

SHRIMP & OYSTERS

TRADITIONAL SHRIMP COCKTAIL

With cocktail sauce 14.95

HAND TOSSED COCKTAILS

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

Jumbo Shrimp 14.95

Shrimp & Jumbo Lump Crab 17.95

On the HALF SHELL

GULF COAST OYSTERS*

Dozen 19.95 | Half Dozen 12.95

BLUE POINT OYSTERS*

Dozen 22.95 | Half Dozen 15.95

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 16.95

OYSTERS PAPPADÉAUX

Crabmeat, spinach & hollandaise 16.95

OYSTER DUO

A combination of Oysters Baton Rouge & Pappadeaux 16.95

HOT APPETIZERS

Perfect for sharing!

🌿 CRISPY SOUTHERN FRIED TEXAS QUAIL

Peach glaze, sweet-spicy chili, Cajun slaw 14.95

CRAB & SPINACH DIP

Parmesan crostini 17.95

🌿 FRIED CALAMARI & OCTOPUS

Artichoke hearts, spicy marinara sauce, lemon aioli md 14.95 lg 19.95

JUMBO LUMP CRAB CAKES

Crab, avocado, lemon caper butter, basil (1) 14.95 (2) 25.95

CRISPY ALLIGATOR

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

NEW ENGLAND LOBSTER BITES

Maine lobster swimming in lemon garlic butter, wilted spinach, grilled cheese bread 28.95

🌿 GRILLED LAMB CHOPS*

Smokey tomato harissa sauce 21.95

SHRIMP & CRAWFISH FONDEAUX

Garlic bread 19.95

MOZZARELLA CHEESE BITES

Spicy marinara sauce 9.95

COCONUT SHRIMP

Cajun slaw & a spicy, sweet dipping sauce 15.95

BOUDIN

Cajun sausage stuffed with dirty rice 9.95

CRAB FINGERS

Fried or sautéed, seasonal 17.95

🌿 GRILLED SPANISH OCTOPUS

Mesquite grilled with crushed Yukon gold potatoes, lemon cream & toasted sweet chile vinaigrette 19.95

SOUPS & SALADS

CRAWFISH BISQUE

Cream-style cup 9.95 bowl 13.95

"LOUISIANA" GUMBO

Shrimp | Seafood | Andouille Sausage & Seafood cup 9.95 bowl 12.95

LOBSTER BISQUE

Cream-style cup 10.95 bowl 15.95

PAPPADÉAUX HOUSE SALAD

Croutons, baby tomatoes, red onion, egg, Applewood bacon, aged cheddar & choice of dressing 6.95

CLASSIC CAESAR

Creole roasted baby tomatoes, croutons, Parmesan cheese & Caesar dressing 6.95

PAPPAS GREEK SALAD

Fresh vegetables, imported kalamata olives, capers, pepperoncini peppers, oregano & feta cheese in Pappas Greek dressing, prepared tableside sm 14.95 md 19.95 lg 23.95

🌿 MEDITERRANEAN SEAFOOD SALAD

Greek salad tossed with shrimp, grilled octopus, calamari & jumbo lump crab, fresh lemon & Greek vinaigrette 21.95

CHOPPED SALAD

Tomatoes, egg, bacon, red onion, avocado, cheddar & Jack cheese in a creamy vinaigrette Chicken Tenderloins 15.95 | Fried Crawfish 16.95 | Grilled Salmon* 19.95

CREOLE CAESAR SALAD

Creole roasted tomatoes, herb croutons, Parmesan cheese & Caesar dressing Grilled Chicken 15.95 | Grilled Shrimp 16.95 | Blackened Salmon* 19.95

SEAFOOD COBB SALAD

Honey bacon, red onion, bleu cheese, egg, avocado, tomatoes, house vinaigrette & creamy vinaigrette Shrimp 16.95 | Shrimp & Jumbo Lump Crab 19.95 | Shrimp & Lobster 22.95

*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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Gluten free menu available.

