

APPETIZERS

TRADITIONAL SHRIMP COCKTAIL

With cocktail sauce 16.95

FRIED CALAMARI

Artichoke hearts, spicy marinara sauce *md* 20.95 *lg* 26.95

JUMBO LUMP CRAB CAKES

Crab, avocado, lemon caper butter, basil (1) 19.95 (2) 33.95

On the HALF SHELL

GULF COAST OYSTERS*

½ dozen 17.95 dozen 26.95

CRAB & SPINACH DIP

Parmesan crostini 21.95

MOZZARELLA CHEESE BITES

Spicy marinara sauce 13.95

CRISPY ALLIGATOR

Fresh cut potato sticks & Creole dipping sauce *md* 19.95 *lg* 26.95

SHRIMP & CRAWFISH FONDEAUX

Garlic bread 23.95

BOUDIN

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

SOUPS & SALADS

"LOUISIANA" GUMBO

SHRIMP *cup* 10.95 *bowl* 14.95

CRAB *cup* 11.95 *bowl* 15.95

SEAFOOD *cup* 11.95 *bowl* 15.95

ANDOUILLE SAUSAGE & SEAFOOD

cup 12.95 *bowl* 16.95

PAPPADEAUX HOUSE SALAD

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

CLASSIC CAESAR

Croutons, Parmesan cheese & Caesar dressing 8.95

CAESAR SALAD

Herb croutons, Parmesan cheese & Caesar dressing
Grilled Chicken Tenderloins 19.95
Grilled Shrimp 22.95
Blackened Salmon* 31.95

PAPPAS GREEK SALAD

Fresh vegetables, imported kalamata olives, capers, pepperoncini peppers, oregano & feta cheese in Pappas Greek dressing, Prepared Table-Side *Serves 1-2* 17.95

CHOPPED SALAD

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

Fried Chicken Tenderloins 21.95

Fried Crawfish 23.95

Grilled Salmon* 31.95

SEAFOOD COBB SALAD

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

Shrimp 23.95

Shrimp & Jumbo Lump Crab 28.95

CAJUN SPECIALTIES

CRAWFISH ETOUFFEE

White rice 35.95

SHRIMP ETOUFFEE

White rice 34.95

CRAWFISH PLATTER

Fried crawfish & crawfish etouffee 38.95

BLACKENED CATFISH

Red beans & rice 23.95

PASTA MARDI GRAS

Linguine, crawfish, andouille sausage, cremini mushrooms, marinara cream sauce, jumbo grilled shrimp 38.95

JUMBO SHRIMP BROCHETTE

Grilled bacon wrapped shrimp filled with Monterey Jack cheese & a sliver of jalapeño, dirty rice 37.95

GRILLED HALF CHICKEN

Marinated in garlic & rosemary, broccolini 25.95

SIDES *Your Choice \$6⁹⁵*

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

BAKED POTATO 8.95 substitute 4.95

GARLIC BREAD 5.25

DIRTY RICE 4.95

FRENCH FRIES 4.95

ITALIAN BARLEY SALAD WITH TOASTED ALMONDS 6.95 substitute 3.95

DESSERTS

VANILLA CHEESECAKE

Fresh strawberries 8.95

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 8.95

* These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

† 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 7.45

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 28.95

Naked Tilapia

Grilled, with dirty rice 24.95

🌿 WILD CAUGHT COSTA RICAN MAHI & LEMON CHILE CRAB

Grilled mahi, lemon chile, jumbo lump crab, lemon butter, Italian barley salad with toasted almonds 38.95

Naked Mahi

Grilled, with Italian barley salad & toasted almonds 33.95

SHRIMP, SCALLOP & JUMBO LUMP CRAB PAPPARDELLE PASTA

Seared shrimp, scallops, jumbo lump crab, spinach, tomatoes, pappardelle pasta, white wine cream sauce 38.95

🌿 WILD CAUGHT CHILEAN SEA BASS

Oven roasted Chilean sea bass, jumbo lump crab gratin, sautéed spinach 43.95

GIANT SHRIMP & GRITS

Grilled shrimp, sautéed spinach, creamy cheese grits with andouille & sweet corn in a spicy Creole butter 38.95

🌿 RAINBOW TROUT & SHRIMP

Pan-grilled, seared shrimp, sautéed spinach, lemon butter 29.95

Naked Trout

Pan-grilled, with sautéed spinach 26.95

🌿 CRISPY ATLANTIC SALMON & SCALLOP*

Seared shrimp, scallop, lemon butter, sautéed spinach 39.95

*Naked Salmon**

Grilled, with broccolini 33.95

MISSISSIPPI CATFISH OPELOUSAS

Blackened catfish, oysters, shrimp, lump crab, lemon garlic butter sauce, dirty rice 42.95

ATLANTIC SALMON ALEXANDER*

Blackened salmon, shrimp, scallops, crawfish, white wine cream sauce, dirty rice 38.95

SNAPPER PONTCHARTRAIN

Pan-grilled snapper, lump crab, shrimp, brown-butter wine sauce, dirty rice 44.95

Naked Snapper

Grilled, with Italian barley salad & toasted almonds 38.95



FRIED SEAFOOD

Served with French Fries. Substitute a Baked Potato 4.95. Add a Soft Shell Crab 7.95.

