

# SHRIMP & OYSTERS

## TRADITIONAL SHRIMP COCKTAIL

With cocktail sauce 15.95

## HAND TOSSED COCKTAILS

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

Jumbo Shrimp 16.95

Shrimp & Jumbo Lump Crab 19.95

## On the HALF SHELL

### GULF COAST OYSTERS\*

Dozen 21.95 | Half Dozen 14.95

### BLUE POINT OYSTERS\*

Dozen 25.95 | Half Dozen 17.95

### MIXED OYSTERS & SHRIMP\*

Half dozen Gulf oysters & a half dozen cold boiled shrimp 19.95

## OYSTERS BATON ROUGE

Oysters on the half shell baked with a Parmesan Romano cheese sauce 17.95

## OYSTERS PAPPADÉAUX

Crabmeat, spinach & hollandaise 17.95

## OYSTER DUO

A combination of Oysters Baton Rouge & Pappadeaux 17.95

# HOT APPETIZERS

*Perfect for sharing!*

## 🌿 GRILLED SPANISH OCTOPUS

Lemon garlic potato, EVOO, blistered tomatoes, toasted hazelnuts & fresh herbs 23.95

## CRAB & SPINACH DIP

With Parmesan crostini 18.95

## FRIED CALAMARI

With artichoke hearts, a spicy marinara sauce & lemon aioli md 18.95 lg 23.95

## JUMBO LUMP CRAB CAKES

With crab, avocado, lemon caper butter & basil (1) 18.95 (2) 27.95

## CRISPY ALLIGATOR

Fresh cut potato sticks & Creole dipping sauce md 18.95 lg 23.95

## 🌿 NEW ENGLAND LOBSTER BITES

Maine lobster swimming in lemon garlic butter with wilted spinach & grilled cheese bread 29.95

## SHRIMP & CRAWFISH FONDEAUX

With garlic bread 21.95

## 🌿 MOZZARELLA CHEESE BITES

With a spicy marinara sauce 13.95

## COCONUT SHRIMP

With a Cajun slaw & a spicy, sweet dipping sauce 17.95

## BOUDIN

Cajun sausage stuffed with dirty rice 14.95

# SOUPS & SALADS

## 🌿 CRAWFISH BISQUE

Cream-style cup 10.95 bowl 15.95

## "LOUISIANA" GUMBO

Shrimp | Seafood | Andouille Sausage & Seafood cup 9.95 bowl 15.95

## 🌿 LOBSTER BISQUE

Cream-style cup 11.95 bowl 16.95

## 🌿 PAPPADÉAUX HOUSE SALAD

Mixed greens with croutons, baby tomatoes, red onion, egg, Applewood bacon, aged cheddar & choice of dressing 7.95

## 🌿 CLASSIC CAESAR

Chopped romaine hearts, Creole roasted baby tomatoes, croutons, Parmesan cheese & Caesar dressing 7.95

## 🌿 PAPPAS GREEK SALAD

Salad with fresh vegetables, imported kalamata olives, capers, pepperoncini peppers, oregano & feta cheese in Pappas Greek dressing, prepared tableside sm 15.95 md 19.95 lg 23.95

## 🌿 CHOPPED SALAD

Mixed greens with sweet baby tomatoes, egg, Applewood bacon, red onion, avocado, aged cheddar & Jack cheese in a creamy vinaigrette  
Chicken Tenderloins 16.95 | Fried Crawfish 18.95 | Grilled Salmon\* 24.95

## 🌿 CREOLE CAESAR SALAD

Crisp romaine with Creole roasted baby tomatoes, herb croutons, Parmesan cheese & house-made Caesar dressing  
Grilled Chicken 16.95 | Grilled Shrimp 18.95 | Blackened Salmon\* 24.95

## 🌿 SEAFOOD COBB SALAD

Mixed greens with honey Applewood bacon, red onion, bleu cheese, egg, avocado, baby tomatoes with house vinaigrette & creamy vinaigrette  
Shrimp 18.95 | Shrimp & Jumbo Lump Crab 22.95 | Shrimp & Lobster 23.95

\*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.

Gluten free menu available.

# CHEF SELECTIONS

*Flown in Daily!*

Add a Caesar Salad or Pappadeaux House Salad 6.95    Add a Cup of Gumbo 8.95

## RAINBOW TROUT & SHRIMP

Pan-grilled trout & shrimp with sautéed spinach in a lemon butter sauce 27.95

## 🌿 COSTA RICAN MAHI & LEMON CHILE CRAB

Grilled mahi with lemon chile, jumbo lump crab, lemon butter & broccolini 34.95

## 🌿 GULF GROUPEL & JUMBO CRAB *(Limited Availability)*

Spicy seared grouper with grilled shrimp & jumbo lump crab in a light lemon butter with sautéed spinach 39.95

