

APPETIZERS

TRADITIONAL SHRIMP COCKTAIL

With cocktail sauce 16.95

FRIED CALAMARI

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

CRAB & SPINACH DIP

Parmesan crostini 20.95

JUMBO LUMP CRAB CAKES

Crab, avocado, lemon caper butter, basil (1) 19.95 (2) 31.95

CRISPY ALLIGATOR

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

MOZZARELLA CHEESE BITES

Spicy marinara sauce 13.95

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 | Seafood | Andouille Sausage & Seafood
cup 10.95 *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 8.95

PAPPAS GREEK SALAD

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

CHOPPED SALAD

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

Fried Chicken Tenderloins 19.95

Fried Crawfish 22.95

Grilled Salmon* 29.95

CAESAR SALAD

Herb croutons, Parmesan cheese & Caesar dressing

Grilled Chicken Tenderloins 18.95

Grilled Shrimp 21.95

Blackened Salmon* 29.95

SEAFOOD COBB SALAD

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

Shrimp 22.95

Shrimp & Jumbo Lump Crab 26.95

CAJUN SPECIALTIES

CRAWFISH ETOUFFEE

White rice 34.95

SHRIMP ETOUFFEE

White rice 33.95

CRAWFISH PLATTER

Fried crawfish & crawfish etouffee 37.95

BLACKENED CATFISH

Red beans & rice 21.95

PASTA MARDI GRAS

Linguine, crawfish, andouille sausage, cremini mushrooms, marinara cream sauce, jumbo grilled shrimp 37.95

JUMBO SHRIMP BROCHETTE

Grilled bacon wrapped shrimp filled with Monterey Jack cheese & a sliver of jalapeño, dirty rice 36.95

GRILLED HALF CHICKEN

Marinated in garlic & rosemary, broccolini 23.95

SIDES *Your Choice \$6⁹⁵*

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

BAKED POTATO 7.95 substitute 4.25

GARLIC BREAD 5.25

DIRTY RICE 4.95

FRENCH FRIES 4.95

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

*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 7.45 Add a Cup of Gumbo 9.45
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 28.95

Naked Tilapia

Grilled, with dirty rice 24.95

AMERICAN RED SNAPPER & SHRIMP

Pan-grilled snapper, seared shrimp, toasted almond brown-butter sauce, butternut squash 43.95

Naked Snapper

Grilled, with butternut squash 38.95

ATLANTIC SALMON ALEXANDER*

Blackened salmon, shrimp, scallops, crawfish, white wine cream sauce, dirty rice 37.95

SHRIMP, SCALLOP & JUMBO LUMP CRAB PAPPARDELLE PASTA

Seared shrimp, scallops, jumbo lump crab, spinach, tomatoes, pappardelle pasta, white wine cream sauce 36.95

CRISPY ATLANTIC SALMON*

Crispy seared salmon, grilled shrimp, jumbo lump crab, sea scallop, fresh sautéed spinach 39.95

*Naked Salmon**

Grilled, with broccolini 32.95

MISSISSIPPI CATFISH OPELOUSAS

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

SNAPPER PONTCHARTRAIN

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

RAINBOW TROUT & CRAB

Pan-grilled trout, jumbo lump crab, toasted almonds, brown-butter, sautéed spinach 32.95

Naked Trout

Pan-grilled, with sautéed spinach 27.95

GIANT SHRIMP & GRITS

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



FRIED SEAFOOD

Served with French Fries. Substitute a Baked Potato 4.25.
Add a cup of Gumbo 9.45. Add a Soft Shell Crab 7.95.

FRIED SHRIMP

sm 25.95 md 31.95 lg 34.95

FRIED OYSTERS

md 23.95 lg 27.95

STUFFED CRAB

(2) 16.95 (3) 23.95

STUFFED SHRIMP

(2) 14.95 (4) 24.95

CRAWFISH DINNER

md 24.95 lg 31.95

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) 21.95 (4) 29.95

SHRIMP & CATFISH FILLETS

32.95

FRIED PLATTERS

SAMPLER PLATTER

Fried catfish fillet, shrimp, crawfish & chicken tenderloins 35.95

SEAFOOD PLATTER

Two fried catfish fillets, shrimp, oysters, stuffed shrimp & stuffed crab 40.95

PAPPADEAUX PLATTER

Our seafood platter with extra fried shrimp & crawfish 44.95

STEAK, CRAB & LOBSTER

FILET MIGNON* 10 oz.

Baked potato, broccolini 42.95

Add lobster 28.95

FILET MIGNON OSCAR* 10 oz.

Jumbo lump crab, light wine cream sauce, baked potato, sautéed spinach 47.95

AGED BEEF RIBEYE* 16 oz.

Baked potato 47.95

Add lobster 28.95

GRILLED CARIBBEAN LOBSTER TAIL 10-12 oz.

Baked potato, broccolini 54.95

ALASKAN KING CRAB

Linguine pasta 89.95

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 16.95

"LOUISIANA" GUMBO & PO-BOY

Choice of half fried catfish or shrimp po-boy & a cup of gumbo 16.95

PO-BOYS

Cocktail & tartar sauce, lettuce, tomato, pickles, French fries
Fried Shrimp or Catfish 16.95

CHOPPED SALAD

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

Fried Chicken Tenderloins 19.95 | Fried Crawfish 22.95 | Grilled Salmon* 29.95

CAESAR SALAD

Herb croutons, Parmesan cheese & Caesar dressing

Grilled Chicken Tenderloins 18.95 | Grilled Shrimp 21.95 | Blackened Salmon* 29.95

SEAFOOD COBB SALAD

Honey bacon, red onion, bleu cheese, egg, avocado,
tomatoes, house vinaigrette & creamy vinaigrette
Shrimp 22.95 | Shrimp & Jumbo Lump Crab 26.95

FRESH SEAFOOD

GINGER GLAZED SALMON*

Seared, shrimp, sweet ginger
glaze, green beans, toasted
almonds, white rice 19.95

MISSISSIPPI CATFISH & SHRIMP ETOUFFEE

Blackened, dirty rice 17.95

CATFISH WITH RED BEANS & RICE

Choice of fried or
blackened catfish 16.95

GRILLED SHRIMP & ANDOUILLE SAUSAGE

Red beans & rice 18.95

GRILLED SHRIMP & GRITS

Grilled shrimp, creamy cheese
grits with andouille & sweet corn
in a spicy Creole butter 22.95

TOASTED HAZELNUT TILAPIA

Pan-grilled, brown-butter,
spaghetti squash 20.95

MIXED SEAFOOD GRILL

A skewer of assorted
grilled seafood &
vegetables, dirty rice 22.95

PASTA MARDI GRAS

Linguine, crawfish, andouille sausage,
cremini mushrooms, marinara cream
sauce, grilled shrimp 23.95

FRIED SEAFOOD

FRIED SHRIMP COMBO

With catfish, chicken tenderloins,
French fries 16.95

FRIED SHRIMP

French fries 15.95

STUFFED CRAB COMBO

With chicken tenderloins,
shrimp, French fries 15.95

CRAWFISH COMBINATION

Crawfish etouffee, fried
crawfish, dirty rice 24.95