

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 PAPPADAEUX

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 & OCTOPUS

Artichoke hearts, spicy marinara sauce, lemon aioli 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

NEW ENGLAND LOBSTER BITES

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

🌿 GRILLED LAMB CHOPS*

Smokey tomato harissa sauce 21.95

SHRIMP & CRAWFISH FONDEAUX

Garlic bread 18.95

MOZZARELLA CHEESE BITES

Spicy marinara sauce 9.95

COCONUT SHRIMP

Cajun slaw & a spicy, sweet dipping sauce 15.95

BOUDIN

Cajun sausage stuffed with dirty rice 9.95

CRAB FINGERS

Fried or sautéed, seasonal 17.95

🌿 GRILLED SPANISH OCTOPUS

Mesquite grilled with crushed Yukon gold potatoes, lemon cream & toasted sweet chile vinaigrette 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

PAPPADAEUX HOUSE SALAD

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

CLASSIC CAESAR

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

PAPPAS GREEK SALAD

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

Greek salad tossed with shrimp, grilled octopus, calamari & jumbo lump crab, fresh lemon & Greek vinaigrette 21.95

CHOPPED SALAD

Tomatoes, egg, bacon, red onion, avocado, cheddar & Jack cheese in a creamy vinaigrette Chicken Tenderloins 15.95 | Fried Crawfish 16.95 | Grilled Salmon* 19.95

CREOLE CAESAR SALAD

Creole roasted tomatoes, herb croutons, Parmesan cheese & Caesar dressing Grilled Chicken 15.95 | Grilled Shrimp 16.95 | Blackened Salmon* 19.95

SEAFOOD COBB SALAD

Honey bacon, red onion, bleu cheese, egg, avocado, tomatoes, 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

GRILLED TILAPIA & JUMBO SHRIMP

Crabmeat in a lemon butter with tomato, hazelnut & green bean barley salad 24.95

Naked Tilapia Pan-grilled, with spaghetti squash 21.95

🌿 STUFFED RAINBOW TROUT

Pan-grilled trout, wilted greens, butternut squash & jumbo lump crab with pecan brown butter 26.95

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

🌿 MISSISSIPPI CATFISH & YUKON GOLD POTATOES

Blackened catfish, wilted spinach in a light lemon butter, with toasted almonds 22.95

Naked Catfish Blackened, with spaghetti squash 20.95

CRISPY ATLANTIC SALMON & SCALLOP*

Spicy ginger glazed salmon, 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

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.

🌿 ALASKAN HALIBUT & SHRIMP

Pan-grilled halibut, seared jumbo shrimp, sweet potato mash & pecan brown butter 38.95

AMERICAN RED SNAPPER & SHRIMP

Pan-grilled snapper & seared shrimp in a toasted almond brown butter sauce with butternut squash 39.95

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

🌿 GULF GROUPEL & JUMBO CRAB

Spicy seared grouper, grilled shrimp & jumbo lump crab in a light lemon butter with sautéed spinach 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, 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, oysters, shrimp & jumbo lump crabmeat in a lemon garlic butter sauce, with dirty rice 35.95

TEXAS REDFISH PONTCHARTRAIN

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

ATLANTIC SALMON YVETTE*

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

SIDES *Your Choice \$5.95*

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

PAPPARDELLE PASTA 6.95 substitute 3.95

GARLIC BREAD 3.95

FRENCH FRIES 3.95

BAKED POTATO 5.95 substitute 3.95

BUTTERNUT SQUASH RISOTTO 7.95 substitute 3.95

DIRTY RICE 4.25

ONION RINGS 6.95

FRIED SEAFOOD

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

FRIED SHRIMP

sm 17.95 md 22.95 lg 28.95

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

🌿 BLUE CRAB CAKE COMBO

Catfish & chicken tenderloins 22.95

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 22.95

CRAWFISH ETOUFFEE

With white rice 28.95

SHRIMP ETOUFFEE

With white rice 24.95

CRAWFISH PLATTER

Fried crawfish & crawfish etouffee 29.95

JUMBO SHRIMP BROCHETTE

Char-grilled bacon wrapped shrimp filled with Monterey Jack cheese & a sliver of jalapeño with dirty rice 26.95

MIXED SEAFOOD GRILL

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

PASTA MARDI GRAS

Linguine tossed with crawfish, andouille sausage & crimini mushrooms in a marinara cream sauce topped with jumbo grilled shrimp 27.95

GRILLED HALF CHICKEN

Marinated in garlic & rosemary, with mashed potatoes & fresh sautéed spinach 19.95

STEAK, LOBSTER & CRAB

PRIME BEEF RIB-EYE*

With mashed potatoes & broccolini 16 oz. 43.95

FILET MIGNON*

With mashed potatoes & asparagus 10 oz. 44.95 8 oz. 39.95

FILET MIGNON OSCAR*

8 oz. filet finished with jumbo lump crabmeat & bearnaise with mashed potatoes & asparagus 44.95

FILET MIGNON* & GRILLED ROCK LOBSTER

With mashed potatoes & fresh green beans 49.95

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 lg 49.95 md 43.95

LUNCH FEATURES

✿ New Item!

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

Add a Caesar Salad or Pappadeaux House Salad 4.95
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 12.95

SEAFOOD COBB SALAD

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

Shrimp 16.95

Shrimp & Jumbo Lump Crab 19.95

Shrimp & Lobster 22.95

CREOLE CAESAR SALAD

Creole roasted tomatoes, herb croutons, Parmesan cheese & Caesar dressing

Grilled Chicken 15.95

Grilled Shrimp 16.95

Blackened Salmon* 19.95

"LOUISIANA" GUMBO & PO-BOY

Choice of half fried catfish or shrimp po-boy & a cup of gumbo or crawfish bisque 14.95

CHOPPED SALAD

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

Chicken Tenderloins 15.95

Fried Crawfish 16.95

Grilled Salmon* 19.95

PO-BOY

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

Fried Shrimp

or Catfish 14.95

CHEF SELECTIONS

TILAPIA LADEAUX

Blackened tilapia with sautéed shrimp, crawfish butter, spinach & butternut squash 21.95

✿ MISSISSIPPI CATFISH & YUKON GOLD POTATOES

Blackened catfish, wilted spinach in a light lemon butter, with toasted almonds 14.95

PAN-GRILLED TILAPIA

Toasted hazelnuts & brown butter, with spaghetti squash 16.95

✿ GINGER GLAZED SALMON*

Seared salmon with shrimp, sweet ginger glaze, green beans, toasted almonds & white rice 15.95

✿ TEXAS REDFISH & CRAB

Pan-grilled redfish, lump crab, light lemon butter & buttered Yukon gold potatoes 19.95

✿ MOROCCAN SALMON*

Grilled salmon, shrimp, smoky tomato harissa, lemon butter, broccolini & white rice 16.95

FRIED SEAFOOD

FRIED SHRIMP COMBO

With fried tilapia, chicken tenderloins & French fries 12.95

FRIED SHRIMP

With French fries 14.95

STUFFED CRAB COMBO

With chicken tenderloins, shrimp & French fries 13.95

CRAWFISH COMBINATION

Crawfish etouffee & fried crawfish, with dirty rice 23.95

PASTA

PASTA MARDI GRAS

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

CHICKEN LINGUINE PICAYUNE

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 18.95

CAJUN COMBO

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

CATFISH WITH RED BEANS & RICE

Choice of fried or blackened catfish 13.95

GRILLED SHRIMP & ANDOUILLE SAUSAGE

With red beans & rice 15.95

MIXED SEAFOOD GRILL

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