

APPETIZERS

TRADITIONAL SHRIMP COCKTAIL

With cocktail sauce 16.39

HAND TOSSED COCKTAILS

Avocado, olive oil, lemon juice,
house-made cocktail sauce

Jumbo Shrimp 16.39

Shrimp & Jumbo Lump Crab 20.79

JUMBO LUMP CRAB CAKES

Crab, avocado, lemon caper
butter, basil (1) 17.99 (2) 29.99

MOZZARELLA CHEESE BITES

Spicy marinara sauce 12.99

BAKED CRAB MAC & CHEESE

Orecchiette pasta, fresh lump crab,
three cheese cream sauce, buttered
bread crumbs 16.39

SHRIMP & CRAWFISH FONDEAUX

Garlic bread 21.89

FRIED CALAMARI

Artichoke hearts, spicy marinara
sauce, lemon aioli 19.99

CRISPY ALLIGATOR

Fresh cut potato sticks &
Creole dipping sauce 18.99

FRIED SEAFOOD

Served with French Fries.

FRIED SHRIMP

sm 22.99 md 27.99

SHRIMP & CAJUN CHICKEN TENDERLOINS 29.59

CRAWFISH DINNER

md 21.89 lg 29.99

CATFISH FILLETS 26.29

SHRIMP & CATFISH FILLETS 29.59

CHEFS SELECTIONS

ATLANTIC SALMON ALEXANDER*

Blackened salmon, shrimp, crawfish,
white wine cream sauce, dirty rice 36.99

SHRIMP & SCALLOP ORECCHIETTE PASTA

Shrimp & scallops over Orecchiette
pasta, jumbo lump crab, asparagus,
creamy Parmesan vodka sauce 36.99

RAINBOW TROUT & CRAB

Pan-grilled trout, lump crab, toasted
almonds, brown butter, green beans 29.99

MISSISSIPPI CATFISH OPELOUSAS

Blackened catfish, oysters, shrimp
& jumbo lump crab, lemon
garlic butter sauce, dirty rice 39.99

PAN-SEARED TILAPIA

Pan-seared tilapia, shrimp, lump crab,
creamy brown-butter, green beans 29.59

CRAWFISH PLATTER

Fried crawfish & crawfish etouffee 34.99

CRAWFISH ETOUFFEE

White rice 31.99

SHRIMP ETOUFFEE

White rice 28.49

SANDWICHES & BURGERS

Served with French Fries.

PO-BOY SANDWICH

Choice of fried catfish or shrimp, freshly
baked hoagie, spicy remoulade & Cajun
coleslaw 21.89

SALMON BURGER*

Grilled salmon, sriracha mayo slaw,
Applewood bacon, avocado & tomato
on a challah bun 24.99

BACON CHEESEBURGER

Mustard, mayonnaise, lettuce, tomato,
pickles, red onion & bacon 17.99

SOUPS & SALADS

“LOUISIANA” SHRIMP GUMBO 13.99

“LOUISIANA” SEAFOOD GUMBO 13.99

ANDOUILLE SAUSAGE & SEAFOOD GUMBO 13.99

PAPPAS GREEK SALAD

Fresh vegetables, imported kalamata
olives, capers, pepperoncini peppers,
oregano & feta cheese in Pappas Greek
dressing 16.39

Add Shrimp 10.89

Add Jumbo Lump Crabmeat 13.99

PAPPADEAUX HOUSE SALAD

Croutons, baby tomatoes, red
onion, honey bacon, aged cheddar
& choice of dressing 8.69

CHOPPED SALAD

Tomatoes, egg, honey bacon, red
onion, avocado, cheddar & Jack
cheese in a creamy vinaigrette
Fried Chicken Tenderloins 17.99

Fried Crawfish 18.99

Grilled Salmon* 25.99

SEAFOOD COBB SALAD

Honey bacon, red onion, bleu cheese,
egg, avocado, tomatoes, house
vinaigrette & creamy vinaigrette
Shrimp 19.99

Shrimp & Jumbo Lump Crab 26.99

SIDES

GREEN BEANS 6.49

ASPARAGUS 6.89

substitute 4.29

DIRTY RICE 4.59

FRENCH FRIES 4.29

GARLIC BREAD 5.39

DESSERTS

VANILLA CHEESECAKE

Fresh strawberries 8.99

KEY LIME PIE

Graham cracker pecan crust 7.99

*Consuming raw or uncooked 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.

