

SANDWICHES & BURGERS

Served with French Fries.

PO-BOY SANDWICH

Choice of fried catfish or shrimp on a freshly baked hoagie with spicy remoulade & Cajun coleslaw 20.99

SALMON BURGER*

Grilled salmon with sriracha mayo slaw, Applewood bacon, avocado & tomato on a challah bun 22.99

BACON CHEESEBURGER

With mustard, mayonnaise, lettuce, tomato, pickles, red onion & bacon 17.89
add Mushrooms 1.05

SIDE ORDERS

GREEN BEANS 6.85

DIRTY RICE 4.85

FRENCH FRIES 4.50

BUTTERNUT SQUASH RISOTTO
8.40 substitute 4.50

ASPARAGUS
7.25 substitute 4.50

SAUTÉED SPINACH 6.85

BAKED POTATO
6.85 substitute 4.50

GARLIC BREAD 4.60

DESSERTS

KEY LIME PIE

In a graham cracker pecan crust 7.90

SWEET POTATO PECAN PIE

With bourbon sauce 7.90

VANILLA CHEESECAKE

With fresh strawberries 7.90

VISIT ALL OF OUR *Airport Locations*

HOUSTON HOBBY

PAPPADEAUX
SEAFOOD KITCHEN

Domestic Terminal - Gate 41
(713) 847-7622

PAPPASITOS
Antina

Domestic Terminal - Gate 1
(281) 657-6157

Pappas
BURGER

Domestic Terminal - Gate 46
(281) 657-6168

PAPPAS
Sun 24

Domestic Terminal - Main Lobby
(713) 654-4661

PAPPASITOS
Antina

Inter. Terminal - Gate 21
(713) 644-0318

YIA YIA MARY'S
PAPPAS MEDITERRANEAN KITCHEN

Inter. Terminal - Gate 1
(713) 644-0594

HOUSTON BUSH INTERCONTINENTAL

PAPPADEAUX
SEAFOOD KITCHEN

Terminal E - Gate E3
(281) 821-7684

PAPPASITOS
Antina

Terminal E - Gate E1
(281) 821-2266

DFW INTERNATIONAL

PAPPADEAUX
SEAFOOD KITCHEN

Terminal A
Gate A24
(972) 615-3508

PAPPASITOS
Antina

Terminal A
Gate A28
(972) 615-3219

PAPPADEAUX
SEAFOOD KITCHEN

Terminal C
Gate C14
(972) 425-0087

PAPPASITOS
Antina

Terminal C
Gate C19
(972) 453-0171

PAPPADEAUX

SEAFOOD KITCHEN

To-Go Menu

DFW AIRPORT

TERMINAL C - GATE C14

(972) 425-0087

PLEASE SEE OUR DINE-IN MENU TO VIEW ALL MENU ITEMS

BREAKFAST

Served daily 5am to 10am

OLD FASHION BUTTERMILK PANCAKES

Three pancakes served with butter & powdered sugar with your choice of link sausage, Applewood smoked bacon or ham 12.99

NEW ORLEANS SUNRISE

Scrambled eggs, Applewood smoked bacon, link sausage, breakfast potatoes & toast 13.99

PANCAKE COMBO

Two buttermilk pancakes, scrambled eggs, breakfast potatoes & choice of link sausage, Applewood smoked bacon or ham 13.99

PAPPADEAUX FRENCH TOAST

Thick sliced bread dipped in cinnamon batter, dusted with powdered sugar, served with butter & your choice of link sausage, Applewood smoked bacon or ham 12.99

BREAKFAST SANDWICH

Scrambled eggs, sliced tomatoes & American cheese on a toasted bun, served with breakfast potatoes 11.99
Add link sausage, Applewood smoked bacon or ham 3.15

To find a Pappadeaux near you, go to
PAPPADEAUX.COM

COLD APPETIZERS

TRADITIONAL SHRIMP COCKTAIL
With cocktail sauce 15.75

HAND TOSSED COCKTAILS

Avocado, olive oil, lemon juice, house-made cocktail sauce
Jumbo Shrimp 16.80 | Shrimp & Jumbo Lump Crab 19.95

OYSTERS

OYSTERS BATON ROUGE
Baked with a Parmesan Romano cheese sauce 18.45

OYSTERS PAPPADÉAUX
With crabmeat, spinach & hollandaise 18.45

OYSTER DUO
A combination of Oysters Baton Rouge & Pappadéaux 18.45

HOT APPETIZERS

BAKED CRAB MAC & CHEESE
Orecchiette pasta tossed with fresh crabmeat, in a three cheese cream sauce with buttered bread crumbs 16.80

✦ **MOZZARELLA CHEESE BITES**
With a spicy marinara sauce 13.65

CRISPY ALLIGATOR
With fresh cut potato sticks & Creole dipping sauce 18.90

FRIED CALAMARI
With artichoke hearts, spicy marinara sauce, lemon aioli 18.90

SHRIMP & CRAWFISH FONDEAUX
With garlic bread 20.99

COCONUT SHRIMP
With a Cajun slaw & a spicy, sweet dipping sauce 17.30

LUMP CRAB & SPINACH DIP
With garlic bread 19.55

"MARYLAND-STYLE" LUMP CRAB CAKES
With crab, avocado, lemon caper butter & basil (1) 18.90 (2) 28.99

