

# TO-GEAUX MENU - ORDER & PAY ONLINE

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## APPETIZERS

### TRADITIONAL SHRIMP COCKTAIL

With cocktail sauce 17.80

### FRIED CALAMARI

Artichoke hearts, spicy marinara sauce, lemon aioli *md* 21.95 *lg* 27.95

### JUMBO LUMP CRAB CAKES

Crab, avocado, lemon caper butter, basil (1) 20.95 (2) 34.95

### CRAB & SPINACH DIP

Parmesan crostini 22.95

### MOZZARELLA CHEESE BITES

Spicy marinara sauce 14.65

### CRISPY ALLIGATOR

Fresh cut potato sticks & Creole dipping sauce *md* 20.95 *lg* 27.95

### SHRIMP & CRAWFISH FONDEAUX

Garlic bread 24.95

### BOUDIN

Cajun stuffed sausage with dirty rice, served with white rice 15.70

## SOUPS & SALADS

### "LOUISIANA" GUMBO

SHRIMP *cup* 11.50 *bowl* 15.70

CRAB *cup* 12.55 *bowl* 16.75

SEAFOOD *cup* 12.55 *bowl* 16.75

### ANDOUILLE SAUSAGE & SEAFOOD

*cup* 13.60 *bowl* 17.80

**PAPPADÉAUX HOUSE SALAD** Croutons, baby tomatoes, red onion, honey bacon, aged cheddar & choice of dressing 8.35

**CLASSIC CAESAR** Croutons, Parmesan cheese & Caesar dressing 9.40

### PAPPAS GREEK SALAD

Fresh vegetables, imported kalamata olives, capers, pepperoncini peppers, oregano & feta cheese in Pappas Greek dressing *serves 1-2* 18.85

**CHOPPED SALAD** Tomatoes, egg, honey bacon, red onion, avocado, cheddar & Jack cheese in a creamy vinaigrette

Fried Chicken Tenderloins 22.95

Fried Crawfish 24.95

Grilled Salmon\* 32.95

**CAESAR SALAD** Herb croutons, Parmesan cheese & Caesar dressing

Grilled Chicken Tenderloins 20.95

Grilled Shrimp 23.95

Blackened Salmon\* 32.95

**SEAFOOD COBB SALAD** Honey bacon, red onion, bleu cheese, egg, avocado, tomatoes, house vinaigrette & creamy vinaigrette

Shrimp 24.95

Shrimp & Jumbo Lump Crab 29.95

## SIDES

FRESH GREEN BEANS & ALMONDS 7.30

RED BEANS & RICE 7.30

BAKED POTATO 9.40  
substitute 5.20

SAUTÉED SPINACH 7.30

ITALIAN BARLEY SALAD  
7.30 substitute 4.15

BROCCOLINI 7.30

CHEESE GRITS  
ANDOUILLE & CORN 7.30

DIRTY RICE 5.20

FRENCH FRIES 5.20

GARLIC BREAD 5.55

## CHEF SELECTIONS

Add a Pappadeaux House Salad 7.85

*Naked fish are served with choice of signature sauces: Lemon Butter | Garlic Butter-Scampi Style*

### GRILLED TILAPIA & LUMP CRAB

Seared shrimp, lemon butter, green beans with toasted almonds 27.95

**Naked Tilapia** Grilled, with dirty rice 23.95

### ✦ WILD CAUGHT COSTA RICAN MAHI & LEMON CHILE CRAB

Grilled mahi, lemon chile, jumbo lump crab, lemon butter, Italian barley salad with toasted almonds 39.95

**Naked Mahi** Grilled, with Italian barley salad & toasted almonds 34.95

### SHRIMP, SCALLOP & JUMBO LUMP CRAB PAPPARDELLE PASTA

Seared shrimp, scallops, jumbo lump crab, spinach, tomatoes, pappardelle pasta, white wine cream sauce 40.95

### ✦ WILD CAUGHT CHILEAN SEA BASS

Oven roasted Chilean sea bass, jumbo lump crab gratin, sautéed spinach 44.95

### GIANT SHRIMP & GRITS

Grilled shrimp, sautéed spinach, creamy cheese grits with andouille & sweet corn in a spicy Creole butter 39.95

### ✦ RAINBOW TROUT & SHRIMP

Pan-grilled, seared shrimp, sautéed spinach, lemon butter 30.95

### **Naked Trout**

Pan-grilled, with sautéed spinach 27.95

### ✦ CRISPY ATLANTIC SALMON\* & SCALLOP

Seared shrimp, scallop, lemon butter, sautéed spinach 40.95

**Naked Salmon\*** Grilled, with broccolini 34.95

### MISSISSIPPI CATFISH OPELOUSAS

Blackened catfish, oysters, shrimp, lump crab, lemon garlic butter sauce, dirty rice 43.95

