



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 PAPPADEAUX
With crabmeat, spinach & hollandaise 16.75

OYSTER DUO
A combination of Oysters Baton Rouge & Pappadeaux 16.75

HOT APPETIZERS

✦ **CRISPY SOUTHERN FRIED TEXAS QUAIL**
Peach glaze, sweet-spicy chili, Cajun slaw 15.70

CRAB & SPINACH DIP
Parmesan crostini 17.80

✦ **FRIED CALAMARI & OCTOPUS**
Artichoke hearts, spicy marinara sauce, lemon aioli md 15.70 lg 20.95

JUMBO LUMP CRAB CAKES
Crab, avocado, lemon caper butter, basil (1) 15.70 (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

✦ **GRILLED LAMB CHOPS***
Smokey tomato harissa sauce 22.95

SHRIMP & CRAWFISH FONDEAUX
Garlic bread 19.90

MOZZARELLA CHEESE BITES
Spicy marinara sauce 10.45

COCONUT SHRIMP
Cajun slaw & a spicy, sweet dipping sauce 16.75

BOUDIN
Cajun sausage stuffed with dirty rice 10.45

CRAB FINGERS
Fried or sautéed, seasonal 18.85

✦ **GRILLED SPANISH OCTOPUS**
Mesquite grilled with crushed Yukon gold potatoes, lemon cream & toasted sweet chile vinaigrette 20.95

SALADS

SOUPS

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

PAPPADEAUX HOUSE SALAD

Croutons, baby tomatoes, red onion, egg, Applewood bacon, aged cheddar & choice of dressing 7.30

PAPPAS GREEK SALAD

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

Creole roasted baby tomatoes, croutons, Parmesan cheese & Caesar dressing 7.30

✦ **MEDITERRANEAN SEAFOOD SALAD**

Greek salad tossed with shrimp, grilled octopus, calamari & jumbo lump crab, fresh lemon & Greek vinaigrette 22.95

CHOPPED SALAD

Tomatoes, egg, bacon, red onion, avocado, aged cheddar & Jack cheese in a creamy vinaigrette
Chicken Tenderloins 16.95
Fried Crawfish 17.95
Grilled Salmon* 20.95

CREOLE CAESAR SALAD

Creole roasted baby tomatoes, herb croutons, Parmesan cheese & house-made Caesar dressing
Grilled Chicken 16.95
Grilled Shrimp 17.95
Blackened Salmon* 20.95

SEAFOOD COBB SALAD

Honey 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 Pappadeaux House Salad 6.25 Add a cup of Gumbo 8.35

GRILLED TILAPIA & JUMBO SHRIMP

Crabmeat in a lemon butter with tomato, hazelnut & green bean barley salad 25.95
Naked Tilapia Pan-grilled, with spaghetti squash 22.95

✦ **STUFFED RAINBOW TROUT**

Pan-grilled trout, wilted greens, butternut squash & jumbo lump crab with pecan brown butter 27.95
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

✦ **MISSISSIPPI CATFISH & YUKON GOLD POTATOES**

Blackened catfish, wilted spinach in a light lemon butter, with toasted almonds 23.95
Naked Catfish Blackened, with spaghetti squash 21.95

CRISPY ATLANTIC SALMON & SCALLOP*

Spicy ginger glazed salmon, 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

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.

✦ **ATLANTIC HALIBUT & SHRIMP**

Pan-grilled halibut, seared jumbo shrimp, sweet potato mash & pecan brown butter 37.95
Naked Atlantic Halibut
Pan-grilled, with spaghetti squash 30.95

AMERICAN RED SNAPPER & SHRIMP

Pan-grilled snapper & seared shrimp in a toasted almond brown butter sauce with butternut squash 40.95
Naked American Red Snapper
Pan-grilled, with butternut squash 36.95

✦ **GULF GROUPE & JUMBO CRAB**

Spicy seared grouper, grilled shrimp & jumbo lump crab in a light lemon butter with sautéed spinach 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*



PAPPADEAUX CLASSICS

✦ ATLANTIC SALMON ALEXANDER*

Blackened salmon, shrimp, scallops & crawfish in a white wine cream sauce, with dirty rice 7 oz. 32.95 11 oz. 36.95

MISSISSIPPI CATFISH OPELOUSAS

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

TEXAS REDFISH PONTCHARTRAIN

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

ATLANTIC SALMON YVETTE*

Char-grilled salmon, shrimp, crawfish, mushrooms & spinach, in a sherry white wine sauce, with dirty rice 7 oz. 30.95 11 oz. 34.95

FRIED SEAFOOD

Served with French Fries. Substitute a Baked Potato 4.15. Add a cup of Gumbo 8.35.

