

## APPETIZERS

### TRADITIONAL SHRIMP COCKTAIL

With cocktail sauce 16.95

### FRIED CALAMARI

Artichoke hearts, spicy marinara sauce *md* 19.95 *lg* 24.95

### CRAB & SPINACH DIP

Parmesan crostini 19.95

### JUMBO LUMP CRAB CAKES

Crab, avocado, lemon caper butter, basil (1) 19.95 (2) 28.95

### CRISPY ALLIGATOR

Fresh cut potato sticks & Creole dipping sauce *md* 19.95 *lg* 24.95

### MOZZARELLA CHEESE BITES

Spicy marinara sauce 13.95

### SHRIMP & CRAWFISH FONDEAUX

Garlic bread 22.95

### BOUDIN

Cajun sausage stuffed with dirty rice, served with white rice 14.95

## SOUPS & SALADS

### "LOUISIANA" GUMBO

Shrimp | Seafood | Andouille Sausage & Seafood  
*cup* 9.95 *bowl* 15.95

### PAPPADEAUX HOUSE SALAD

Croutons, baby tomatoes, red onion, honey bacon, aged cheddar & choice of dressing 7.95

### CLASSIC CAESAR

Croutons, Parmesan cheese & Caesar dressing 7.95

### PAPPAS GREEK SALAD

Fresh vegetables, imported kalamata olives, capers, pepperoncini peppers, oregano & feta cheese in Pappas Greek dressing,  
*Serves 1-2* 16.95

### CHOPPED SALAD

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

Fried Chicken Tenderloins 17.95

Fried Crawfish 19.95

Grilled Salmon\* 26.95

### CAESAR SALAD

Herb croutons, Parmesan cheese & Caesar dressing

Grilled Chicken Tenderloins 17.95

Grilled Shrimp 19.95

Blackened Salmon\* 26.95

### SEAFOOD COBB SALAD

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

Shrimp 18.95

Shrimp & Jumbo Lump Crab 22.95

## CAJUN SPECIALTIES

### CRAWFISH ETOUFFEE

White rice 31.95

### SHRIMP ETOUFFEE

White rice 29.95

### CRAWFISH PLATTER

Fried crawfish & crawfish etouffee 35.95

### BLACKENED CATFISH

Red beans & rice 18.95

### PASTA MARDI GRAS

Linguine, crawfish, andouille sausage, cremini mushrooms, marinara cream sauce, jumbo grilled shrimp 34.95

### JUMBO SHRIMP BROCHETTE

Grilled bacon wrapped shrimp filled with Monterey Jack cheese & a sliver of jalapeño, dirty rice 33.95

## SIDES *Your Choice* \$5<sup>95</sup>

BROCCOLINI | FRESH GREEN BEANS & ALMONDS | SPAGHETTI SQUASH | SAUTÉED SPINACH  
RED BEANS & RICE | BUTTERNUT SQUASH | CHEESE GRITS ANDOUILLE & CORN

BAKED POTATO 5.95 substitute 3.95

GARLIC BREAD 3.95

DIRTY RICE 4.25

FRENCH FRIES 3.95

## DESSERTS

### VANILLA CHEESECAKE

Fresh strawberries 7.95

### KEY LIME PIE

Graham cracker pecan crust 7.95

### TURTLE FUDGE BROWNIE

With pecans & vanilla ice cream 7.95

### CRÈME BRULÉE

Fresh berries, whipped cream 7.95

\*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 6.95    Add a Cup of Gumbo 8.95  
*Naked fish are served with choice of signature sauces: Lemon Butter | Garlic Butter-Scampi Style*

## GRILLED TILAPIA & JUMBO SHRIMP

Lump crab, lemon butter, spaghetti squash 25.95

### *Naked Tilapia*

Pan-grilled, with dirty rice 21.95

## AMERICAN RED SNAPPER & SHRIMP

Pan-grilled snapper, seared shrimp, toasted almond brown-butter sauce, butternut squash 42.95

### *Naked Snapper*

Pan-grilled, with butternut squash 38.95

## GRILLED SALMON & LOBSTER\*

Grilled salmon & lobster, ginger glaze, sautéed spinach 39.95

### *Naked Salmon\**

Grilled, with broccolini 28.95

## TEXAS REDFISH PONTCHARTRAIN

Pan-grilled redfish, jumbo lump crab & shrimp, brown-butter wine sauce, dirty rice 42.95

## ATLANTIC SALMON ALEXANDER\*

Blackened shrimp, crawfish, white wine cream sauce, dirty rice 36.95

## TEXAS REDFISH & LUMP CRAB

Pan-grilled, lump crab, lemon butter, spaghetti squash 39.95

### *Naked Texas Redfish*

Pan-grilled, with dirty rice 35.95

## MISSISSIPPI CATFISH OPELOUSAS

Blackened, oysters, shrimp & jumbo lump crab, lemon garlic butter sauce, dirty rice 39.95

## GIANT SHRIMP & GRITS

Grilled shrimp, sautéed spinach, creamy cheese grits with andouille & sweet corn in a spicy Creole butter 37.95



## FRIED SEAFOOD

Served with French Fries. Substitute a Baked Potato 3.95.  
Add a cup of Gumbo 8.95. Add a Soft Shell Crab 6.95.

