

APPETIZERS

TRADITIONAL SHRIMP COCKTAIL

With cocktail sauce 16.39

JUMBO LUMP CRAB CAKES

Crab, avocado, lemon caper butter, basil (1) 17.99 (2) 29.99

MOZZARELLA CHEESE STICKS

Spicy marinara sauce 12.99

BAKED CRAB MAC & CHEESE

Orecchiette pasta, fresh lump crab, three cheese cream sauce, buttered bread crumbs 16.39

SHRIMP & CRAWFISH FONDEAUX

Garlic bread 21.89

CRISPY ALLIGATOR

Fresh cut potato sticks & Creole dipping sauce 18.99

FRIED SEAFOOD

Served with French Fries.

FRIED SHRIMP

sm 22.99 md 27.99

SHRIMP & CAJUN

CHICKEN TENDERLOINS 29.59

CRAWFISH DINNER

md 21.89 lg 29.99

CATFISH FILLETS 26.29

SHRIMP & CATFISH FILLETS 29.59

CHEFS SELECTIONS

ATLANTIC SALMON ALEXANDER*

Blackened salmon, shrimp, crawfish, white wine cream sauce, dirty rice 36.99

SHRIMP & SCALLOP ORECCHIETTE PASTA

Shrimp & scallops over Orecchiette pasta, jumbo lump crab, asparagus, creamy Parmesan vodka sauce 36.99

RAINBOW TROUT & CRAB

Pan-grilled trout, lump crab, toasted almonds, brown butter, green beans 29.99

MISSISSIPPI CATFISH OPELOUSAS

Blackened catfish, oysters, shrimp & jumbo lump crab, lemon garlic butter sauce, dirty rice 39.99

CRAWFISH PLATTER

Fried crawfish & crawfish etouffee 34.99

CRAWFISH ETOUFFEE

White rice 31.99

SANDWICHES & BURGERS

Served with French Fries.

PO-BOY SANDWICH

Choice of fried catfish or shrimp, freshly baked hoagie, spicy remoulade & Cajun coleslaw 21.89

SALMON BURGER*

Grilled salmon, sriracha mayo slaw, bacon, avocado & tomato on a challah bun 24.99

BACON CHEESEBURGER

Mustard, mayonnaise, lettuce, tomato, pickles, red onion & bacon 17.99

SOUPS & SALADS

"LOUISIANA" SHRIMP GUMBO 13.99

"LOUISIANA" SEAFOOD GUMBO 13.99

ANDOUILLE SAUSAGE & SEAFOOD GUMBO 13.99

PAPPAS GREEK SALAD

Fresh vegetables, imported kalamata olives, capers, pepperoncini peppers, oregano & feta cheese in Pappas Greek dressing 16.39

Add Shrimp 10.89

Add Jumbo Lump Crabmeat 13.99

PAPPADEAUX HOUSE SALAD

Croutons, baby tomatoes, red onion, honey bacon, aged cheddar & choice of dressing 8.69

CHOPPED SALAD

Tomatoes, egg, honey bacon, red onion, avocado, cheddar & Jack cheese in a creamy vinaigrette Fried Chicken Tenderloins 17.99

Fried Crawfish 18.99

Grilled Salmon* 25.99

SIDES

GREEN BEANS 6.49

DIRTY RICE 4.59

ASPARAGUS 6.89

FRENCH FRIES 4.29

substitute 4.29

GARLIC BREAD 5.39

DESSERTS

VANILLA CHEESECAKE

Fresh strawberries 8.99

KEY LIME PIE

Graham cracker pecan crust 7.99

*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.

Cocktails

THE GRAND HENNESSY

Hennessy V.S, Grand Marnier, lemon & orange juices, Moscato d'Asti 14.95

GARDEN OF EDEN

Tito's Handmade Vodka, cucumber & lime juice with a chile salt rim 11.95

BATON BELLINI

Flor de Caña 7 year aged rum, Hornitos Plata tequila, peach, fresh lemon & lime juices, Moscato d'Asti 11.95

