

APPETIZERS

TRADITIONAL SHRIMP COCKTAIL

With cocktail sauce 14.99

HAND TOSSED COCKTAILS

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

Jumbo Shrimp 15.99

Shrimp & Jumbo Lump Crab 18.99

MOZZARELLA CHEESE BITES

Spicy marinara sauce 12.99

BAKED CRAB MAC & CHEESE

Orecchiette pasta, fresh lump crab, three cheese cream sauce, buttered bread crumbs 15.99

CRISPY ALLIGATOR

Fresh cut potato sticks & Creole dipping sauce 17.99

FRIED CALAMARI

Artichoke hearts, spicy marinara sauce, lemon aioli 17.99

SOUPS & SALADS

“LOUISIANA” SHRIMP GUMBO 12.99

“LOUISIANA” SEAFOOD GUMBO 12.99

PAPPAS GREEK SALAD

Fresh vegetables, imported kalamata olives, capers, pepperoncini peppers, oregano & feta cheese in Pappas Greek dressing 14.99

Add Shrimp 7.99

Add Jumbo Lump Crabmeat 7.99

PAPPADEAUX HOUSE SALAD

Croutons, baby tomatoes, red onion, honey bacon, aged cheddar & choice of dressing 7.65

✦ SEAFOOD COBB SALAD

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

Shrimp 18.65

Shrimp & Jumbo Lump Crab 21.95

SIDES

GREEN BEANS 6.49

FRENCH FRIES 4.29

ASPARAGUS 6.89

GARLIC BREAD 4.35

sub 4.29

DESSERTS

VANILLA CHEESECAKE
fresh strawberries 7.99

KEY LIME PIE
graham cracker pecan crust 7.99

FRIED SEAFOOD

Served with French Fries.

FRIED SHRIMP sm 22.99 md 27.99

SHRIMP & CAJUN CHICKEN TENDERLOINS 27.99

CRAWFISH DINNER md 19.99 lg 27.99

CATFISH FILLETS 28.99

SHRIMP & CATFISH FILLETS 28.99

CHEFS SELECTIONS

SHRIMP & SCALLOP ORECCHIETTE PASTA

Shrimp & scallops over Orecchiette pasta, jumbo lump crab, asparagus, creamy Parmesan vodka sauce 34.99

SEARED ATLANTIC SALMON & SCALLOP*

Spicy ginger glazed salmon, seared shrimp, scallop & jumbo lump crab, fresh green beans 36.99

PAN-SEARED TILAPIA

Pan-seared tilapia, shrimp, lump crab, creamy brown-butter, green beans 26.99

CRAWFISH PLATTER

Fried crawfish & crawfish etouffee 29.99

CRAWFISH ETOUFFEE White rice 27.99

SHRIMP ETOUFFEE White rice 27.99

SANDWICHES & BURGERS

Served with French Fries.

PO-BOY SANDWICH

Choice of fried catfish or shrimp, freshly baked hoagie, spicy remoulade & Cajun coleslaw 19.99

SALMON BURGER*

Grilled salmon, sriracha mayo slaw, Applewood bacon, avocado & tomato on a challah bun 21.99

BACON CHEESEBURGER

Mustard, mayonnaise, lettuce, tomato, pickles, red onion & bacon 16.89

*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.

Cocktails

THE GRAND HENNESSY

Hennessy V.S, Grand Marnier, lemon & orange juices, Moscato d'Asti 13.95

BATON BELLINI

Flor de Caña 7 year aged rum, Hornitos Plata tequila, peach, fresh lemon & lime juices, Moscato d'Asti 11.95

PINEAPPLE MULE

Cîroc Mango vodka, house-made pineapple syrup, lime & ginger beer 10.95

PATRÓN PERFECT MARGARITA

Patrón Silver tequila & Patrón Citrónge orange liqueur with lemon & lime juice 13.95

ROSÉ ALL DAY SANGRIA

Vinho Verde Rosé, house-made pineapple syrup, strawberry, lemon juice & berries 10.95

BRUNCH PUNCH

Deep Eddy Orange vodka, Mathilde Peche, lemon juice & sparkling wine 9.95

TITO'S BLOODY MARY

Tito's Handmade Vodka, house-made Bloody Mary 12.95

SRIRACHA BACON BLOODY MARY

Tito's Handmade Vodka, house-made Bloody Mary, Sriracha, bacon 12.95

WINE

5 oz. 8 oz. Bottle

by the glass

SPARKLING

Le Contesse PROSECCO <i>Italy (187 ml)</i>	9
Chandon Brut ROSÉ NV <i>California (187 ml)</i>	11

WHITE

Mezzacorona PINOT GRIGIO <i>Italy</i>	9	14	41
Lagar de Cervera ALBARIÑO <i>Spain</i>	8	12	36
Dr. Loosen RIESLING <i>Germany</i>	8	12	36
Sonoma-Cutrer CHARDONNAY <i>California</i>	12	18	56

RED

Kenwood Six Ridge PINOT NOIR <i>California</i>	12	18	56
Cellers Can Blau RED BLEND <i>Spain</i>	9	14	41
Wente Vineyards CABERNET SAUVIGNON <i>California</i>	12	18	56

half bottle

ROSÉ

Miraval <i>Provence, France</i>	24
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WHITE

Santa Margherita PINOT GRIGIO <i>Valdadige, Italy</i>	32
The Crossings SAUVIGNON BLANC <i>Marlborough, New Zealand</i>	18

RED

Famille Perrin RÉSERVE ROUGE <i>France</i>	18
Hess Estate CABERNET SAUVIGNON <i>Napa Valley, California</i>	27

BEER

 LOCAL

TAP

MICHELOB ULTRA 10.95
LIGHT LAGER | ABV: 4.2%

SHANNON  10.95
ENGLISH IPA | ABV: 5.6%

SHINER BOCK 10.95
AMERICAN-STYLE DARK LAGER | ABV: 4.4%

DOMESTIC

BUD LIGHT 7.95
LIGHT LAGER | ABV: 4.2%

COORS LIGHT 7.95
LIGHT LAGER | ABV: 4.2%

MILLER LITE 7.95
LIGHT LAGER | ABV: 4.2%

IMPORT

CORONA EXTRA 7.95
MEXICAN LAGER | ABV: 4.5%

GUINNESS 7.95
IRISH DRY STOUT | ABV: 4.2%

HEINEKEN 7.95
EURO PALE LAGER | ABV: 5.0%

STELLA ARTOIS 8.25
EURO PALE LAGER | ABV: 5.0%

CRAFT

ANGRY ORCHARD CRISP APPLE CIDER 7.95
(GLUTEN FREE) AMERICAN CIDER | ABV: 5.0%

BLUE MOON 7.95
BELGIAN-STYLE WHEAT ALE | ABV: 5.4%