

COLD APPETIZERS

TRADITIONAL SHRIMP COCKTAIL
With cocktail sauce 12.95

MIXED OYSTERS & SHRIMP*
Half dozen oysters & a half dozen cold boiled shrimp 15.95

HAND TOSSED COCKTAILS
Avocado, olive oil, lemon juice, house-made cocktail sauce
Jumbo Shrimp 13.95
Shrimp & Jumbo Lump Crab 16.95

OYSTERS*

On the HALF SHELL

GULF COAST OYSTERS*

Dozen 14.95
Half Dozen 9.95

BLUE POINT OYSTERS*

Dozen 17.95
Half Dozen 11.95

OYSTERS BATON ROUGE

Oysters on the half shell baked with a Parmesan Romano cheese sauce 13.95

OYSTERS PAPPADEAUX

Crabmeat, spinach & hollandaise 13.95

OYSTER DUO

A combination of Oysters Baton Rouge & Pappadeaux 13.95

HOT APPETIZERS

BAKED CRAB MAC & CHEESE

Orecchiette pasta tossed with fresh crabmeat, in a three cheese cream sauce with buttered bread crumbs 13.95

HOT SMOKED SALMON*

Atlantic salmon smoked in-house with creamy maple mustard & crostinis 13.95

CRISPY LOBSTER, SHRIMP & PORK SPRING ROLLS

With a sesame orange dipping sauce 14.95

CRISPY FRIED ALLIGATOR

Fresh cut potato sticks & Creole dipping sauce
md 14.95 lg 19.95

FRIED CALAMARI

With artichoke hearts, a spicy marinara sauce & lemon aioli
md 14.95 lg 17.95

LUMP CRAB & SPINACH DIP

With garlic bread 14.95

COCONUT SHRIMP

With a Cajun slaw & a spicy, sweet dipping sauce 14.95

MOZZARELLA CHEESE STICKS

With a spicy marinara sauce 9.95

CRAB FINGERS

Fried or Sautéed 15.95

FRIED FROG LEGS

With French fries 12.95

BOUDIN

Cajun sausage stuffed with dirty rice 10.95

SHRIMP & CRAWFISH FONDEAUX

With garlic bread 16.95

PAPPADEAUX CRAB CAKES

With crab, avocado, lemon caper butter & basil
(1) 14.95 (2) 23.95

APPETIZER TRIO

Mini Shrimp & Crawfish Fondaux, Fried Alligator & Hot Smoked Salmon* 24.95

SALADS

PAPPAS GREEK SALAD

Our original salad tossed with fresh vegetables, imported kalamata olives, capers, pepperoncini peppers, oregano & feta cheese in Pappas Greek dressing, prepared tableside

sm 11.95 Serves 1-2

md 15.95 Serves 3-4

lg 18.95 Serves 5-6

Add jumbo lump crabmeat 7.95

CLASSIC CAESAR

Chopped romaine hearts, croutons, Parmesan cheese & Caesar dressing 6.95

CRISP WEDGE SALAD

Bleu cheese dressing, bacon, tomatoes, carrots & green onion 6.95

BEEFSTEAK TOMATO SALAD

Crumbled bleu cheese, crisp red onion & a light vinaigrette 6.95
Add jumbo lump crabmeat 7.95

HOUSE SALAD

Mixed lettuce, croutons, tomatoes, red onions & choice of dressing 5.95

GUMBO & BISQUE

"LOUISIANA" SHRIMP GUMBO

cup 8.75 bowl 10.95

"LOUISIANA" SEAFOOD GUMBO

cup 8.75 bowl 10.95

ANDOUILLE SAUSAGE & SEAFOOD GUMBO

cup 8.75 bowl 10.95

CLAM CHOWDER

Cream-style cup 7.95 bowl 9.95

CRAWFISH BISQUE

Cream-style cup 8.75 bowl 10.95

LOBSTER BISQUE

Cream-style cup 9.95 bowl 13.95

Gluten free menu available.

*ITEMS SERVED RAW OR UNCOOKED; 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.

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FRIED SEAFOOD

Served with French Fries. Substitute a Baked Potato 2.95. Add a cup of Gumbo 6.95.

FRIED SHRIMP

sm 18.95 md 23.95 lg 26.95

FRIED OYSTERS

md 16.95 lg 19.95

STUFFED CRAB

(2) 12.95 (3) 17.95

STUFFED SHRIMP

(2) 11.95 (4) 18.95

CRAWFISH DINNER

md 15.95 lg 22.95

SHRIMP & CAJUN CHICKEN TENDERLOINS

md 17.95 lg 22.95

CAJUN CHICKEN TENDERLOINS

md 12.95 lg 17.95

CRAB FINGER DINNER

22.95

CATFISH FILLETS

(2) 14.95 (4) 24.95

SOFT SHELL CRAB

(2) 22.95 (3) 25.95

SHRIMP & CATFISH FILLETS

24.95

FRIED PLATTERS

SAMPLER PLATTER

Fried tilapia or catfish fillet, shrimp, crawfish & chicken tenderloins 24.95

SEAFOOD PLATTER

Two fried tilapia or catfish fillets, shrimp, blue crab cake, stuffed shrimp & stuffed crab 28.95