### ATLANTIC SALMON ALEXANDER\*

Blackened salmon, shrimp, scallops, crawfish, white wine cream sauce, dirty rice 39.95

### SNAPPER PONTCHARTRAIN

Pan-grilled snapper, lump crab, shrimp, brown-butter wine sauce, dirty rice 45.95

**Naked Snapper** Grilled, with Italian barley salad & toasted almonds 39.95

## STEAK, LOBSTER & CRAB

**FILET MIGNON\*** 10 oz.

Baked potato, broccolini 44.95  
*Add lobster* 29.95

**FILET MIGNON OSCAR\*** 10 oz.

Jumbo lump crab, light wine cream sauce, baked potato & sautéed spinach 50.95

**AGED BEEF RIBEYE\*** 16 oz.

Baked potato 49.95  
*Add lobster* 29.95

### GRILLED CARIBBEAN LOBSTER TAIL

10-12 oz.  
Baked potato, broccolini 56.95

### ALASKAN KING CRAB

Linguine pasta 100.95

## FRIED SEAFOOD

Served with French Fries  
Add a Soft Shell Crab 8.35

### FRIED SHRIMP

*sm* 27.95 *md* 33.95 *lg* 36.95

### FRIED OYSTERS

*md* 25.95 *lg* 29.95

### STUFFED CRAB

(2) 17.95 (3) 25.95

### STUFFED SHRIMP

(2) 15.95 (4) 26.95

### CRAWFISH DINNER

*md* 25.95 *lg* 32.95

### SOFT SHELL CRAB

(2) 24.95 (3) 29.95

### SHRIMP & CAJUN CHICKEN TENDERLOINS

*md* 23.95 *lg* 29.95

### CAJUN CHICKEN TENDERLOINS

*md* 15.95 *lg* 20.95

### CATFISH FILLETS

(3) 23.95 (4) 32.95

### SHRIMP & CATFISH FILLETS 34.95

## FRIED PLATTERS

### SAMPLER PLATTER

Fried catfish fillet, shrimp, crawfish & chicken tenderloins 37.95

### SEAFOOD PLATTER

Two fried catfish fillets, shrimp, oysters, stuffed shrimp, stuffed crab 42.95

### PAPPADÉAUX PLATTER

Our seafood platter with extra fried shrimp & crawfish 46.95

## CAJUN SPECIALTIES

Add a Pappadeaux House Salad 7.85

**CRAWFISH ETOUFFÉE** White rice 36.95

**SHRIMP ETOUFFÉE** White rice 35.95

### CRAWFISH PLATTER

Fried crawfish & crawfish etouffee 39.95

### BLACKENED CATFISH

Red beans & rice 24.95

### PASTA MARDI GRAS

Linguine, crawfish, andouille sausage, cremini mushrooms, marinara cream sauce, jumbo grilled shrimp 39.95

### JUMBO SHRIMP BROCHETTE

Grilled bacon wrapped shrimp filled with Monterey Jack cheese & a sliver of jalapeño, dirty rice 38.95

### GRILLED HALF CHICKEN

Marinated in garlic & rosemary, broccolini 26.95

## DESSERTS

VANILLA CHEESECAKE Fresh strawberries 9.40

KEY LIME PIE Graham cracker pecan crust 8.35

TURTLE FUDGE BROWNIE With pecans & vanilla ice cream 8.35

CRÈME BRULÉE Fresh berries, whipped cream 9.40

## LUNCH FEATURES SERVED DAILY, 11 A.M. - 3 P.M.

Seniors 62 or over may enjoy lunch menu prices all day. Add a Pappadeaux House Salad 7.30

### "LOUISIANA" GUMBO & HOUSE SALAD

Choice of bowl of gumbo 17.95

### "LOUISIANA" GUMBO & PO-BOY

Choice of a half fried catfish or shrimp po-boy & a cup of gumbo 18.95

### PO-BOYS

Cocktail & tartar sauce, lettuce, tomato, pickles, French fries, fried shrimp or catfish 19.95

### FRIED SHRIMP COMBO

With catfish, chicken tenderloins, French fries 19.95

### FRIED SHRIMP

French fries 18.95

### STUFFED CRAB COMBO

With chicken tenderloins, shrimp, French fries 17.95

### CRAWFISH COMBINATION

Crawfish etouffee, fried crawfish, dirty rice 26.95

### GINGER GLAZED SALMON\*

Grilled, shrimp, sweet ginger glaze, green beans, toasted almonds, white rice 22.95

