

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 15.95
Half Dozen 9.95

BLUE POINT OYSTERS*

Dozen 18.95
Half Dozen 12.95

OYSTERS BATON ROUGE

Oysters on the half shell baked with a Parmesan Romano cheese sauce 14.95

OYSTERS PAPPADÉAUX

Crabmeat, spinach & hollandaise 14.95

OYSTER DUO

A combination of Oysters Baton Rouge & Pappadeaux 14.95

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 15.95 lg 18.95

LUMP CRAB & SPINACH DIP

With garlic bread 15.95

COCONUT SHRIMP

With a Cajun slaw & a spicy, sweet dipping sauce 15.95

MOZZARELLA CHEESE STICKS

With a spicy marinara sauce 10.95

CRAB FINGERS

Fried or Sautéed 15.95

FRIED FROG LEGS

With French fries 13.95

BOUDIN

Cajun sausage stuffed with dirty rice 11.95

SHRIMP & CRAWFISH FONDEAUX

With garlic bread 16.95

JUMBO LUMP CRAB CAKES

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

APPETIZER TRIO

Mini Shrimp & Crawfish Fondéaux, Fried Alligator & Hot Smoked Salmon* 26.95

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 12.95 Serves 1-2

md 16.95 Serves 3-4

lg 19.95 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 8.95 bowl 11.95

"LOUISIANA" SEAFOOD GUMBO

cup 8.95 bowl 11.95

ANDOUILLE SAUSAGE & SEAFOOD GUMBO

cup 8.95 bowl 11.95

CLAM CHOWDER

Cream-style cup 7.95 bowl 9.95

CRAWFISH BISQUE

Cream-style cup 8.95 bowl 11.95

LOBSTER BISQUE

Cream-style cup 9.95 bowl 13.95

Gluten free menu available.

*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.

FRIED SEAFOOD

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

FRIED SHRIMP

sm 19.95 md 25.95 lg 28.95

FRIED OYSTERS

md 18.95 lg 22.95

STUFFED CRAB

(2) 12.95 (3) 18.95

STUFFED SHRIMP

(2) 11.95 (4) 19.95

CRAWFISH DINNER

md 18.95 lg 24.95

SHRIMP & CAJUN CHICKEN TENDERLOINS

md 18.95 lg 24.95

CAJUN CHICKEN TENDERLOINS

md 12.95 lg 17.95

CRAB FINGER DINNER

23.95

CATFISH FILLETS

(2) 14.95 (4) 26.95

SOFT SHELL CRAB

(2) 22.95 (3) 26.95

SHRIMP & CATFISH FILLETS

25.95

FRIED PLATTERS

SAMPLER PLATTER

Fried tilapia or catfish fillet, shrimp, crawfish & chicken tenderloins 27.95

SEAFOOD PLATTER

Two fried tilapia or catfish fillets, shrimp, blue crab cake, stuffed shrimp & stuffed crab 30.95

PAPPADEAUX PLATTER

Our seafood platter with extra fried shrimp & crawfish 36.95

FROM *the* GRILL

SOFT SHELL CRAB

Pan-grilled, with dirty rice
(2) 22.95 (3) 26.95

JUMBO SHRIMP BROCHETTE

Char-grilled bacon wrapped shrimp filled with Monterey Jack cheese & a sliver of jalapeño with dirty rice 27.95

MIXED SEAFOOD GRILL

Two skewers of assorted seafood char-grilled over dirty rice 24.95

CAJUN SPECIALTIES

✿ SHRIMP CREOLE & GRITS

With creamy cheese grits, andouille & sweet corn 24.95

CRAWFISH ETOUFFEE

With white rice 25.95

SHRIMP ETOUFFEE

With white rice 25.95

CRAWFISH PLATTER

Fried crawfish & crawfish etouffee 27.95

PASTA MARDI GRAS

Linguine tossed with crawfish, andouille sausage & crimini mushrooms in a marinara cream sauce topped with jumbo grilled shrimp 27.95

STEAK & CHICKEN

AGED BEEF RIB-EYE*

16 oz. with mashed potatoes & broccolini 39.95

FILET MIGNON*

With mashed potatoes & asparagus
8 oz. 38.95 10 oz. 42.95

FILET MIGNON OSCAR*

8 oz. filet finished with jumbo lump crabmeat & bearnaise with mashed potatoes & asparagus 42.95

FILET MIGNON* & GRILLED ROCK LOBSTER

With mashed potatoes & fresh green beans 46.95

FILET MIGNON* & GRILLED CARIBBEAN LOBSTER TAIL

With mashed potatoes & asparagus 53.95

GRILLED HALF CHICKEN

Marinated in garlic & rosemary, with mashed potatoes & fresh sautéed spinach 22.95

LOBSTER & CRAB

GRILLED CARIBBEAN LOBSTER TAIL

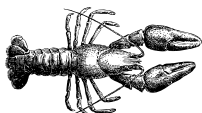
10-12 oz. with mashed potatoes & broccolini 34.95