SWAMPTHING

Raspberry & melon liqueurs layered with frozen Hurricane & Margarita 14.95

WATERMELON MANGEAUX TANGO

Frozen margarita, Cîroc Mango vodka & watermelon juice 13.95

TITO'S BLOODY MARY

Tito's Handmade Vodka, house-made Bloody Mary 12.95

STRAWBERRY WATERMELON MULE

Tito's Handmade Vodka, strawberry, watermelon, lime juice & ginger beer 11.95

PATRÓN PERFECT MARGARITA

Patrón Silver tequila & Patrón Citrónge with lemon & lime juice 14.95

ROSÉ ALL DAY SANGRIA

Vinho Verde Rosé, house-made pineapple syrup, strawberry, lemon juice & berries 10.95

WHISKEY SMASH

Buffalo Trace Bourbon, Grand Marnier, fresh lemon juice & agave nectar topped with club soda 13.95

WINE



	5 oz.	8 oz.	Bottle
Tintero MOSCATO D'ASTI <i>Italy</i>	9		41
Mezzacorona PINOT GRIGIO <i>Italy</i>	10	16	42
Benziger Family Winery SAUVIGNON BLANC <i>North Coast, California</i>	9	14	37
Kendall-Jackson CHARDONNAY <i>California</i>	11	18	47
Kenwood Six Ridges PINOT NOIR <i>Russian River Valley</i>	13	20	57
Colby RED BLEND <i>California</i>	10	16	42
Cellers Can Blau RED BLEND <i>Montsant, Spain</i>	10	16	42
Shannon Ridge CABERNET SAUVIGNON <i>Lake County, California</i>	10	16	42

HALF BOTTLES

Santa Margherita PINOT GRIGIO <i>Valdadige, Italy</i>	33
Pascal Jolivet SAUVIGNON BLANC <i>Sancerre, France</i>	31
King Estate PINOT GRIS <i>Oregon</i>	23
Hugel RIESLING (DRY) <i>Alsace, France</i>	29
The Crossings SAUVIGNON BLANC <i>Marlborough, New Zealand</i>	19
Ferrari-Carano CHARDONNAY <i>Sonoma County</i>	33
Crema PINOT NOIR <i>Sonoma Coast</i>	31
Terrazas de los Andes MALBEC <i>Mendoza, Argentina</i>	24
Famille Perrin GRENACHE, SYRAH, MOURVÈDRE <i>Réserve Rouge Côtes du Rhône, France</i>	19
Hess Estate CABERNET SAUVIGNON <i>Napa Valley, California</i>	28
Seghesio ZINFANDEL <i>Sonoma, California</i>	33

BEER

CRAFT

ABITA AMBER VIENNA LAGER ABV: 4.5%	7.65
ANGRY ORCHARD CRISP APPLE CIDER (GLUTEN FREE) AMERICAN CIDER ABV: 5.0%	7.65
BLUE MOON BELGIAN-STYLE WHEAT ALE ABV: 5.4%	7.65
KARBACH LOVE STREET  KÖLSCH-STYLE BLONDE ABV: 4.9%	7.65
LEFT HAND MILK STOUT NITRO SWEET STOUT ABV: 6.0%	7.65
SAINT ARNOLD ART CAR  IPA ABV: 7.2%	7.65
SAMUEL ADAMS BOSTON LAGER VIENNA LAGER ABV: 5.0%	7.65
SHINER BOCK AMERICAN-STYLE DARK LAGER ABV: 4.4%	7.65




DOMESTIC

BUD LIGHT LIGHT LAGER ABV: 4.2%	7.95
BUDWEISER AMERICAN ADJUNCT LAGER ABV: 5.0%	7.95
COORS LIGHT LIGHT LAGER ABV: 4.2%	7.95
MILLER LITE LIGHT LAGER ABV: 4.2%	7.95

IMPORT

CORONA EXTRA MEXICAN LAGER ABV: 4.5%	7.95
DOS EQUIS MEXICAN LAGER ABV: 4.7%	7.95
GUINNESS IRISH DRY STOUT ABV: 4.2%	7.95
HEINEKEN EURO PALE LAGER ABV: 5.0%	7.95

TAP

KARBACH SEASONAL 	10.95
KARBACH CRAWFORD BOCK  GERMAN BOCK ABV: 4.5%	10.95
KARBACH HOPADILLO  IPA ABV: 6.6%	10.95
MICHELOB ULTRA LIGHT LAGER ABV: 4.2%	9.95
MODELO ESPECIAL MEXICAN LAGER ABV: 4.4%	10.95
STELLA ARTOIS EURO PALE LAGER ABV: 5.0%	10.95

 LOCAL