

APPETIZERS

TRADITIONAL SHRIMP COCKTAIL

With cocktail sauce 14.95

FRIED CALAMARI

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

JUMBO LUMP CRAB CAKES

Crab, avocado, lemon caper butter, basil (1) 16.95 (2) 29.95

On the HALF SHELL

BLUE POINT OYSTERS*

½ dozen 13.95 dozen 22.95

CRAB & SPINACH DIP

Parmesan crostini 19.95

MOZZARELLA CHEESE BITES

Spicy marinara sauce 10.95

CRISPY ALLIGATOR

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

SHRIMP & CRAWFISH FONDEAUX

Garlic bread 19.95

BOUDIN

Cajun sausage stuffed with dirty rice, served with white rice 11.95

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* 15.95

CHOPPED SALAD

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

Fried Chicken Tenderloins 17.95

Fried Crawfish 18.95

Grilled Salmon* 26.95

CAESAR SALAD

Herb croutons, Parmesan cheese & Caesar dressing

Grilled Chicken Tenderloins 17.95

Grilled Shrimp 18.95

Blackened Salmon* 26.95

SEAFOOD COBB SALAD

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

Shrimp 19.95

Shrimp & Jumbo Lump Crab 25.95

CAJUN SPECIALTIES

CRAWFISH ETOUFFEE

White rice 31.95

SHRIMP ETOUFFEE

White rice 27.95

CRAWFISH PLATTER

Fried crawfish & crawfish etouffee 33.95

BLACKENED CATFISH

Red beans & rice 21.95

PASTA MARDI GRAS

Linguine, crawfish, andouille sausage, cremini mushrooms, marinara cream sauce, jumbo grilled shrimp 33.95

JUMBO SHRIMP BROCHETTE

Grilled bacon wrapped shrimp filled with Monterey Jack cheese & a sliver of jalapeño, dirty rice 28.95

QUAIL BROCHETTE

bacon-wrapped, jalapeño, jack cheese, dirty rice 24.95

SIDES *Your Choice \$5⁹⁵*

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

BAKED POTATO 8.95 substitute 4.95

GARLIC BREAD 4.95

DIRTY RICE 4.25

FRENCH FRIES 3.95

ITALIAN BARLEY SALAD WITH TOASTED ALMONDS 5.95 substitute 2.95

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 6.95 Add a Cup of Gumbo 8.95

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 26.95

Naked Tilapia

Grilled, with dirty rice 22.95

🌿 AMERICAN RED SNAPPER & SHRIMP

Grilled, seared shrimp, lemon butter, Italian barley salad with toasted almonds 39.95

Naked Snapper

Grilled, with Italian barley salad & toasted almonds 36.95

SHRIMP, SCALLOP & JUMBO LUMP CRAB PAPPARDELLE PASTA

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

ATLANTIC SALMON ALEXANDER*

Blackened salmon, shrimp, scallops, crawfish, white wine cream sauce, dirty rice 34.95

🌿 RAINBOW TROUT & SHRIMP

Pan-grilled, seared shrimp, sautéed spinach, lemon butter 24.95

Naked Trout

Pan-grilled, with sautéed spinach 21.95

CRISPY ATLANTIC SALMON*

Crispy seared salmon, grilled shrimp, jumbo lump crab, sea scallop, fresh sautéed spinach 37.95

*Naked Salmon**

Grilled, with broccolini 27.95

GIANT SHRIMP & GRITS

Grilled shrimp, sautéed spinach, creamy cheese grits with andouille & sweet corn in a spicy Creole butter 31.95

MISSISSIPPI CATFISH OPELOUSAS

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

TEXAS REDFISH PONTCHARTRAIN

Pan-grilled redfish, jumbo lump crab, shrimp, brown-butter wine sauce, dirty rice 42.95

Naked Redfish

Grilled, with dirty rice 34.95



FRIED SEAFOOD

Served with French Fries. Substitute a Baked Potato 4.95.

Add a cup of Gumbo 8.95. Add a Soft Shell Crab 6.95.

FRIED SHRIMP

sm 20.95 md 25.95 lg 31.95

FRIED OYSTERS

md 21.95 lg 24.95

STUFFED CRAB

(2) 14.95 (3) 22.95

STUFFED SHRIMP

(2) 13.95 (4) 23.95

CRAWFISH DINNER

md 19.95 lg 29.95

SOFT SHELL CRAB

(2) 22.95 (3) 27.95

SHRIMP & CAJUN CHICKEN TENDERLOINS

md 19.95 lg 27.95

CAJUN CHICKEN TENDERLOINS

md 13.95 lg 17.95

CATFISH FILLETS

(3) 21.95 (4) 25.95

SHRIMP & CATFISH FILLETS

28.95

FRIED PLATTERS

SAMPLER PLATTER

Fried catfish fillet, shrimp, crawfish & chicken tenderloins 31.95

SEAFOOD PLATTER

Two fried catfish fillets, shrimp, oysters, stuffed shrimp & stuffed crab 36.95

PAPPADEAUX PLATTER

Our seafood platter with extra fried shrimp & crawfish 41.95

STEAK & CRAB

FILET MIGNON* 10 oz.

Baked potato, broccolini 39.95

Add lobster 27.95

FILET MIGNON OSCAR* 10 oz.

Jumbo lump crab, light wine cream sauce, baked potato, sautéed spinach 45.95

AGED BEEF RIBEYE* 16 oz.

Baked potato 43.95

Add lobster 27.95

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 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 15.95

"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 17.95

CHOPPED SALAD

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

Fried Chicken Tenderloins 17.95 | Fried Crawfish 18.95 | Grilled Salmon* 26.95

CAESAR SALAD

Herb croutons, Parmesan cheese & Caesar dressing

Grilled Chicken Tenderloins 17.95 | Grilled Shrimp 18.95 | Blackened Salmon* 26.95

SEAFOOD COBB SALAD

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

Shrimp 19.95 | Shrimp & Jumbo Lump Crab 25.95

FRESH SEAFOOD

GINGER GLAZED SALMON*

Seared, shrimp, sweet ginger
glaze, green beans, toasted
almonds, white rice 20.95

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 17.95

GRILLED SHRIMP & GRITS

Grilled shrimp, creamy cheese
grits with andouille & sweet corn
in a spicy Creole butter 21.95

TOASTED HAZELNUT TILAPIA

Pan-grilled, brown-butter,
green beans 18.95

MIXED SEAFOOD GRILL

A skewer of assorted
grilled seafood &
vegetables, dirty rice 21.95

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 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 24.95