

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

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

FRIED SHRIMP

With French fries 18.95

SAMPLER PLATTER

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

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 fillet 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

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

CRISPY SOUTHERN FRIED TEXAS QUAIL

Honey glaze, sweet-spicy chili, Cajun slaw 15.70

CRAB & SPINACH DIP

Parmesan crostini 17.80

FRIED CALAMARI

Artichoke hearts, spicy marinara sauce, lemon aioli md 17.80 lg 22.95

JUMBO LUMP CRAB CAKES

Crab, avocado, lemon caper butter, basil (1) 17.80 (2) 26.95

CRISPY ALLIGATOR

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

Garlic bread 19.90

MOZZARELLA CHEESE BITES

Spicy marinara sauce 12.55

COCONUT SHRIMP

Cajun slaw & a spicy, sweet dipping sauce 16.75

BOUDIN

Cajun sausage stuffed with dirty rice 13.60

CRAB FINGERS

Fried or sautéed, seasonal 18.85

GRILLED SPANISH OCTOPUS

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

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

MEDITERRANEAN SEAFOOD SALAD

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

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
Naked Rainbow Trout Pan-grilled, with sautéed spinach 22.95

GRILLED REDFISH & JUMBO SHRIMP

With jumbo lump crab in a light lemon butter & butternut squash risotto 39.95
Naked Texas Redfish Char-grilled, with broccolini 32.95

SHRIMP, SCALLOP & SPANISH OCTOPUS PAPPARDELLE PASTA

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

Naked Jumbo Sea Scallops Seared, with broccolini (3) 26.95 (4) 30.95

CRISPY ATLANTIC SALMON & SCALLOP*

Spicy ginger glazed salmon with seared shrimp, scallop & jumbo lump crab over fresh sautéed spinach 34.95
*Naked Atlantic Salmon** Char-grilled, with green beans 7 oz. 23.95 11 oz. 30.95

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 Tilapia Pan-grilled, with spaghetti squash 24.95

WILD-CAUGHT

From the Sea to Your Seat!

Exclusively caught for Pappadéaux 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 35.95

AMERICAN RED SNAPPER & SHRIMP

Pan-grilled snapper & seared shrimp in a toasted almond brown butter sauce with butternut squash 42.95

Naked American Red Snapper Pan-grilled, with butternut squash 36.95

OVEN ROASTED GROUPEL

Oven roasted grouper with a blue crab crust, toasted almonds & Parmesan asparagus 39.95

Naked Gulf Grouper Pan-seared, with butternut squash 35.95

Naked fish are served with choice of signature sauces:

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



PAPPADÉAUX CLASSICS

ATLANTIC SALMON ALEXANDER*

Blackened salmon with shrimp, scallops & crawfish in a white wine cream sauce, with dirty rice 7 oz. 32.95 11 oz. 35.95

MISSISSIPPI CATFISH OPELOUSAS

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

TEXAS REDFISH PONTCHARTRAIN

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

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

*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.

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FRIED SEAFOOD

Served with French Fries. Substitute a Baked Potato 4.15. 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

MIXED SEAFOOD GRILL

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

GRILLED HALF CHICKEN

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

JUMBO SHRIMP BROCHETTE

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

PASTA MARDI GRAS

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

STEAKS

Served with a Pappadéaux House Salad.

FILET MIGNON* 8 oz. 40.95 10 oz. 45.95

PRIME BEEF RIB-EYE* 16 oz. 48.95

BONE-IN PRIME RIB-EYE* 22 oz. 52.95

PRIME NEW YORK STRIP* 16 oz. 46.95

BONE-IN PRIME NEW YORK STRIP* 20 oz. 52.95

PRIME T-BONE* 20 oz. 52.95

PRIME PORTERHOUSE* 26 oz. 57.95

To complement your steak add:

OSCAR
Jumbo lump crabmeat & bearnaise 6.25

JUMBO GARLIC SHRIMP
7.30

CARIBBEAN LOBSTER TAIL
6 oz. 15.70

SHRIMP BROCHETTE
7.30

BLEU CHEESE
3.10

LOBSTER & CRAB

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.