

APPETIZERS

TRADITIONAL SHRIMP COCKTAIL

With cocktail sauce 14.95

FRIED CALAMARI

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

CRAB & SPINACH DIP

Parmesan crostini 18.95

JUMBO LUMP CRAB CAKES

Crab, avocado, lemon caper butter, basil (1) 15.95 (2) 27.95

CRISPY ALLIGATOR

Fresh cut potato sticks & Creole dipping sauce *md* 16.95 *lg* 21.95

MOZZARELLA CHEESE BITES

Spicy marinara sauce 10.95

SHRIMP & CRAWFISH FONDEAUX

Garlic bread 19.95

BOUDIN

Cajun sausage stuffed with dirty rice, served with white rice 10.95

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

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* 14.95

CHOPPED SALAD

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

Fried Chicken Tenderloins 16.95

Fried Crawfish 17.95

Grilled Salmon* 24.95

CAESAR SALAD

Herb croutons, Parmesan cheese & Caesar dressing

Grilled Chicken Tenderloins 16.95

Grilled Shrimp 17.95

Blackened Salmon* 24.95

SEAFOOD COBB SALAD

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

Shrimp 18.95

Shrimp & Jumbo Lump Crab 24.95

CAJUN SPECIALTIES

CRAWFISH ETOUFFEE

White rice 29.95

SHRIMP ETOUFFEE

White rice 25.95

CRAWFISH PLATTER

Fried crawfish & crawfish etouffee 32.95

BLACKENED CATFISH

Red beans & rice 19.95

PASTA MARDI GRAS

Linguine, crawfish, andouille sausage, cremini mushrooms, marinara cream sauce, jumbo grilled shrimp 31.95

JUMBO SHRIMP BROCHETTE

Grilled bacon wrapped shrimp filled with Monterey Jack cheese & a sliver of jalapeño, dirty rice 27.95

GRILLED HALF CHICKEN

Marinated in garlic & rosemary, broccolini 19.95

SIDES *Your Choice* \$5⁹⁵

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 4.95

DIRTY RICE 4.25

FRENCH FRIES 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

*ITEMS SERVED RAW OR UNCOOKED; CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE 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 8.45
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 26.95

Naked Tilapia

Grilled, with dirty rice 22.95

AMERICAN RED SNAPPER & SHRIMP

Pan-grilled snapper, seared shrimp, toasted almond brown-butter sauce, butternut squash 39.95

Naked Snapper

Grilled, with butternut squash 35.95

ATLANTIC SALMON ALEXANDER*

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

🌿 SHRIMP, SCALLOP & JUMBO

LUMP CRAB PAPPARDELLE PASTA

Seared shrimp, scallops, jumbo lump crab, spinach, tomatoes, pappardelle pasta, white wine cream sauce 33.95

🌿 CRISPY ATLANTIC SALMON*

Crispy seared salmon, grilled shrimp, jumbo lump crab, sea scallop, fresh sautéed spinach 35.95

*Naked Salmon**

Grilled, with broccolini 25.95

MISSISSIPPI CATFISH OPELOUSAS

Blackened catfish, oysters, shrimp, jumbo lump crab, lemon garlic butter sauce, dirty rice 38.95

SNAPPER PONTCHARTRAIN

Pan-grilled snapper, jumbo lump crab, shrimp, brown-butter wine sauce, dirty rice 41.95

RAINBOW TROUT & CRAB

Pan-grilled trout, jumbo lump crab, toasted almonds, brown-butter, sautéed spinach 27.95

Naked Trout

Pan-grilled, with sautéed spinach 22.95

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 4.25.
 Add a cup of Gumbo 8.45. Add a Soft Shell Crab 6.95.

FRIED SHRIMP

sm 18.95 md 24.95 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 13.95 lg 17.95

CATFISH FILLETS

(3) 19.95 (4) 23.95

SHRIMP & CATFISH FILLETS

26.95

FRIED PLATTERS

SAMPLER PLATTER

Fried catfish fillet, shrimp, crawfish & chicken tenderloins 29.95

SEAFOOD PLATTER

Two fried catfish fillets, shrimp, oysters, stuffed shrimp & stuffed crab 34.95

PAPPADEAUX PLATTER

Our seafood platter with extra fried shrimp & crawfish 39.95

STEAK & CRAB

FILET MIGNON* 10 oz.

Baked potato, broccolini 38.95

Add lobster 27.95

FILET MIGNON OSCAR* 10 oz.

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

AGED BEEF RIBEYE* 16 oz.

Baked potato 41.95

Add lobster 27.95

GRILLED CARIBBEAN LOBSTER TAIL 10-12 oz.

Baked potato, broccolini 53.95

ALASKAN KING CRAB

Linguine pasta

79.95

LIVE MAINE LOBSTER

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

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 15.95

PO-BOYS

Cocktail & tartar sauce, lettuce, tomato, pickles, French fries
Fried Shrimp or Catfish 15.95

CHOPPED SALAD

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

Fried Chicken Tenderloins 16.95 | Fried Crawfish 17.95 | Grilled Salmon* 24.95

CAESAR SALAD

Herb croutons, Parmesan cheese & Caesar dressing

Grilled Chicken Tenderloins 16.95 | Grilled Shrimp 17.95 | Blackened Salmon* 24.95

SEAFOOD COBB SALAD

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

Shrimp 18.95 | Shrimp & Jumbo Lump Crab 24.95

FRESH SEAFOOD

GINGER GLAZED SALMON*

Seared, shrimp, sweet ginger
glaze, green beans, toasted
almonds, white rice 18.95

MISSISSIPPI CATFISH & SHRIMP ETOUFFEE

Blackened, dirty rice 15.95

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 19.95

TOASTED HAZELNUT TILAPIA

Pan-grilled, brown-butter,
spaghetti squash 17.95

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 22.95

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 23.95

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