SOUPS & SALADS

CRAWFISH BISQUE
Cream-style 14.70

"LOUISIANA" GUMBO
Shrimp | Seafood
Andouille Sausage & Seafood 13.65

LOBSTER BISQUE
Cream-style 16.80

✦ **PAPPAS GREEK SALAD**
Salad with fresh vegetables, imported kalamata olives, capers, pepperoncini peppers, oregano & feta cheese in Pappas Greek dressing 15.99
Add Shrimp 8.40
Add Jumbo Lump Crabmeat 8.40

CLASSIC CAESAR SALAD
Chopped romaine hearts, Creole roasted baby tomatoes, croutons, Parmesan cheese & Caesar dressing 8.05

✦ **CHOPPED SALAD**
Mixed greens with baby tomatoes, egg, Applewood bacon, red onion, avocado, aged cheddar & Jack cheese in a creamy vinaigrette
Chicken Tenderloins 18.55
Fried Crawfish 19.65
Grilled Salmon* 26.25

✦ **PAPPADÉAUX HOUSE SALAD**
Mixed greens with croutons, baby tomatoes, red onion, egg, Applewood bacon, aged cheddar & choice of dressing 8.05

✦ **CREOLE CAESAR SALAD**
Crisp romaine with Creole roasted baby tomatoes, herb croutons, Parmesan cheese & house-made Caesar dressing
Grilled Chicken 18.55
Grilled Shrimp 19.59
Blackened Salmon* 26.25

✦ **SEAFOOD COBB SALAD**
Mixed greens with honey Applewood bacon, bleu cheese, egg, avocado, baby tomatoes with house vinaigrette & creamy vinaigrette
Shrimp 19.65
Shrimp & Jumbo Lump Crab 22.95
Shrimp & Lobster 25.99

CHEF SELECTIONS

Flown in Daily!

BLACKENED MISSISSIPPI CATFISH OPELOUSAS
With blackened oysters, shrimp & jumbo lump crabmeat in a lemon garlic butter, with dirty rice 38.99

RAINBOW TROUT & SHRIMP
Pan-grilled trout & shrimp with sautéed spinach in a lemon butter sauce 26.99

SHRIMP & SCALLOP ORECCHIETTE PASTA
Shrimp & scallops over Orecchiette pasta with jumbo lump crab & asparagus in a creamy Parmesan vodka sauce 35.99

MOROCCAN SALMON & SHRIMP*
Grilled salmon, shrimp & crab couscous in a fresh herb lemon butter 32.99

PAN-SEARED TILAPIA
Pan-seared tilapia, shrimp & crabmeat in a creamy brown butter, with aged cheddar risotto cake & green beans 27.99

✦ **COSTA RICAN MAHI & LEMON CHILE CRAB**
Grilled mahi with lemon chile, jumbo lump crab, lemon butter & broccolini 35.95

GRILLED REDFISH & JUMBO SHRIMP
With jumbo lump crab in a light lemon butter & butternut squash risotto 40.99

GLAZED CEDAR PLANK SALMON*
Topped with sweet & spicy mustard glaze & broiled on a smoky cedar plank, with asparagus 35.99

STEAK, CHICKEN & LOBSTER

FILET MIGNON*
8 oz. with baked potato & asparagus 42.99

CHAR-BROILED CHICKEN BREAST
12-14 oz. with baked potato & green beans 23.99

FILET MIGNON OSCAR*
8 oz. filet finished with jumbo lump crabmeat & bearnaise with baked potato & asparagus 45.99

GRILLED CARIBBEAN LOBSTER TAIL
10-12 oz. with baked potato & green beans 38.99

PAPPADÉAUX SPECIALTIES

CRAWFISH ETOUFFÉE
With white rice 28.99

SHRIMP ETOUFFÉE
With white rice 28.99

CRAWFISH PLATTER
Half fried crawfish & half crawfish etouffée with dirty rice 30.99

JUMBO SHRIMP BROCHETTE
Char-grilled bacon wrapped shrimp filled with Monterey Jack cheese & a sliver of jalapeño with dirty rice 30.99

FRIED SEAFOOD

Served with French Fries. Substitute a Baked Potato for 2.99.

FRIED SHRIMP
sm 23.99 md 28.99

SHRIMP & CATFISH
29.99

FRIED CATFISH FILLETS
29.99

FRIED OYSTERS
25.99

CRAWFISH DINNER
md 20.99 lg 28.99

SEAFOOD PLATTER
Fried shrimp, fried catfish fillet, blue crab cake & fried crawfish 30.99

SHRIMP & CAJUN CHICKEN TENDERLOINS
28.99

SOFT SHELL CRAB
(2) 26.95 (3) 30.99

*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.