### MISSISSIPPI CATFISH & SHRIMP ETOUFFEE

Blackened, dirty rice 19.95

### CATFISH WITH RED BEANS & RICE

Choice of fried or blackened catfish 18.95

### GRILLED SHRIMP & ANDOUILLE SAUSAGE

Red beans & rice 20.95

### ✦ COSTA RICAN MAHI & CRAB

Blackened mahi, lump crab, lemon butter, creamy cheese grits with andouille & sweet corn 27.95

### GRILLED SHRIMP & GRITS

Grilled shrimp, creamy cheese grits with andouille & sweet corn in a spicy Creole butter 24.95

### TOASTED HAZELNUT TILAPIA

Pan-grilled, brown-butter, green beans 22.95

### MIXED SEAFOOD GRILL

A skewer of assorted grilled seafood & vegetables, dirty rice 24.95

### PASTA MARDI GRAS

Linguine, crawfish, andouille sausage, cremini mushrooms, marinara cream sauce, grilled shrimp 25.95

## TO-GEAUX PACKS - ORDER & PAY ONLINE

### FAMILY DINNERS

No substitutions please.

Add Filet Mignon \* to your family pack 1 - 38.95 | 2 - 73.95 | 3 - 110.95

#### FRESH FISH PACK Serves 3-5

Choice of 2 large mahi, 2 large seared salmon, 4 salmon with Alexander sauce or 4 catfish, plus 1 quart shrimp gumbo, 1 pint crawfish etouffee, 1 quart dirty rice, 1 quart green bean almondine & 2 slices of vanilla cheesecake with fresh strawberries

**Blackened Mississippi Catfish** 79.95 | **Seared Atlantic Salmon\*** 89.95

**Blackened Salmon Alexander\*** 99.95 | **Pan-Grilled Mahi** 99.95

#### FRIED SEAFOOD PACK Serves 4-6

20 fried shrimp, 1 lb. Cajun chicken tenderloins, 4 catfish fillets, 1 quart red beans with andouille sausage, 1 pint white rice, large Greek salad & 2 slices of vanilla cheesecake with fresh strawberries 94.95

#### SURF & TURF PACK Serves 3-4

3 - 10 oz. filet mignons\*, 20 fried shrimp, French fries, 1 quart green bean almondine & 2 slices of vanilla cheesecake with fresh strawberries 119.95

### COCKTAILS

#### SWAMPTHING

Raspberry & melon liqueurs layered with frozen hurricane & margarita mixes 15.95

#### STRAWBERRY MANGEAUX TANGO

Cîroc Mango vodka, strawberry, lemon juice, frozen margarita 14.95

#### PREMIUM MARGARITA

Premium tequila, house-made sweet & sour & a fresh lime, frozen or on the rocks 15.95

### ZERO PROOF

Cups & ice available upon request

#### TEA Gal. 9.95

#### FRESH LEMONADE

Single 4.25 ½ Gal. 14.00 Gal. 22.00

#### STRAWBERRY LEMONADE

Strawberry blended with our handcrafted lemonade  
Single 4.25 ½ Gal. 14.00 Gal. 22.00

### ENTREE ADD-ONS

#### CRAWFISH ETOUFFEE

Serves 6 | ½ gallon  
With white rice 58.95

#### SHRIMP ETOUFFEE

Serves 6 | ½ gallon  
With white rice 43.95

#### RED BEANS

Serves 8-10 | ½ gallon  
With white rice 16.95

#### SHRIMP GUMBO

Serves 6-8 | ½ gallon  
With white rice 36.95

#### DINNER SALAD

Serves 6-8  
19.95

#### GREEK SALAD

Serves 6-8  
26.95

### FRIED SEAFOOD ADD-ONS

Served with French fries.

**CHICKEN TENDERLOINS** 22.95 lb.

**FRIED CRAWFISH** 33.95 lb.

**FRIED CATFISH** 31.95 lb.

**FRIED SHRIMP** 35.95 lb.

### CAJUN FAVORITES

#### CRAWFISH COMBINATION

Serves 10 Fried crawfish, crawfish etouffee served with dirty rice 179.95

#### PASTA MARDI GRAS

Serves 10 Crawfish, andouille sausage, cremini mushrooms, marinara cream sauce, grilled shrimp, garlic bread 189.95

### THE STORY OF PAPPAS

It all started in 1897 when restaurateur H.D. Pappas left Greece to pursue the American Dream. Three generations later the Pappas Family is still thriving in the restaurant business.

Our core values are focused on serving outstanding food and providing exceptional service in an atmosphere where people go to be treated like Guests; to be entertained and to enjoy great food with the Pappas trademark of quality.

\*All of our steaks & fish are cooked to order. 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.