LIVE MAINE LOBSTER

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

ALASKAN KING CRAB

With pappardelle pasta
md 44.95 lg 54.95



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 AU GRATIN POTATOES 5.95 substitute 2.25 GARLIC BREAD 3.95
ASPARAGUS 5.95 substitute 3.95 PAPPADELLE PASTA 5.95 substitute 2.25 DIRTY RICE 3.75
BAKED POTATO 5.25 substitute 2.95 BAKED CRAB MAC & CHEESE 13.95 ONION RINGS 6.75
FRENCH FRIES 3.25

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 23.95

✿ FLOUNDER MILANESE

Parmesan crusted flounder with jumbo lump crabmeat, lemon brown butter, spaghetti squash & green beans 31.95

MOROCCAN SALMON & SHRIMP*

Grilled salmon, shrimp & crab couscous in a fresh herb lemon butter 26.95

✿ COSTA RICAN MAHI & LEMON CHILE CRAB

Grilled mahi with lemon chile, jumbo lump crab, lemon butter & broccolini 29.95

GIANT SHRIMP & GRITS

Grilled shrimp, sautéed spinach, creamy cheese grits with andouille & sweet corn in a spicy Creole butter 28.95

CRISPY ATLANTIC SALMON & SCALLOP*

Spicy ginger glazed salmon with seared shrimp, scallop & jumbo lump crab over fresh sautéed spinach 31.95

✿ CHILEAN SEA BASS

Oven roasted sea bass with jumbo lump crab gratin, sautéed spinach & roasted tomatoes 39.95

GRILLED TILAPIA & JUMBO SHRIMP

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

SHRIMP & SCALLOP ORECCHIETTE PASTA

Shrimp & scallops over orecchiette pasta with jumbo lump crab & asparagus in a creamy parmesan vodka sauce 29.95

GRILLED REDFISH & JUMBO SHRIMP

With jumbo lump crab in a light lemon butter & butternut squash risotto 37.95

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. 20.95 11 oz. 26.95

ATLANTIC SALMON*

Char-grilled, with green beans
7 oz. 22.95 11 oz. 28.95

RAINBOW TROUT

Pan-grilled, with sautéed spinach
19.95

TEXAS REDFISH

Char-grilled,
with broccolini 31.95

✿ COSTA RICAN MAHI

Blackened, with dirty rice
7 oz. 22.95 11 oz. 27.95

JUMBO SEA SCALLOPS

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



PAPPADEAUX CLASSICS

✿ COSTA RICAN MAHI ALEXANDER

Blackened mahi with shrimp, scallops & crawfish in a white wine cream sauce, with dirty rice
7 oz. 26.95 11 oz. 31.95

MISSISSIPPI CATFISH OPELOUSAS

Blackened catfish with oysters, shrimp & jumbo lump crabmeat in a lemon garlic butter sauce, with dirty rice 32.95

ATLANTIC SALMON YVETTE*

Char-grilled salmon with shrimp, crawfish, mushrooms & spinach, in a sherry white wine sauce, with dirty rice 7 oz. 26.95 11 oz. 31.95

TEXAS REDFISH PONTCHARTRAIN

Pan-grilled redfish with jumbo lump crabmeat & shrimp in a brown-butter wine sauce, with dirty rice 36.95

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 12.95

"LOUISIANA" GUMBO & PO-BOY

Choice of half fried catfish or shrimp po-boy & a cup of gumbo or crawfish bisque 15.95

PO-BOY

Choice of fried catfish or shrimp on a freshly baked baguette with cocktail & tartar sauce, lettuce & pickles, with French fries 18.95

FRIED SEAFOOD

FRIED CATFISH

With shrimp etouffee pistolette & French fries 12.95

FRIED SHRIMP

With French fries 16.95

SAMPLER PLATTER

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

CRAWFISH COMBINATION

Crawfish etouffee & fried crawfish, with dirty rice 19.95

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 14.95

✿ MOROCCAN SALMON & SHRIMP*

Grilled salmon, shrimp & couscous in a fresh herb lemon butter 23.95

✿ TILAPIA LADEAUX

Pan-seared tilapia with sautéed shrimp, crawfish butter, spinach & butternut squash 21.95

GRILLED SHRIMP & ANDOUILLE SAUSAGE

With red beans & rice 15.95

PAN-GRILLED TILAPIA

Toasted hazelnuts & brown butter, with spaghetti squash 17.95

BLACKENED CATFISH

With shrimp etouffee pistolette & dirty rice 12.95

CAJUN COMBO

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

MIXED SEAFOOD GRILL

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

PASTA

PASTA MARDI GRAS

Linguine tossed with crawfish, andouille sausage & crimini mushrooms in a marinara cream sauce with jumbo grilled shrimp 19.95

CHICKEN LINGUINE PICAYUNE

Linguine with grilled chicken breast, mushrooms, spinach, broccolini, garlic & extra virgin olive oil 15.95

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 22.95

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 16.95

LOBSTER & SHRIMP SALAD

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