

## APPETIZERS

### TRADITIONAL SHRIMP COCKTAIL

With cocktail sauce 14.95

### FRIED CALAMARI

Artichoke hearts, spicy marinara sauce *md* 14.95 *lg* 19.95

### CRAB & SPINACH DIP

Parmesan crostini 17.95

### 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

### MOZZARELLA CHEESE BITES

Spicy marinara sauce 9.95

### SHRIMP & CRAWFISH FONDEAUX

Garlic bread 19.95

### BOUDIN

Cajun sausage stuffed with dirty rice, served with white rice 9.95

## SOUPS & SALADS

### "LOUISIANA" GUMBO

Shrimp | Seafood | Andouille Sausage & Seafood  
*cup* 9.95 *bowl* 12.95

### PAPPADEAUX HOUSE SALAD

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

### CLASSIC CAESAR

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,  
*Serves 1-2* 14.95

### CHOPPED SALAD

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

Fried Chicken Tenderloins 15.95

Fried Crawfish 16.95

Grilled Salmon\* 21.95

### CAESAR SALAD

Herb croutons, Parmesan cheese & Caesar dressing

Grilled Chicken Tenderloins 15.95

Grilled Shrimp 16.95

Blackened Salmon\* 21.95

### SEAFOOD COBB SALAD

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

Shrimp 16.95

Shrimp & Jumbo Lump Crab 21.95

## CAJUN SPECIALTIES

### CRAWFISH ETOUFFEE

White rice 28.95

### SHRIMP ETOUFFEE

White rice 24.95

### CRAWFISH PLATTER

Fried crawfish & crawfish etouffee 31.95

### BLACKENED CATFISH

Red beans & rice 17.95

### PASTA MARDI GRAS

Linguine, crawfish, andouille sausage, cremini mushrooms, marinara cream sauce, jumbo grilled shrimp 28.95

### JUMBO SHRIMP BROCHETTE

Grilled bacon wrapped shrimp filled with Monterey Jack cheese & a sliver of jalapeño, dirty rice 26.95

## 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 5.95    Add a Cup of Gumbo 7.95

*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 24.95

### ***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 39.95

### ***Naked Snapper***

Pan-grilled, with butternut squash 35.95

## GRILLED SALMON & LOBSTER\*

Grilled salmon & lobster, ginger glaze, sautéed spinach 37.95

### ***Naked Salmon\****

Grilled, with broccolini 22.95

## TEXAS REDFISH PONTCHARTRAIN

Pan-grilled redfish, jumbo lump crab & shrimp, brown-butter wine sauce, dirty rice 39.95

## ATLANTIC SALMON ALEXANDER\*

Blackened shrimp, crawfish, white wine cream sauce, dirty rice 33.95

## TEXAS REDFISH & LUMP CRAB

Pan-grilled, lump crab, lemon butter, spaghetti squash 38.95

### ***Naked Texas Redfish***

Pan-grilled, with dirty rice 32.95

## MISSISSIPPI CATFISH OPELOUSAS

Blackened, oysters, shrimp & jumbo lump crab, lemon garlic butter sauce, dirty rice 36.95

## GIANT SHRIMP & GRITS

Grilled shrimp, sautéed spinach, creamy cheese grits with andouille & sweet corn in a spicy Creole butter 29.95



## FRIED SEAFOOD

Served with French Fries. Substitute a Baked Potato 3.95.

Add a cup of Gumbo 7.95. Add a Soft Shell Crab 6.95.

### FRIED SHRIMP

sm 18.95    md 23.95    lg 29.95

### 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 28.95

### SOFT SHELL CRAB

(2) 21.95    (3) 26.95

### SHRIMP & CAJUN CHICKEN TENDERLOINS

md 18.95    lg 26.95

### CAJUN CHICKEN TENDERLOINS

md 12.95    lg 17.95

### CATFISH FILLETS

(3) 16.95    (4) 23.95

### SHRIMP & CATFISH FILLETS

26.95

## FRIED PLATTERS

### SAMPLER PLATTER

Fried catfish fillet, shrimp, crawfish & chicken tenderloins 28.95

### SEAFOOD PLATTER

Two fried catfish fillets, shrimp, oysters, stuffed shrimp & stuffed crab 33.95

### PAPPADEAUX PLATTER

Our seafood platter with extra fried shrimp & crawfish 39.95

## STEAK, CRAB & LOBSTER

### FILET MIGNON\* 9 oz.

Baked potato, broccolini 34.95

*Add lobster 24.95*

### FILET MIGNON OSCAR\* 9 oz.

Jumbo lump crab, light wine cream sauce, baked potato, sautéed spinach 39.95

### AGED BEEF RIBEYE\* 16 oz.

Baked potato 39.95

*Add lobster 24.95*

### ALASKAN KING CRAB

Linguine pasta 59.95

### 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 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 12.95

### "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 15.95 | Fried Crawfish 16.95 | Grilled Salmon\* 21.95

### CAESAR SALAD

Herb croutons, Parmesan cheese & Caesar dressing

Grilled Chicken Tenderloins 15.95 | Grilled Shrimp 16.95 | Blackened Salmon\* 21.95

### SEAFOOD COBB SALAD

Honey bacon, red onion, bleu cheese, egg, avocado,  
tomatoes, house vinaigrette & creamy vinaigrette  
Shrimp 16.95 | Shrimp & Jumbo Lump Crab 21.95

## 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 14.95

### CATFISH WITH RED BEANS & RICE

Choice of fried or  
blackened catfish 13.95

### GRILLED SHRIMP & ANDOUILLE SAUSAGE

Red beans & rice 15.95

### GRILLED SHRIMP & GRITS

Grilled shrimp, creamy cheese  
grits with andouille & sweet corn  
in a spicy Creole butter 18.95

### TOASTED HAZELNUT TILAPIA

Pan-grilled, brown-butter,  
spaghetti squash 16.95

### MIXED SEAFOOD GRILL

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

### 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

### FRIED SHRIMP

French fries 14.95

### STUFFED CRAB COMBO

With chicken tenderloins,  
shrimp, French fries 13.95

### CRAWFISH COMBINATION

Crawfish etouffee, fried  
crawfish, dirty rice 23.95