PAPPADEAUX PLATTER

Our seafood platter with extra fried shrimp & crawfish 33.95

FROM *the* GRILL

SOFT SHELL CRAB

Pan-grilled, with dirty rice
(2) 22.95 (3) 25.95

JUMBO SHRIMP BROCHETTE

Char-grilled bacon wrapped shrimp filled with Monterey Jack cheese & a sliver of jalapeño with dirty rice 24.95

MIXED SEAFOOD GRILL

Two skewers of assorted seafood char-grilled over dirty rice 23.95

CAJUN SPECIALTIES

◆ SHRIMP CREOLE & GRITS

With creamy cheese grits, andouille & sweet corn 22.95

CRAWFISH ETOUFFEE

With white rice 23.95

SHRIMP ETOUFFEE

With white rice 23.95

CRAWFISH PLATTER

Fried crawfish & crawfish etouffee 25.95

PASTA MARDI GRAS

Linguine tossed with crawfish, andouille sausage & crimini mushrooms in a marinara cream sauce topped with jumbo grilled shrimp 26.95

STEAK & CHICKEN

AGED BEEF RIB-EYE*

16 oz. with mashed potatoes & broccolini 38.95

FILET MIGNON*

With mashed potatoes & asparagus
8 oz. 36.95 10 oz. 39.95

FILET MIGNON OSCAR*

8 oz. filet finished with jumbo lump crabmeat & bearnaise with mashed potatoes & asparagus 39.95

FILET MIGNON* & GRILLED ROCK LOBSTER

With mashed potatoes & fresh green beans 44.95

FILET MIGNON* & GRILLED CARIBBEAN LOBSTER TAIL

With mashed potatoes & asparagus 51.95

GRILLED HALF CHICKEN

Marinated in garlic & rosemary, with mashed potatoes & fresh sautéed spinach 19.95

LOBSTER & CRAB

GRILLED CARIBBEAN LOBSTER TAIL

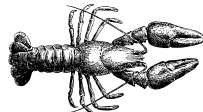
10-12 oz. with mashed potatoes & broccolini 33.95

LIVE MAINE LOBSTER

Steamed lobster by the pound, with melted butter & pappardelle pasta Ask Your Server

ALASKAN KING CRAB

With pappardelle pasta
md 38.95 lg 44.95



SIDES

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

Your Choice
\$5.25

BUTTERNUT SQUASH RISOTTO 5.95 substitute 2.25 PAPPARDELLE PASTA 5.95 substitute 2.25 DIRTY RICE 3.75
ASPARAGUS 5.95 substitute 3.95 BAKED CRAB MAC & CHEESE 13.95 FRENCH FRIES 3.25
BAKED POTATO 5.25 substitute 2.95 GARLIC BREAD 3.95 ONION RINGS 6.75

A suggested gratuity of 15% to 20% is customary. The amount of gratuity is always discretionary.

CHEF SELECTIONS

Flown in Daily!

✿ New Item!

Add a Caesar Salad or Dinner Salad 4.95 Add a Cup of Gumbo 6.95

RAINBOW TROUT & SHRIMP

Pan-grilled trout & shrimp with sautéed spinach in a lemon butter sauce 19.95

✿ BARRAMUNDI & JUMBO SHRIMP

Pan-grilled flakey fillet with grilled shrimp, toasted almonds, lemon brown butter & butternut squash 29.95

MOROCCAN SALMON & SHRIMP*

Grilled salmon, shrimp & crab couscous in a fresh herb lemon butter 25.95

✿ ALASKAN HALIBUT PICCATA

Pan-seared, crab fingers, red chile, lemon slices & capers in a light lemon butter sauce with spaghetti squash 36.95

GIANT SHRIMP & GRITS

Grilled shrimp, sautéed spinach, creamy cheese grits with andouille & sweet corn in a spicy Creole butter 27.95

✿ CRISPY ATLANTIC SALMON & SCALLOP*

Spicy ginger glazed salmon with seared shrimp, scallop & jumbo lump crab over fresh sautéed spinach 29.95

GRILLED TILAPIA & JUMBO SHRIMP

Crabmeat in a lemon butter with tomato, hazelnut & green bean barley salad 23.95

✿ SHRIMP & SCALLOP ORECCHIETTE PASTA

Shrimp & scallops over orecchiette pasta with jumbo lump crab & asparagus in a creamy parmesan vodka sauce 28.95