CHEF SELECTIONS

Add a Caesar Salad or Pappadeaux House Salad 5.95 Add a Cup of Gumbo 7.95

GRILLED TILAPIA & JUMBO SHRIMP

Crabmeat in a lemon butter with tomato, hazelnut & green bean barley salad 24.95

Naked Tilapia Pan-grilled, with spaghetti squash 21.95

🌿 STUFFED RAINBOW TROUT

Pan-grilled trout, wilted greens, butternut squash & jumbo lump crab with pecan brown butter 27.95

Naked Rainbow Trout Pan-grilled, with sautéed spinach 22.95

GRILLED REDFISH & JUMBO SHRIMP

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

Naked Texas Redfish Char-grilled, with broccolini 32.95

SHRIMP, SCALLOP & SPANISH OCTOPUS PAPPARDELLE PASTA

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

Naked Jumbo Sea Scallops Seared, with broccolini (3) 25.95 (4) 29.95

🌿 MISSISSIPPI CATFISH & YUKON GOLD POTATOES

Blackened catfish, wilted spinach in a light lemon butter, with toasted almonds 22.95

Naked Catfish Blackened, with spaghetti squash 20.95

CRISPY ATLANTIC SALMON & SCALLOP*

Spicy ginger glazed salmon with seared shrimp, scallop & jumbo lump crab over fresh sautéed spinach 34.95

Naked Atlantic Salmon* Char-grilled, with green beans 7 oz. 22.95 11 oz. 29.95

GIANT SHRIMP & GRITS

Grilled shrimp, sautéed spinach, creamy cheese grits with andouille & sweet corn in a spicy Creole butter 29.95

WILD-CAUGHT

From the Sea to Your Seat!

Exclusively caught for Pappadeaux Seafood Kitchen, our wild-caught selections are sourced directly from trusted fishermen and hand-selected by our chefs.

🌿 ATLANTIC HALIBUT & SHRIMP

Pan-grilled halibut, seared jumbo shrimp, sweet potato mash & pecan brown butter 37.95

Naked Atlantic Halibut Pan-grilled, with spaghetti squash 31.95

AMERICAN RED SNAPPER & SHRIMP

Pan-grilled snapper & seared shrimp in a toasted almond brown butter sauce with butternut squash 39.95

Naked American Red Snapper Pan-grilled, with butternut squash 35.95

🌿 GULF GROUPEL & JUMBO CRAB

Spicy seared grouper, grilled shrimp & jumbo lump crab in a light lemon butter with sautéed spinach 38.95

Naked Gulf Grouper Pan-seared, with butternut squash 34.95

Naked fish are served with choice of signature sauces:

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



PAPPADEAUX CLASSICS

🌿 ATLANTIC SALMON ALEXANDER*

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

7 oz. 32.95 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

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. 35.95

SIDES *Your Choice \$5.95*

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

PAPPARDELLE 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 7.95.

FRIED SHRIMP

sm 18.95 md 23.95 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

SHRIMP & CAJUN CHICKEN TENDERLOINS

md 18.95 lg 26.95

CAJUN CHICKEN TENDERLOINS

md 12.95 lg 17.95

CRAB FINGER DINNER

25.95

CATFISH FILLETS

(3) 16.95 (4) 23.95

SOFT SHELL CRAB

(2) 24.95 (3) 29.95

SHRIMP & CATFISH FILLETS

26.95

FRIED PLATTERS

🌿 BLUE CRAB CAKE COMBO

Catfish & chicken tenderloins 23.95

SAMPLER PLATTER

Fried tilapia or catfish fillet, shrimp, crawfish & chicken tenderloins 28.95

SEAFOOD PLATTER

Two fried tilapia or catfish fillets, shrimp, oysters, stuffed shrimp & stuffed crab 33.95

PAPPADEAUX PLATTER

Our seafood platter with extra fried shrimp & crawfish 39.95

CAJUN SPECIALTIES

SHRIMP CREOLE & GRITS

With creamy cheese grits, andouille & sweet corn 22.95

CRAWFISH ETOUFFEE

With white rice 28.95

SHRIMP ETOUFFEE

With white rice 24.95

CRAWFISH PLATTER

Fried crawfish & crawfish etouffee 31.95

JUMBO SHRIMP BROCHETTE

Char-grilled bacon wrapped shrimp filled with Monterey Jack cheese & a sliver of jalapeño with dirty rice 26.95

