

APPETIZERS

TRADITIONAL SHRIMP COCKTAIL

With cocktail sauce 15.95

FRIED CALAMARI

Artichoke hearts, spicy marinara sauce, lemon aioli *md* 15.95 *lg* 19.95

JUMBO LUMP CRAB CAKES

Crab, avocado, lemon caper butter, basil (1) 17.95 (2) 29.95

CRISPY ALLIGATOR

Fresh cut potato sticks & Creole dipping sauce *md* 17.95 *lg* 22.95

MOZZARELLA CHEESE BITES

Spicy marinara sauce 12.95

SHRIMP & CRAWFISH FONDEAUX

Garlic bread 22.95

SOUPS & SALADS

"LOUISIANA" GUMBO

Shrimp | Seafood | Andouille Sausage & Seafood *cup* 9.95 *bowl* 13.95

PAPPADEAUX HOUSE SALAD

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

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

SIDES

FRESH GREEN BEANS & ALMONDS 5.95

BAKED POTATO 8.95 substitute 4.95

SAUTÉED SPINACH 5.95

RED BEANS & RICE 5.95

DIRTY RICE 4.95

FRENCH FRIES 3.95

GARLIC BREAD 4.75

CHEF SELECTIONS

Add a Pappadeaux House Salad 6.95

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

CRISPY ATLANTIC SALMON*

Crispy seared salmon, grilled shrimp, jumbo lump crab, sea scallop, fresh sautéed spinach 38.95

*Naked Salmon**

Grilled, with green beans 28.95

TEXAS REDFISH PONTCHARTRAIN

Pan-grilled redfish, jumbo lump crab & shrimp, brown-butter wine sauce, dirty rice 43.95

Naked Redfish

Grilled, with dirty rice 35.95

✦ RAINBOW TROUT & SHRIMP

Pan-grilled, seared shrimp, sautéed spinach, lemon butter 26.95

Naked Trout

Pan-grilled, with sautéed spinach 24.95

STEAK & CRAB

AGED BEEF RIB-EYE*

Baked potato 16 oz. 44.95

ALASKAN KING CRAB Linguine pasta 89.95

DESSERTS

VANILLA CHEESECAKE Fresh strawberries 8.95

TURTLE FUDGE BROWNIE With pecans & vanilla ice cream 7.95

FRIED SEAFOOD

Served with French Fries

FRIED SHRIMP

sm 22.95 *md* 28.95 *lg* 32.95

FRIED OYSTERS

md 22.95 *lg* 26.95

CRAWFISH DINNER

md 21.95 *lg* 30.95

SHRIMP & CAJUN CHICKEN TENDERLOINS

md 21.95 *lg* 28.95

CAJUN CHICKEN TENDERLOINS

md 13.95 *lg* 19.95

CATFISH FILLETS

(3) 21.95 (4) 26.95

SHRIMP & CATFISH FILLETS 29.95

FRIED PLATTERS

SAMPLER PLATTER

Fried catfish fillet, shrimp, crawfish & chicken tenderloins 32.95

ORLEANS PLATTER

Two fried catfish fillets, crawfish, shrimp & oysters 35.95

CAJUN SPECIALTIES

Add a Pappadeaux House Salad 6.95

CRAWFISH ETOUFFEE

White rice 32.95

SHRIMP ETOUFFEE

White rice 28.95

CRAWFISH PLATTER

Fried crawfish & crawfish etouffee 34.95

JUMBO SHRIMP BROCHETTE

Grilled bacon wrapped shrimp filled with Monterey Jack cheese & a sliver of jalapeño, dirty rice 29.95

BLACKENED CATFISH

Red beans & rice 21.95

PASTA MARDI GRAS

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

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 6.95

"LOUISIANA" GUMBO & HOUSE SALAD

Choice of bowl of gumbo 16.95

"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 18.95

FRIED SHRIMP COMBO

With catfish, chicken tenderloins, French fries 18.95

FRIED SHRIMP

French fries 17.95

CRAWFISH COMBINATION

Crawfish etouffee, fried crawfish, dirty rice 25.95

MISSISSIPPI CATFISH & SHRIMP ETOUFFEE

Blackened, dirty rice 19.95

CATFISH WITH RED BEANS & RICE

Choice of fried or blackened catfish 16.95

GRILLED SHRIMP & ANDOUILLE SAUSAGE

Red beans & rice 18.95

GINGER GLAZED SALMON*

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

PASTA MARDI GRAS

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

*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.

