

## COLD APPETIZERS

**TRADITIONAL SHRIMP COCKTAIL**  
With cocktail sauce 12.95

**MIXED OYSTERS & SHRIMP\***  
Half dozen Gulf oysters & a half dozen 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

✿ **GRILLED SPANISH OCTOPUS**

Lemon garlic potato, EVOO, blistered tomatoes & fresh herbs 18.95

**BAKED CRAB MAC & CHEESE**

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

**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 fondeaux, crispy fried calamari with octopus, fried alligator 28.95

## SALADS

✿ **PAPPAS GREEK SALAD**

Salad with fresh vegetables, imported kalamata olives, capers, pepperoncini peppers, oregano & feta cheese in Pappas Greek dressing, prepared tableside  
sm 12.95 md 16.95 lg 19.95

✿ **CLASSIC CAESAR**

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

✿ **CHOPPED SALAD**

Mixed greens with sweet baby tomatoes, egg, Applewood bacon, red onion, avocado, aged cheddar & Jack cheese in a creamy vinaigrette  
Fried Crawfish or Chicken Tenderloins 14.95  
Grilled Salmon\* 21.95

✿ **PAPPADÉAUX HOUSE SALAD**

Mixed greens with croutons, baby tomatoes, red onion, egg, Applewood bacon, aged cheddar & choice of dressing 5.95

✿ **CREOLE CAESAR SALAD**

Crisp romaine with Creole roasted baby tomatoes, herb croutons, Parmesan cheese & house-made Caesar dressing  
Grilled Chicken or Shrimp 14.95  
Blackened Salmon\* 21.95

✿ **SEAFOOD COBB SALAD**

Mixed greens with honey Applewood bacon, bleu cheese, egg, avocado, baby tomatoes with house vinaigrette & creamy vinaigrette  
Shrimp 16.95  
Shrimp & Jumbo Lump Crab 19.95  
Shrimp & Lobster 21.95

## 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

**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

**PRIME 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

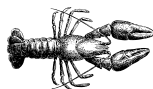
**GRILLED HALF CHICKEN**  
Marinated in garlic & rosemary, with mashed potatoes & fresh sautéed spinach 22.95

## 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 & ALMONDS | SPAGHETTI SQUASH | MASHED POTATOES  
COLLARD GREENS & TURNIPS | SAUTÉED SPINACH | RED BEANS & RICE  
BUTTERNUT SQUASH & HAZELNUTS | CHEESE GRITS ANDOUILLE & CORN**

*Your Choice*  
**\$5<sup>25</sup>**

**ASPARAGUS** 5.95 substitute 3.95  
**BAKED POTATO** 5.25 substitute 2.95  
**AU GRATIN POTATOES** 5.95 substitute 2.25

**PAPPADELLE PASTA** 5.95 substitute 2.25  
**BAKED CRAB MAC & CHEESE** 13.95  
**GARLIC BREAD** 3.95

**DIRTY RICE** 3.75  
**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

## ✿ HALIBUT & SPANISH OCTOPUS

Grilled halibut & tender Spanish octopus in a light lemon butter sauce with toasted hazelnuts & butternut squash 36.95

## CRISPY BLACKENED TEXAS REDFISH

With jumbo lump crab brown butter, Southern collards & turnips 37.95

## MOROCCAN SALMON & SHRIMP\*

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

## 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

## ✿ AHI TUNA & JUMBO CRAB\*

Seared Ahi tuna with lemon chile crab, brown butter, new potatoes & asparagus 31.95

## 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

## 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. 23.95 11 oz. 28.95

### RAINBOW TROUT

Pan-grilled, with sautéed spinach 19.95

### ✿ ALASKAN HALIBUT

Pan-grilled, with spaghetti squash 29.95

### TEXAS REDFISH

Char-grilled, with broccolini 31.95

### TILAPIA

Pan-grilled, with spaghetti squash  
7 oz. 20.95 11 oz. 26.95

### ✿ 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. 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.

## SOUPS, 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

### ✿ SEAFOOD COBB SALAD

Mixed greens with honey Applewood bacon, bleu cheese, egg, avocado, baby tomatoes with house vinaigrette & creamy vinaigrette  
Shrimp 16.95 | Shrimp & Jumbo Lump Crab 19.95 | Shrimp & Lobster 21.95

### ✿ CHOPPED SALAD

Mixed greens with baby tomatoes, egg, Applewood bacon, red onion, avocado, aged cheddar & Jack cheese in a creamy vinaigrette  
Fried Crawfish 14.95 | Chicken Tenderloins 14.95 | Grilled Salmon\* 21.95

### ✿ CREOLE CAESAR SALAD

Crisp romaine with Creole roasted baby tomatoes, herb croutons, Parmesan cheese & house-made Caesar dressing  
Grilled Chicken or Shrimp 14.95 | Blackened Salmon\* 21.95

### 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

## 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

## 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