SHRIMP & OYSTERS

TRADITIONAL SHRIMP COCKTAIL

With cocktail sauce 13.95

HAND TOSSED COCKTAILS

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

Jumbo Shrimp 14.95

Shrimp & Jumbo Lump Crab 17.95

On the HALF SHELL

GULF COAST OYSTERS*

Dozen 17.95 | Half Dozen 11.95

BLUE POINT OYSTERS*

Dozen 21.95 | Half Dozen 14.95

MIXED OYSTERS & SHRIMP*

Half dozen Gulf oysters & a half dozen cold boiled shrimp 18.95

OYSTERS BATON ROUGE

Oysters on the half shell baked with a Parmesan Romano cheese sauce 15.95

OYSTERS PAPPADÉAUX

Crabmeat, spinach & hollandaise 15.95

OYSTER DUO

A combination of Oysters Baton Rouge & Pappadeaux 15.95

HOT APPETIZERS

Perfect for sharing!

🌿 CRISPY SOUTHERN FRIED TEXAS QUAIL

Honey glaze, sweet-spicy chili, Cajun slaw 14.95

CRAB & SPINACH DIP

Parmesan crostini 16.95

FRIED CALAMARI

Artichoke hearts, spicy marinara sauce, lemon aioli md 16.95 lg 21.95

JUMBO LUMP CRAB CAKES

Crab, avocado, lemon caper butter, basil (1) 16.95 (2) 25.95

CRISPY ALLIGATOR

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

NEW ENGLAND LOBSTER BITES

Maine lobster swimming in lemon garlic butter, wilted spinach, grilled cheese bread 27.95

SHRIMP & CRAWFISH FONDEAUX

Garlic bread 18.95

MOZZARELLA CHEESE BITES

Spicy marinara sauce 11.95

COCONUT SHRIMP

Cajun slaw & a spicy, sweet dipping sauce 15.95

BOUDIN

Cajun sausage stuffed with dirty rice 12.95

CRAB FINGERS

Fried or sautéed, seasonal 17.95

GRILLED SPANISH OCTOPUS

Lemon garlic potato, EVOO, blistered tomatoes, toasted hazelnuts, fresh herbs 19.95

SOUPS & SALADS

CRAWFISH BISQUE

Cream-style cup 9.95 bowl 13.95

"LOUISIANA" GUMBO

Shrimp | Seafood | Andouille Sausage & Seafood cup 8.95 bowl 12.95

LOBSTER BISQUE

Cream-style cup 10.95 bowl 15.95

PAPPADÉAUX HOUSE SALAD

Mixed greens with croutons, baby tomatoes, red onion, egg, Applewood bacon, aged cheddar & choice of dressing 6.95

CLASSIC CAESAR

Chopped romaine hearts, Creole roasted baby tomatoes, croutons, Parmesan cheese & Caesar dressing 6.95

PAPPAS GREEK SALAD

Salad with fresh vegetables, imported kalamata olives, capers, pepperoncini peppers, oregano & feta cheese in Pappas Greek dressing, prepared tableside sm 13.95 md 18.95 lg 22.95

🌿 MEDITERRANEAN SEAFOOD SALAD

Our traditional Greek salad tossed with shrimp, calamari & jumbo lump crab, fresh lemon & Greek vinaigrette 21.95

CHOPPED SALAD

Mixed greens with sweet baby tomatoes, egg, Applewood bacon, red onion, avocado, aged cheddar & Jack cheese in a creamy vinaigrette
Chicken Tenderloins 15.95 | Fried Crawfish 16.95 | Grilled Salmon* 22.95

CREOLE CAESAR SALAD

Crisp romaine with Creole roasted baby tomatoes, herb croutons, Parmesan cheese & house-made Caesar dressing
Grilled Chicken 15.95 | Grilled Shrimp 16.95 | Blackened Salmon* 22.95

SEAFOOD COBB SALAD

Mixed greens with honey Applewood bacon, red onion, bleu cheese, egg, avocado, baby tomatoes with house vinaigrette & creamy vinaigrette
Shrimp 16.95 | Shrimp & Jumbo Lump Crab 19.95 | Shrimp & Lobster 22.95

*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 Add a Cup of Gumbo 7.95

RAINBOW TROUT & SHRIMP

Pan-grilled trout & shrimp with sautéed spinach in a lemon butter sauce 23.95

Naked Rainbow Trout Pan-grilled, with sautéed spinach 21.95

GRILLED REDFISH & JUMBO SHRIMP

With jumbo lump crab in a light lemon butter & butternut squash risotto 38.95

Naked Texas Redfish Char-grilled, with broccolini 31.95

SHRIMP, SCALLOP & SPANISH OCTOPUS PAPPARDELLE PASTA

Grilled Spanish octopus, shrimp & scallops with roasted tomatoes & hazelnut pesto in a light lemon butter 33.95