FRIED SHRIMP

sm 18.95 md 23.95 lg 29.95

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

✦ BLUE CRAB CAKE COMBO

Catfish & chicken tenderloins 23.95

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

PAPPADEAUX PLATTER

Our Seafood Platter with extra fried shrimp & crawfish 39.95

CAJUN SPECIALTIES

SHRIMP CREOLE & GRITS

With creamy cheese grits, andouille & sweet corn 23.95

CRAWFISH ETOUFFEE

With white rice 29.95

SHRIMP ETOUFFEE

With white rice 25.95

CRAWFISH PLATTER

Fried crawfish & crawfish etouffee 30.95

MIXED SEAFOOD GRILL

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

JUMBO SHRIMP BROCHETTE

Char-grilled bacon-wrapped shrimp filled with Monterey Jack cheese & a sliver of jalapeño with dirty rice 27.95

PASTA MARDI GRAS

Linguine tossed with crawfish, andouille sausage & crimini mushrooms in a marinara cream sauce topped with jumbo grilled shrimp 28.95

GRILLED HALF CHICKEN

Marinated in garlic & rosemary, with mashed potatoes & fresh sautéed spinach 20.95

STEAK, LOBSTER & CRAB

PRIME BEEF RIB-EYE*

With mashed potatoes & broccolini 16 oz. 44.95

FILET MIGNON*

With mashed potatoes & asparagus 8 oz. 40.95 10 oz. 45.95

FILET MIGNON OSCAR*

8 oz. filet finished with jumbo lump crabmeat & bearnaise with mashed potatoes & asparagus 45.95

FILET MIGNON* & GRILLED ROCK LOBSTER

With mashed potatoes & fresh green beans 50.95

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

LUNCH FEATURES

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

Add a Pappadeaux House Salad or Caesar Salad 5.20.
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 13.95

SEAFOOD COBB SALAD

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

Shrimp 17.95

Shrimp & Jumbo Lump Crab 20.95

Shrimp & Lobster 23.95

PO-BOYS

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

Fried Shrimp

or Catfish 15.95

"LOUISIANA" GUMBO & PO-BOY

Choice of a half fried catfish or shrimp po-boy & a cup of gumbo or crawfish bisque 15.95

CHOPPED SALAD

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

Chicken Tenderloins 16.95

Fried Crawfish 17.95

Grilled Salmon* 20.95

CREOLE CAESAR SALAD

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

Grilled Chicken 16.95

Grilled Shrimp 17.95

Blackened Salmon* 20.95

CHEF SELECTIONS

TILAPIA LADEAUX

Blackened tilapia with sautéed shrimp, crawfish butter, spinach & butternut squash 22.95

✦ MISSISSIPPI CATFISH & YUKON GOLD POTATOES

Blackened catfish, wilted spinach in a light lemon butter, with toasted almonds 15.95

PAN-GRILLED TILAPIA

Toasted hazelnuts & brown butter, with spaghetti squash 17.95

✦ GINGER GLAZED SALMON*

Seared salmon with shrimp, sweet ginger glaze, green beans, toasted almonds & white rice 16.95

✦ TEXAS REDFISH & CRAB

Pan-grilled redfish, lump crab, light lemon butter & buttered Yukon gold potatoes 20.95

✦ MOROCCAN SALMON*

Grilled salmon, shrimp, smoky tomato harissa, lemon butter, broccolini & white rice 17.95

FRIED SEAFOOD

FRIED SHRIMP COMBO

With fried tilapia, chicken tenderloins & French fries 13.95

FRIED SHRIMP

With French fries 15.95

STUFFED CRAB COMBO

With chicken tenderloins, shrimp & French fries 14.95

CRAWFISH COMBINATION

Crawfish etouffee & fried crawfish, with dirty rice 24.95

PASTA

PASTA MARDI GRAS

Linguine, crawfish, andouille sausage & crimini mushrooms in a marinara cream sauce with grilled shrimp 22.95

CHICKEN LINGUINE PICAYUNE

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 19.95

CATFISH WITH RED BEANS & RICE

Choice of fried or blackened catfish 14.95

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

MIXED SEAFOOD GRILL

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

*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.