FRIED SHRIMP

sm 26.95 md 32.95 lg 35.95

FRIED OYSTERS

md 24.95 lg 28.95

STUFFED CRAB

(2) 16.95 (3) 24.95

STUFFED SHRIMP

(2) 14.95 (4) 25.95

CRAWFISH DINNER

md 24.95 lg 31.95

SOFT SHELL CRAB

(2) 23.95 (3) 28.95

SHRIMP & CAJUN CHICKEN TENDERLOINS

md 22.95 lg 28.95

CAJUN CHICKEN TENDERLOINS

md 14.95 lg 19.95

CATFISH FILLETS

(3) 22.95 (4) 31.95

SHRIMP & CATFISH FILLETS

33.95

FRIED PLATTERS

SAMPLER PLATTER

Fried catfish fillet, shrimp, crawfish & chicken tenderloins 36.95

SEAFOOD PLATTER

Two fried catfish fillets, shrimp, oysters, stuffed shrimp & stuffed crab 41.95

PAPPADEAUX PLATTER

Our seafood platter with extra fried shrimp & crawfish 45.95

STEAK & CRAB

FILET MIGNON* 10 oz.

Baked potato, broccolini 43.95

Add lobster 28.95

AGED BEEF RIBEYE* 16 oz.

Baked potato 48.95

Add lobster 28.95

ALASKAN KING CRAB

Linguine pasta

99.95

FILET MIGNON OSCAR* 10 oz.

Jumbo lump crab, light wine cream sauce, baked potato, sautéed spinach 49.95

GRILLED CARIBBEAN LOBSTER TAIL 10-12 oz.

Baked potato, broccolini 55.95

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 6.95
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 16.95

"LOUISIANA" GUMBO & PO-BOY

Choice of half fried catfish or shrimp po-boy & a cup of gumbo 17.95

PO-BOYS

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

Fried Shrimp or Catfish 18.95

CHOPPED SALAD

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

Fried Chicken Tenderloins 21.95 | Fried Crawfish 23.95 | Grilled Salmon* 31.95

CAESAR SALAD

Herb croutons, Parmesan cheese & Caesar dressing

Grilled Chicken Tenderloins 19.95 | Grilled Shrimp 22.95 | Blackened Salmon* 31.95

SEAFOOD COBB SALAD

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

Shrimp 23.95 | Shrimp & Jumbo Lump Crab 28.95

FRESH SEAFOOD

GINGER GLAZED SALMON*

Seared, shrimp, sweet ginger
glaze, green beans, toasted
almonds, white rice 21.95

MISSISSIPPI CATFISH & SHRIMP ETOUFFEE

Blackened, dirty rice 18.95

CATFISH WITH RED BEANS & RICE

Choice of fried or
blackened catfish 17.95

GRILLED SHRIMP & ANDOUILLE SAUSAGE

Red beans & rice 19.95

✿ COSTA RICAN MAHI & LUMP CRAB

Blackened mahi, lump crab, lemon
butter, creamy cheese grits with
andouille & sweet corn 26.95

GRILLED SHRIMP & GRITS

Grilled shrimp, creamy cheese
grits with andouille & sweet corn
in a spicy Creole butter 23.95

TOASTED HAZELNUT TILAPIA

Pan-grilled, brown-butter,
green beans 21.95

MIXED SEAFOOD GRILL

A skewer of assorted grilled seafood &
vegetables, dirty rice 23.95

PASTA MARDI GRAS

Linguine, crawfish, andouille sausage, cremini mushrooms,
marinara cream sauce, grilled shrimp 24.95

FRIED SEAFOOD

FRIED SHRIMP COMBO

With catfish, chicken tenderloins,
French fries 18.95

FRIED SHRIMP

French fries 17.95

STUFFED CRAB COMBO

With chicken tenderloins,
shrimp, French fries 16.95

CRAWFISH COMBINATION

Crawfish etouffee, fried
crawfish, dirty rice 25.95

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