## SHRIMP, SCALLOP & SPANISH OCTOPUS PAPPARDELLE PASTA

Grilled Spanish octopus, shrimp & scallops with roasted tomatoes & hazelnut pesto in a light lemon butter 34.95

## 🌿 AMERICAN RED SNAPPER & ROCK SHRIMP

Pan-grilled snapper with sautéed rock shrimp in a lemon herb butter with grilled broccolini 41.95

## CRISPY ATLANTIC SALMON & SCALLOP\*

Spicy ginger glazed salmon with seared shrimp, scallop & jumbo lump crab over fresh sautéed spinach 35.95

## 🌿 GRILLED REDFISH & JUMBO SHRIMP

With jumbo lump crab in a light lemon butter & butternut squash risotto 39.95

## GIANT SHRIMP & GRITS

Grilled shrimp, sautéed spinach, creamy cheese grits with andouille & sweet corn in a spicy Creole butter 32.95

## GRILLED TILAPIA & JUMBO SHRIMP

Crabmeat in a lemon butter with tomato, hazelnut & green bean barley salad 28.95

# NAKED FISH

*With choice of our Signature Sauces*

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

## ATLANTIC SALMON\*

Char-grilled, with green beans  
7 oz. 27.95    11 oz. 33.95

## 🌿 COSTA RICAN MAHI

Blackened, with  
dirty rice 31.95

## TILAPIA

Pan-grilled, with  
spaghetti squash 25.95

## RAINBOW TROUT

Pan-grilled, with  
sautéed spinach 22.95

## TEXAS REDFISH

Char-grilled,  
with broccolini 34.95

## 🌿 AMERICAN RED SNAPPER

Pan-grilled, with  
butternut squash 36.95

## JUMBO SEA SCALLOPS

Seared, with broccolini (3) 26.95 (4) 32.95

## 🌿 GULF GROUPEL *(Limited Availability)*

Pan-seared, with butternut squash 35.95



# PAPPADEAUX CLASSICS

## 🌿 COSTA RICAN MAHI ALEXANDER

Blackened mahi with shrimp, scallops & crawfish in a white wine cream sauce, with dirty rice 34.95

## ATLANTIC SALMON YVETTE\*

Char-grilled salmon with shrimp, crawfish, mushrooms & spinach, in a sherry white wine sauce, with dirty rice 7 oz. 31.95    11 oz. 36.95

## MISSISSIPPI CATFISH OPELOUSAS

Blackened catfish with oysters, shrimp & jumbo lump crabmeat in a lemon garlic butter sauce, with dirty rice 36.95

## TEXAS REDFISH PONTCHARTRAIN

Pan-grilled redfish with jumbo lump crabmeat & shrimp in a brown-butter wine sauce, with dirty rice 39.95

# SIDES *Your Choice \$5<sup>95</sup>*

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

ASPARAGUS 5.95 substitute 3.95

PAPPADELLE PASTA 6.95 substitute 3.95

GARLIC BREAD 3.95

FRENCH FRIES 3.95

BAKED POTATO 5.95 substitute 3.95

BUTTERNUT SQUASH RISOTTO 7.95 substitute 3.95

DIRTY RICE 4.25

ONION RINGS 6.95

## FRIED SEAFOOD

Served with French Fries. Substitute a Baked Potato 3.95.  
Add a cup of Gumbo 8.95.

### FRIED SHRIMP

sm 23.95 md 28.95 lg 32.95

### FRIED OYSTERS

md 22.95 lg 25.95

### 🌿 STUFFED CRAB

(2) 15.95 (3) 22.95

### 🌿 STUFFED SHRIMP

(2) 13.95 (4) 24.95

### CRAWFISH DINNER

md 23.95 lg 28.95

### SHRIMP & CAJUN CHICKEN TENDERLOINS

md 21.95 lg 26.95

### CAJUN CHICKEN TENDERLOINS

md 14.95 lg 19.95

### CATFISH FILLETS

(2) 17.95 (4) 31.95

### SOFT SHELL CRAB

(2) 26.95 (3) 31.95

### SHRIMP & CATFISH FILLETS

28.95

## FRIED PLATTERS

### SAMPLER PLATTER

Fried tilapia or catfish fillet, shrimp, crawfish & chicken tenderloins 30.95

### 🌿 SEAFOOD PLATTER

Two fried tilapia or catfish fillets, shrimp, oysters, stuffed shrimp & stuffed crab 35.95

### 🌿 PAPPARDEAUX PLATTER

Our seafood platter with extra fried shrimp & crawfish 39.95

## CAJUN SPECIALTIES

### SHRIMP CREOLE & GRITS

With creamy cheese grits, andouille & sweet corn 25.95

### CRAWFISH ETOUFFEE

With white rice 29.95

### SHRIMP ETOUFFEE

With white rice 29.95

### CRAWFISH PLATTER

Fried crawfish & crawfish etouffee 32.95

### JUMBO SHRIMP BROCHETTE

Char-grilled bacon wrapped shrimp filled with Monterey Jack cheese & a sliver of jalapeño with dirty rice 31.95