Naked Jumbo Sea Scallops Seared, with broccolini (3) 25.95 (4) 29.95

CRISPY ATLANTIC SALMON & SCALLOP*

Spicy ginger glazed salmon with seared shrimp, scallop & jumbo lump crab over fresh sautéed spinach 33.95

Naked Atlantic Salmon* Char-grilled, with green beans 7 oz. 22.95 11 oz. 29.95

GIANT SHRIMP & GRITS

Grilled shrimp, sautéed spinach, creamy cheese grits with andouille & sweet corn in a spicy Creole butter 29.95

GRILLED TILAPIA & JUMBO SHRIMP

Crabmeat in a lemon butter with tomato, hazelnut & green bean barley salad 26.95

Naked Tilapia Pan-grilled, with spaghetti squash 23.95

WILD-CAUGHT

From the Sea to Your Seat!

Exclusively caught for Pappadeaux Seafood Kitchen, our wild-caught selections are sourced directly from trusted fishermen and hand-selected by our chefs.

🌿 AHI TUNA & JUMBO CRAB

Seared ahi tuna with lemon chile crab, brown butter, new potatoes & asparagus 34.95

AMERICAN RED SNAPPER & SHRIMP

Pan-grilled snapper & seared shrimp in a toasted almond brown butter sauce with butternut squash 41.95

Naked American Red Snapper Pan-grilled, with butternut squash 35.95

🌿 OVEN ROASTED GROUPEL & CRAB

Oven roasted grouper with a blue crab crust, toasted almonds & Parmesan asparagus 38.95

Naked Gulf Grouper Pan-seared, with butternut squash 34.95

Naked fish are served with choice of signature sauces:

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



PAPPADEAUX CLASSICS

🌿 ATLANTIC SALMON ALEXANDER*

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

7 oz. 31.95 11 oz. 35.95

MISSISSIPPI CATFISH OPELOUSAS

Blackened catfish with oysters, shrimp & jumbo lump crabmeat in a lemon garlic butter sauce, with dirty rice 35.95

TEXAS REDFISH PONTCHARTRAIN

Pan-grilled redfish with jumbo lump crabmeat & shrimp in a brown-butter wine sauce, with dirty rice 38.95

ATLANTIC SALMON YVETTE*

Char-grilled salmon with shrimp, crawfish, mushrooms & spinach, in a sherry white wine sauce, with dirty rice 7 oz. 29.95 11 oz. 33.95

SIDES *Your Choice \$5⁹⁵*

BROCCOLINI | FRESH GREEN BEANS & ALMONDS | SPAGHETTI SQUASH | MASHED POTATOES | SAUTÉED SPINACH
RED BEANS & RICE | BUTTERNUT SQUASH & HAZELNUTS | CHEESE GRITS ANDOUILLE & CORN

ASPARAGUS 5.95 substitute 3.95

AU GRATIN POTATOES 6.95 substitute 3.95

GARLIC BREAD 3.95

FRENCH FRIES 3.95

BAKED POTATO 5.95 substitute 3.95

CREAMED SPINACH 6.95 substitute 3.95

DIRTY RICE 4.25

ONION RINGS 6.95

PAPPARDELLE PASTA 6.95 substitute 3.95

BUTTERNUT SQUASH RISOTTO 7.95 substitute 3.95

FRIED SEAFOOD

Served with French Fries. Substitute a Baked Potato 3.95.
Add a cup of Gumbo 7.95.

FRIED SHRIMP

sm 21.95 md 27.95 lg 31.95

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 27.95

SHRIMP & CAJUN CHICKEN TENDERLOINS

md 18.95 lg 25.95

CAJUN CHICKEN TENDERLOINS

md 12.95 lg 17.95

CRAB FINGER DINNER

25.95

CATFISH FILLETS

(2) 16.95 (4) 27.95

SOFT SHELL CRAB

(2) 24.95 (3) 28.95

SHRIMP & CATFISH FILLETS

26.95

FRIED PLATTERS

SAMPLER PLATTER

Fried tilapia or catfish fillet, shrimp, crawfish & chicken tenderloins 27.95

SEAFOOD PLATTER

Two fried tilapia or catfish fillets, shrimp, oysters, stuffed shrimp & stuffed crab 32.95

PAPPADEAUX PLATTER

Our seafood platter with extra fried shrimp & crawfish 38.95

CAJUN SPECIALTIES

SHRIMP CREOLE & GRITS

With creamy cheese grits, andouille & sweet corn 24.95

CRAWFISH ETOUFFEE

With white rice 28.95

SHRIMP ETOUFFEE

With white rice 26.95

CRAWFISH PLATTER

Fried crawfish & crawfish etouffee 29.95

MIXED SEAFOOD GRILL

Two skewers of assorted seafood char-grilled over dirty rice 26.95

GRILLED HALF CHICKEN

Marinated in garlic & rosemary, with mashed potatoes & fresh sautéed spinach 22.95

JUMBO SHRIMP BROCHETTE

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

PASTA MARDI GRAS

Linguine tossed with crawfish, andouille sausage & crimini mushrooms in a marinara cream sauce topped with jumbo grilled shrimp 29.95

STEAKS

Served with a Pappadeaux House Salad. Add any side 3.95.