WINE LIST

Listed lightest to fullest Some of our wines may contain sulfites

SPARKLING

	5 oz.	8 oz.	bottle
Le Contesse PROSECCO Italy (187 ml)			11
Chandon BRUT ROSÉ NV California (187 ml)			13
Bollinger SPECIAL CUVÉE Champagne, France			112
Tintero MOSCATO D'ASTI Italy	10		42

WHITE WINES

	5 oz.	8 oz.	bottle
Mezzacorona PINOT GRIGIO Italy	11	17	43
Benziger Family Winery SAUVIGNON BLANC North Coast, California	10	15	38
Dr. Loosen RIESLING "Dr. L" Mosel, Germany	10	15	38
Flat Rock CHARDONNAY California	10	15	38
Kendall-Jackson CHARDONNAY California	12	19	48

WHITE WINE BOTTLE

Broadbent VINHO VERDE Portugal			33
Domäne Wachau GRÜNER VELTLINER Federspiel, Terrassen Austria			47
Santa Margherita PINOT GRIGIO Valdadige, Italy			54
MOHUA SAUVIGNON BLANC Marlborough, New Zealand			43
Jordan CHARDONNAY Russian River Valley, California			72

ROSÉ

Vera VINHO VERDE ROSÉ Portugal	9	13	30
Miraval ROSÉ OF GRENACHE, CINSULT, ROLLE AND SYRAH Provence, France			52

RED WINES

	5 oz.	8 oz.	bottle
Kenwood Six Ridges PINOT NOIR Russian River Valley	14	21	58
Bogle Vineyards MERLOT California	11	17	43
Cellers Can Blau RED BLEND Montsant, Spain	9	13	30
Shannon Ridge CABERNET SAUVIGNON Lake County, California	11	17	43

RED WINE BOTTLE

Vincent Girardin PINOT NOIR Terre D'Enfance Santenay, Burgundy, France			77
Pertinace DOLCETTO Dolcetto D'Alba, Italy			37
Famille Perrin GRENACHE, SYRAH, MOURVÈDRE Réserve Rouge Côtes du Rhône, France			38
Swanson MERLOT Napa Valley, California			62
Silver Oak CABERNET SAUVIGNON Alexander Valley, California			152

PORT

Warre's PORT Warrior Reserve Portugal	2 oz.	bottle	
	10		80

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.

COCKTAILS

Frozen & Fun

STRAWBERRY MANGEAUX TANGO

Cîroc Mango vodka, strawberry, lemon juice, frozen margarita reg 14.95 lg 17.95

SWAMPTHING

Raspberry & melon liqueurs layered with frozen hurricane & margarita reg 15.95 lg 18.95

DIRTY DIRTY

Hennessy V.S, layered with house-made frozen margarita & hurricane reg 17.95 lg 20.95

3 WHEEL MOTION

Hennessy V.S, Grand Marnier, layered with house-made frozen margarita & hurricane reg 18.95 lg 21.95

SPRITZ & GLITZ

ROSÉ ALL DAY SANGRIA

Vinho Verde Rosé, house-made pineapple syrup, strawberry, lemon juice & berries 11.95

THE GRAND HENNESSY

Hennessy V.S, Grand Marnier, lemon & orange juice, finished with a splash of Moscato d'Asti 15.95

STRAWBERRY GNT

Henrdrick's gin, cucumber, strawberry, lime juice, Q Elderflower Tonic 15.95

BATON BELLINI

Flor de Caña 7 year aged rum, Hornitos Plata tequila, peach, lemon & lime juices, finished with Moscato d'Asti 13.95

Light & Refreshing

GARDEN OF EDEN

Tito's Handmade Vodka, cucumber & lime juice with a chile salt rim 13.95

PATRÓN PERFECT MARGARITA

Patrón Silver tequila & Patrón Citrónge with lemon & lime juice reg 15.95 lg 18.95

BLUEBERRY APPLE MULE

Cîroc Apple vodka, house-made blueberry syrup, lime juice & ginger beer 14.95

WHISKEY SMASH

Buffalo Trace bourbon, Grand Marnier, fresh lemon juice & agave nectar topped with club soda 14.95

Show me the
Cocktail Gallery!



SCAN ME

Ask your server about our
Beer Selections