### MIXED SEAFOOD GRILL

Two skewers of assorted seafood char-grilled over dirty rice 28.95

### PASTA MARDI GRAS

Linguine tossed with crawfish, andouille sausage & crimini mushrooms in a marinara cream sauce topped with jumbo grilled shrimp 31.95

### GRILLED HALF CHICKEN

Marinated in garlic & rosemary, with mashed potatoes & fresh sautéed spinach 23.95

## STEAK, LOBSTER & CRAB

### PRIME BEEF RIB-EYE\*

With mashed potatoes & broccolini 16 oz. 46.95

### FILET MIGNON\*

With mashed potatoes & asparagus 8 oz. 42.95 10 oz. 46.95

### FILET MIGNON OSCAR\*

8 oz. filet finished with jumbo lump crabmeat & bearnaise with mashed potatoes & asparagus 49.95

### FILET MIGNON\* & GRILLED ROCK LOBSTER

With mashed potatoes & fresh green beans 52.95

### FILET MIGNON\* & GRILLED CARIBBEAN LOBSTER TAIL

With mashed potatoes & asparagus 59.95

### GRILLED CARIBBEAN LOBSTER TAIL

10-12 oz. with mashed potatoes & broccolini 39.95

### LIVE MAINE LOBSTER

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

### ALASKAN KING CRAB

With pappardelle pasta md 49.95 lg 59.95

# 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 & GARDEN SALAD

Choice of a steaming bowl of gumbo or crawfish bisque  
 & our fresh garden salad 14.95

### “LOUISIANA” GUMBO & PO-BOY

Choice of half fried catfish or shrimp po-boy &  
 a cup of gumbo or crawfish bisque 17.95

### ✦ SEAFOOD COBB SALAD

Mixed greens with honey Applewood bacon, red onion, bleu cheese, egg,  
 avocado, baby tomatoes with house vinaigrette & creamy vinaigrette  
 Shrimp 17.95 | Shrimp & Jumbo Lump Crab 21.95 | Shrimp & Lobster 22.95

### ✦ CHOPPED SALAD

Mixed greens with baby tomatoes, egg, Applewood bacon,  
 red onion, avocado, aged cheddar & Jack cheese in a creamy vinaigrette  
 Chicken Tenderloins 15.95 | Fried Crawfish 17.95 | Grilled Salmon\* 23.95

### ✦ CREOLE CAESAR SALAD

Crisp romaine with Creole roasted baby tomatoes,  
 herb croutons, Parmesan cheese & house-made Caesar dressing  
 Grilled Chicken 15.95 | Grilled Shrimp 16.95 | Blackened Salmon\* 23.95

### PO-BOY

Choice of fried catfish or shrimp on a freshly baked baguette with  
 cocktail & tartar sauce, lettuce & pickles, with French fries 21.95

## FRIED SEAFOOD

### FRIED CATFISH

With shrimp etouffee pistolette  
 & French fries 13.95

### FRIED SHRIMP

With French fries 19.95

### SAMPLER PLATTER

Fried shrimp, crawfish &  
 tilapia fillet, with French fries 23.95

### CRAWFISH COMBINATION

Crawfish etouffee & fried crawfish,  
 with dirty rice 23.95

## PASTA

### PASTA MARDI GRAS

Linguine tossed with crawfish, andouille sausage & crimini  
 mushrooms in a marinara cream sauce with jumbo grilled shrimp 22.95

### CHICKEN LINGUINE PICAYUNE

Linguine with grilled chicken breast, mushrooms,  
 spinach, broccolini, garlic & extra virgin olive oil 17.95

## FRESH SEAFOOD

### ✦ GRILLED SHRIMP & GRITS

Grilled shrimp & creamy cheese  
 grits with andouille & sweet corn  
 in a spicy Creole butter 22.95

### CATFISH WITH RED BEANS & RICE

Choice of fried or blackened catfish 14.95

### ✦ TILAPIA LADEAUX

Blackened tilapia with sautéed  
 shrimp, crawfish butter, spinach  
 & butternut squash 25.95

### CAJUN COMBO

Blackened catfish fillet, with dirty rice  
 & shrimp Creole over white rice 19.95

### GRILLED SHRIMP & ANDOUILLE SAUSAGE

With red beans & rice 17.95

### PAN-GRILLED TILAPIA

Toasted hazelnuts & brown butter,  
 with spaghetti squash 19.95

### BLACKENED CATFISH

With shrimp etouffee  
 pistolette & dirty rice 13.95

### MIXED SEAFOOD GRILL

A skewer of assorted char-grilled  
 seafood & vegetables,  
 with dirty rice 19.95