FILET MIGNON* 8 oz. 39.95 10 oz. 44.95

PRIME BEEF RIB-EYE* 16 oz. 47.95

BONE-IN PRIME RIB-EYE* 22 oz. 51.95

PRIME NEW YORK STRIP* 16 oz. 45.95

BONE-IN PRIME NEW YORK STRIP* 20 oz. 51.95

PRIME T-BONE* 20 oz. 51.95

PRIME PORTERHOUSE* 26 oz. 56.95

To complement your steak add:

OSCAR

Jumbo lump crabmeat & bearnaise 5.95

JUMBO GARLIC SHRIMP

6.95

CARIBBEAN LOBSTER TAIL

6 oz. 14.95

SHRIMP BROCHETTE

6.95

BLEU CHEESE

2.95

LOBSTER & CRAB

GRILLED CARIBBEAN LOBSTER TAIL

10-12 oz. with mashed potatoes & broccolini 36.95

LIVE MAINE LOBSTER

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

ALASKAN KING CRAB

With pappardelle pasta md 43.95 lg 49.95

LUNCH FEATURES

✿ New Item!

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

Add a Caesar Salad or Pappadeaux House Salad 5.95
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 13.95

"LOUISIANA" GUMBO & PO-BOY

Choice of half fried catfish or shrimp po-boy &
a cup of gumbo or crawfish bisque 16.95

✿ SEAFOOD COBB SALAD

Mixed greens with honey Applewood bacon, red onion, bleu cheese, egg,
avocado, baby tomatoes with house vinaigrette & creamy vinaigrette
Shrimp 16.95 | Shrimp & Jumbo Lump Crab 19.95 | Shrimp & Lobster 22.95

✿ CHOPPED SALAD

Mixed greens with baby tomatoes, egg, Applewood bacon,
red onion, avocado, aged cheddar & Jack cheese in a creamy vinaigrette
Chicken Tenderloins 15.95 | Fried Crawfish 16.95 | Grilled Salmon* 22.95

✿ CREOLE CAESAR SALAD

Crisp romaine with Creole roasted baby tomatoes,
herb croutons, Parmesan cheese & house-made Caesar dressing
Grilled Chicken 15.95 | Grilled Shrimp 16.95 | Blackened Salmon* 22.95

PO-BOY

Choice of fried catfish or shrimp on a freshly baked baguette with
cocktail & tartar sauce, lettuce & pickles, with French fries 18.95

FRIED SEAFOOD

FRIED CATFISH

With shrimp etouffee pistolette
& French fries 13.95

FRIED SHRIMP

With French fries 17.95

SAMPLER PLATTER

Fried shrimp, crawfish &
tilapia fillet, with French fries 21.95

CRAWFISH COMBINATION

Crawfish etouffee & fried crawfish,
with dirty rice 23.95

PASTA

PASTA MARDI GRAS

Linguine tossed with crawfish, andouille sausage & crimini
mushrooms in a marinara cream sauce with jumbo grilled shrimp 21.95

CHICKEN LINGUINE PICAYUNE

Linguine with grilled chicken breast, mushrooms,
spinach, broccolini, garlic & extra virgin olive oil 15.95

FRESH SEAFOOD

✿ GRILLED SHRIMP & GRITS

Grilled shrimp & creamy cheese
grits with andouille & sweet corn
in a spicy Creole butter 19.95

CATFISH WITH RED BEANS & RICE

Choice of fried or blackened catfish 13.95

✿ TILAPIA LADEAUX

Blackened tilapia with sautéed
shrimp, crawfish butter, spinach
& butternut squash 24.95

CAJUN COMBO

Blackened catfish fillet, with dirty rice
& shrimp Creole over white rice 19.95

GRILLED SHRIMP & ANDOUILLE SAUSAGE

With red beans & rice 15.95

PAN-GRILLED TILAPIA

Toasted hazelnuts & brown butter,
with spaghetti squash 18.95

BLACKENED CATFISH

With shrimp etouffee
pistolette & dirty rice 13.95

MIXED SEAFOOD GRILL

A skewer of assorted char-grilled
seafood & vegetables,
with dirty rice 18.95