GRILLED REDFISH & JUMBO SHRIMP

With jumbo lump crab in a light lemon butter & butternut squash risotto 35.95

NAKED FISH

WITH CHOICE OF OUR SIGNATURE SAUCES

Lemon Caper | Lemon & Herb Olive Oil | Garlic Butter-Scampi Style

COSTA RICAN TILAPIA

Pan-grilled, with spaghetti squash
7 oz. 19.95 11 oz. 25.95

ATLANTIC SALMON*

Char-grilled, with green beans
7 oz. 21.95 11 oz. 27.95

RAINBOW TROUT

Pan-grilled, with sautéed spinach
17.95

TEXAS REDFISH

Char-grilled,
with broccolini 29.95

✿ ALASKAN HALIBUT

Pan-seared, with
spaghetti squash 31.95

✿ BARRAMUNDI

Pan-grilled, with butternut squash
25.95

✿ JUMBO SEA SCALLOPS

Seared, with broccolini
(3) 23.95 (4) 27.95



PAPPADEAUX CLASSICS

ATLANTIC SALMON ALEXANDER*

Blackened salmon with shrimp, scallops & crawfish in a white wine cream sauce, with dirty rice
7 oz. 25.95 11 oz. 29.95

MISSISSIPPI CATFISH OPELOUSAS

Blackened catfish with oysters, shrimp & jumbo lump crabmeat in a lemon garlic butter sauce, with dirty rice 31.95

ATLANTIC SALMON YVETTE*

Char-grilled salmon with shrimp, crawfish, mushrooms & spinach, in a sherry white wine sauce, with dirty rice 7 oz. 25.95 11 oz. 29.95

TEXAS REDFISH PONTCHARTRAIN

Pan-grilled redfish with jumbo lump crabmeat & shrimp in a brown-butter wine sauce, with dirty rice 35.95

LUNCH FEATURES

SERVED DAILY 11 A.M. - 3 P.M.

✿ New Item!

Add a Caesar Salad or Dinner Salad 4.95

Seniors, 62 or over, may enjoy lunch menu prices all day.

SOUP, SALADS & PO-BOYS

"LOUISIANA" GUMBO & GARDEN SALAD

Choice of a steaming bowl of gumbo or crawfish bisque & our fresh garden salad 11.95

"LOUISIANA" GUMBO & PO-BOY

Choice of half fried catfish or shrimp po-boy & a cup of gumbo or crawfish bisque 14.95

PO-BOY

Choice of fried catfish or shrimp on a freshly baked baguette with cocktail & tartar sauce, lettuce & pickles, with French fries 16.95

FRIED SEAFOOD

FRIED CATFISH

With shrimp etouffee pistolette & French fries 11.95

FRIED SHRIMP

With French fries 15.95

SAMPLER PLATTER

Fried shrimp, crawfish & tilapia fillet, with French fries 19.95

CRAWFISH COMBINATION

Crawfish etouffee & fried crawfish, with dirty rice 18.95

FRESH SEAFOOD

✿ GRILLED SHRIMP & GRITS

Grilled shrimp & creamy cheese grits with andouille & sweet corn in a spicy Creole butter 18.95

CATFISH WITH RED BEANS & RICE

Choice of fried or blackened catfish 13.95

✿ MOROCCAN SALMON & SHRIMP*

Grilled salmon, shrimp & couscous in a fresh herb lemon butter 21.95

✿ TILAPIA LADEAUX

Pan-seared tilapia with sautéed shrimp, crawfish butter, spinach & butternut squash 19.95

GRILLED SHRIMP & ANDOUILLE SAUSAGE

With red beans & rice 13.95

PAN-GRILLED TILAPIA

Toasted hazelnuts & brown butter, with spaghetti squash 17.95

BLACKENED CATFISH

With shrimp etouffee pistolette & dirty rice 11.95

CAJUN COMBO

Blackened catfish fillet, with dirty rice & shrimp Creole over white rice 18.95

MIXED SEAFOOD GRILL

A skewer of assorted char-grilled seafood & vegetables, with dirty rice 17.95

PASTA

PASTA MARDI GRAS

Linguine tossed with crawfish, andouille sausage & crimini mushrooms in a marinara cream sauce with jumbo grilled shrimp 17.95

CHICKEN LINGUINE PICAYUNE

Linguine with grilled chicken breast, mushrooms, spinach, broccolini, garlic & extra virgin olive oil 14.95

SPECIALTY SALADS

Available Lunch & Dinner

SEAFOOD COBB SALAD

Jumbo lump crabmeat & shrimp over an iceberg & spinach mix with Applewood bacon, bleu cheese, boiled eggs, avocado & tomato, drizzled with vinaigrette md 14.95 lg 21.95

GRILLED CHICKEN OR SHRIMP CAESAR SALAD

Served over romaine tossed with a creamy Caesar dressing & Parmesan cheese 14.95

CHOPPED SALAD

Fried chicken tenderloins or crawfish on a chopped green salad with tomatoes, egg, bacon, red onion, avocado, cheddar & Monterey Jack cheese in a creamy Creole dressing 14.95

LOBSTER & SHRIMP SALAD

Chilled Maine lobster, shrimp, avocado, mango & cashews on a bed of crisp greens in a creamy citrus dressing 22.95

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