MIXED SEAFOOD GRILL

Two skewers of assorted seafood char-grilled over dirty rice 27.95

PASTA MARDI GRAS

Linguine tossed with crawfish, andouille sausage & crimini mushrooms in a marinara cream sauce topped with jumbo grilled shrimp 28.95

GRILLED HALF CHICKEN

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

STEAK, LOBSTER & CRAB

FILET MIGNON*

With mashed potatoes & asparagus 10 oz. 44.95 8 oz. 39.95

FILET MIGNON OSCAR*

8 oz. filet finished with jumbo lump crabmeat & bearnaise with mashed potatoes & asparagus 44.95

FILET MIGNON* & GRILLED ROCK LOBSTER

With mashed potatoes & fresh green beans 51.95

FILET MIGNON* & GRILLED CARIBBEAN LOBSTER TAIL

With mashed potatoes & asparagus 55.95

GRILLED CARIBBEAN LOBSTER TAIL

10-12 oz. with mashed potatoes & broccolini 37.95

LIVE MAINE LOBSTER

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

ALASKAN KING CRAB

With pappardelle pasta lg 49.95 md 43.95

LUNCH FEATURES

✿ New Item!

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

Add a Caesar Salad or Pappadeaux House Salad 4.95
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 or crawfish bisque 12.95

SEAFOOD COBB SALAD

Honey bacon, red onion, bleu cheese, egg, avocado, tomatoes, house vinaigrette & creamy vinaigrette
Shrimp 16.95

Shrimp & Jumbo Lump Crab 19.95

Shrimp & Lobster 22.95

CREOLE CAESAR SALAD

Creole roasted tomatoes, herb croutons, Parmesan cheese & Caesar dressing

Grilled Chicken 15.95

Grilled Shrimp 16.95

Blackened Salmon* 19.95

"LOUISIANA" GUMBO & PO-BOY

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

CHOPPED SALAD

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

Chicken Tenderloins 15.95

Fried Crawfish 16.95

Grilled Salmon* 19.95

PO-BOY

Cocktail & tartar sauce, lettuce & pickles, with French fries

Fried Shrimp

or Catfish 14.95

CHEF SELECTIONS

TILAPIA LADEAUX

Blackened tilapia with sautéed shrimp, crawfish butter, spinach & butternut squash 21.95

✿ MISSISSIPPI CATFISH & YUKON GOLD POTATOES

Blackened catfish, wilted spinach in a light lemon butter, with toasted almonds 14.95

PAN-GRILLED TILAPIA

Toasted hazelnuts & brown butter, with spaghetti squash 16.95

✿ GINGER GLAZED SALMON*

Seared salmon with shrimp, sweet ginger glaze, green beans, toasted almonds & white rice 15.95

✿ TEXAS REDFISH & CRAB

Pan-grilled redfish, lump crab, light lemon butter & buttered Yukon gold potatoes 19.95

✿ MOROCCAN SALMON*

Grilled salmon, shrimp, smoky tomato harissa, lemon butter, broccolini & white rice 16.95

FRIED SEAFOOD

FRIED SHRIMP COMBO

With fried tilapia, chicken tenderloins & French fries 12.95

FRIED SHRIMP

With French fries 14.95

STUFFED CRAB COMBO

With chicken tenderloins, shrimp & French fries 13.95

CRAWFISH COMBINATION

Crawfish etouffee & fried crawfish, with dirty rice 23.95

PASTA

PASTA MARDI GRAS

Linguine, crawfish, andouille sausage & crimini mushrooms in a marinara cream sauce with grilled shrimp 21.95

CHICKEN LINGUINE PICAYUNE

Grilled chicken breast, mushrooms, spinach, broccolini, garlic & extra virgin olive oil 15.95

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

CAJUN COMBO

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

GRILLED SHRIMP & ANDOUILLE SAUSAGE

With red beans & rice 15.95

MIXED SEAFOOD GRILL

A skewer of assorted char-grilled seafood & vegetables, with dirty rice 18.95

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