### FRIED SHRIMP

sm 25.95    md 29.95    lg 34.95

### FRIED OYSTERS

md 23.95    lg 26.95

### STUFFED CRAB

(2) 16.95    (3) 23.95

### STUFFED SHRIMP

(2) 14.95    (4) 24.95

### CRAWFISH DINNER

md 23.95    lg 29.95

### SOFT SHELL CRAB

(2) 21.95    (3) 26.95

### SHRIMP & CAJUN CHICKEN TENDERLOINS

md 21.95    lg 27.95

### CAJUN CHICKEN TENDERLOINS

md 14.95    lg 19.95

### CATFISH FILLETS

(3) 18.95    (4) 29.95

### SHRIMP & CATFISH FILLETS

31.95

## FRIED PLATTERS

### SAMPLER PLATTER

Fried catfish fillet, shrimp, crawfish & chicken tenderloins 33.95

### SEAFOOD PLATTER

Two fried catfish fillets, shrimp, oysters, stuffed shrimp & stuffed crab 38.95

### PAPPADEAUX PLATTER

Our seafood platter with extra fried shrimp & crawfish 42.95

## STEAK, CRAB & LOBSTER

### FILET MIGNON\* 9 oz.

Baked potato, broccolini 39.95

*Add lobster 24.95*

### FILET MIGNON OSCAR\* 9 oz.

Jumbo lump crab, light wine cream sauce, baked potato, sautéed spinach 44.95

### AGED BEEF RIBEYE\* 16 oz.

Baked potato 44.95

*Add lobster 24.95*

### ALASKAN KING CRAB

Linguine pasta 66.95

### GRILLED CARIBBEAN LOBSTER TAIL 10-12 oz.

Baked potato, broccolini 49.95

### LIVE MAINE LOBSTER

Steamed lobster by the pound, melted butter, linguine pasta **Ask Your Server**

A suggested gratuity of 15% to 20% is customary. The amount of gratuity is always discretionary.

# LUNCH FEATURES

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

Add a Caesar Salad or Pappadeaux House Salad 5.95  
*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 14.95

### "LOUISIANA" GUMBO & PO-BOY

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

### PO-BOYS

Cocktail & tartar sauce, lettuce, tomato, pickles, French fries  
Fried Shrimp or Catfish 14.95

### CHOPPED SALAD

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

Fried Chicken Tenderloins 17.95 | Fried Crawfish 19.95 | Grilled Salmon\* 26.95

### CAESAR SALAD

Herb croutons, Parmesan cheese & Caesar dressing

Grilled Chicken Tenderloins 17.95 | Grilled Shrimp 19.95 | Blackened Salmon\* 26.95

### SEAFOOD COBB SALAD

Honey bacon, red onion, bleu cheese, egg, avocado,  
tomatoes, house vinaigrette & creamy vinaigrette  
Shrimp 18.95 | Shrimp & Jumbo Lump Crab 22.95

## FRESH SEAFOOD

### GINGER GLAZED SALMON\*

Seared, shrimp, sweet ginger glaze, green beans,  
toasted almonds, white rice 17.95

### MISSISSIPPI CATFISH & SHRIMP ETOUFFEE

Blackened, dirty rice 16.95

### CATFISH WITH RED BEANS & RICE

Choice of fried or blackened catfish 15.95

### GRILLED SHRIMP & ANDOUILLE SAUSAGE

Red beans & rice 16.95

### GRILLED SHRIMP & GRITS

Grilled shrimp, creamy cheese grits with andouille  
& sweet corn in a spicy Creole butter 21.95

### TOASTED HAZELNUT TILAPIA

Pan-grilled, brown-butter, spaghetti squash 18.95

### MIXED SEAFOOD GRILL

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

### PASTA MARDI GRAS

Linguine, crawfish, andouille sausage, cremini mushrooms,  
marinara cream sauce, grilled shrimp 21.95

## FRIED SEAFOOD

### FRIED SHRIMP COMBO

With catfish, chicken tenderloins,  
French fries 12.95

### STUFFED CRAB COMBO

With chicken tenderloins,  
shrimp, French fries 13.95

### FRIED SHRIMP

French fries 14.95

### CRAWFISH COMBINATION

Crawfish etouffee, fried  
crawfish, dirty rice 24.95