Cocktails

THE GRAND HENNESSY Hennessy V.S, Grand Marnier, lemon & orange juices, Moscato d'Asti 14.95

GARDEN OF EDEN Tito's Handmade Vodka, cucumber & lime juice with a chile salt rim 11.95

BATON BELLINI Flor de Caña 7 year aged rum, Hornitos Plata tequila, peach, fresh lemon & lime juices, Moscato d'Asti 11.95

WATERMELON MANGEAUX TANGO Frozen margarita, Ciroc Mango vodka & watermelon juice 13.95

STRAWBERRY WATERMELON MULE Tito's Handmade Vodka, strawberry, watermelon, lime juice & ginger beer 11.95

PATRÓN PERFECT MARGARITA Patrón Silver tequila & Patrón Citrónge with lemon & lime juice 14.95

ROSÉ ALL DAY SANGRIA Vinho Verde Rosé, house-made pineapple syrup, strawberry, lemon juice & berries 10.95

BRUNCH PUNCH Deep Eddy Orange vodka, Mathilde Peche, lemon juice & sparkling wine 9.95

TITO'S BLOODY MARY Tito's Handmade Vodka, house-made Bloody Mary 12.95

SRIRACHA BACON BLOODY MARY Tito's Handmade Vodka, house-made Bloody Mary, Sriracha, bacon 13.95

SWAMPTHING Raspberry & melon liqueurs layered with frozen Hurricane & Margarita 14.95

WHISKEY SMASH Buffalo Trace Bourbon, Grand Marnier, fresh lemon juice & agave nectar topped with club soda 13.95

WINE

5 oz. 8 oz. Bottle

by the glass

SPARKLING

Le Contesse **PROSECCO** Italy (187 ml) 10
Chandon Brut **ROSÉ NV** California (187 ml) 12

WHITE

Mezzacorona **PINOT GRIGIO** Italy 10 | 16 | 42
Lagar de Cervera **ALBARIÑO** Spain 9 | 14 | 37
Dr. Loosen **RIESLING** Germany 9 | 14 | 37
Sonoma-Cutrer **CHARDONNAY** California 13 | 20 | 57

RED

Kenwood Six Ridge **PINOT NOIR** California 13 | 20 | 57
Cellers Can Blau **RED BLEND** Spain 10 | 16 | 42
Wente Vineyards **CABERNET SAUVIGNON** California 13 | 20 | 57

half bottle

ROSÉ

Miraval Provence, France 25

WHITE

Santa Margherita **PINOT GRIGIO** Valdadige, Italy 33
The Crossings **SAUVIGNON BLANC** Marlborough, New Zealand 19

RED

Famille Perrin **RÉSERVE ROUGE** France 19
Hess Estate **CABERNET SAUVIGNON** Napa Valley, California 28

BEER

 LOCAL

TAP

MICHELOB ULTRA 10.95
LIGHT LAGER | ABV: 4.2%

SHANNON  10.95
ENGLISH IPA | ABV: 5.6%

SHINER BOCK 10.95
AMERICAN-STYLE DARK LAGER | ABV: 4.4%

DOMESTIC

BUD LIGHT 7.95
LIGHT LAGER | ABV: 4.2%

COORS LIGHT 7.95
LIGHT LAGER | ABV: 4.2%

MILLER LITE 7.95
LIGHT LAGER | ABV: 4.2%

IMPORT

CORONA EXTRA 7.95
MEXICAN LAGER | ABV: 4.5%

GUINNESS 7.95
IRISH DRY STOUT | ABV: 4.2%

LAGUNITAS 7.95
IPA | ABV: 6.2%

STELLA ARTOIS 8.25
EURO PALE LAGER | ABV: 5.0%

CRAFT

ANGRY ORCHARD CRISP APPLE CIDER 7.95
(GLUTEN FREE) AMERICAN CIDER | ABV: 5.0%

BLUE MOON 7.95
BELGIAN-STYLE WHEAT ALE | ABV: 5.4%