

COLD APPETIZERS

TRADITIONAL SHRIMP COCKTAIL
With cocktail sauce 14.99

HAND TOSSED COCKTAILS
Avocado, olive oil, lemon juice,
house-made cocktail sauce
Jumbo Shrimp 15.99
Shrimp & Jumbo Lump Crab 18.99

OYSTERS*

On the HALF SHELL

GULF COAST OYSTERS*

Dozen 19.99
Half Dozen 13.79

BLUE POINT OYSTERS*

Dozen 23.99
Half Dozen 15.99

OYSTERS BATON ROUGE

Oysters on the half shell baked with a
Parmesan Romano cheese sauce 17.89

OYSTERS PAPPADÉAUX

Crabmeat, spinach & hollandaise 17.89

OYSTER DUO

A combination of Oysters Baton Rouge
& Pappadeaux 17.89

HOT APPETIZERS

BAKED CRAB MAC & CHEESE

Orecchiette pasta tossed with fresh
crabmeat, in a three cheese cream sauce
with buttered bread crumbs 15.99

✿ **MOZZARELLA CHEESE BITES**

With a spicy marinara sauce 12.99

CRISPY FRIED ALLIGATOR

With fresh cut potato sticks
& Creole dipping sauce 17.99

FRIED CALAMARI

With artichoke hearts, a spicy marinara
sauce & lemon aioli 17.99

SHRIMP & CRAWFISH FONDEAUX

With garlic bread 19.99

LUMP CRAB & SPINACH DIP

With garlic bread 18.59

"MARYLAND-STYLE" LUMP CRAB CAKES

With crab, avocado, lemon caper butter & basil
(1) 17.99 (2) 27.99

SALADS

✿ **PAPPAS GREEK SALAD**

Salad with fresh vegetables, imported kalamata
olives, capers, pepperoncini peppers, oregano
& feta cheese in Pappas Greek dressing 14.99

Add Shrimp 7.99

Add Jumbo Lump Crabmeat 7.99

✿ **CLASSIC CAESAR**

Chopped romaine hearts, Creole
roasted baby tomatoes, croutons,
Parmesan cheese & Caesar dressing 7.99

✿ **CHOPPED SALAD**

Mixed greens with sweet baby tomatoes, egg,
Applewood bacon, red onion, avocado, aged cheddar
& Jack cheese in a creamy vinaigrette

Chicken Tenderloins 17.89

Fried Crawfish 18.99

Grilled Salmon* 25.59

✿ **PAPPADEAUX HOUSE SALAD**

Mixed greens with croutons, baby tomatoes,
red onion, egg, Applewood bacon,
aged cheddar & choice of dressing 7.59

✿ **CREOLE CAESAR SALAD**

Crisp romaine with Creole roasted
baby tomatoes, herb croutons, Parmesan
cheese & house-made Caesar dressing

Grilled Chicken 17.49

Grilled Shrimp 18.59

Blackened Salmon* 25.59

✿ **SEAFOOD COBB SALAD**

Mixed greens with honey Applewood bacon,
bleu cheese, egg, avocado, baby tomatoes
with house vinaigrette & creamy vinaigrette

Shrimp 18.99

Shrimp & Jumbo Lump Crab 22.59

Shrimp & Lobster 24.99

GUMBO & BISQUE

"LOUISIANA" SHRIMP GUMBO

12.99

"LOUISIANA" SEAFOOD GUMBO

12.99

**ANDOUILLE SAUSAGE
& SEAFOOD GUMBO**

12.99

CRAWFISH BISQUE

Cream-style 13.99

LOBSTER BISQUE

Cream-style 15.99

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.

CHEF SELECTIONS

Flown in Daily!

BLACKENED MISSISSIPPI CATFISH OPELOUSAS

With blackened oysters, shrimp & jumbo lump crabmeat in a lemon garlic butter, with dirty rice 37.99

RAINBOW TROUT & SHRIMP

Pan-grilled trout & shrimp with sautéed spinach in a lemon butter sauce 25.99

SHRIMP & SCALLOP ORECCHIETTE PASTA

Shrimp & scallops over Orecchiette pasta with jumbo lump crab & asparagus in a creamy Parmesan vodka sauce 34.99

MOROCCAN SALMON & SHRIMP*

Grilled salmon, shrimp & crab couscous in a fresh herb lemon butter 31.99

PAN-SEARED TILAPIA

Pan-seared tilapia, shrimp & crabmeat in a creamy brown butter, with aged cheddar risotto cake & green beans 26.99

✦ **COSTA RICAN MAHI & LEMON CHILE CRAB**

Grilled mahi with lemon chile, jumbo lump crab, lemon butter & broccolini 34.99

GRILLED REDFISH & JUMBO SHRIMP

With jumbo lump crab in a light lemon butter & butternut squash risotto 39.99

GLAZED CEDAR PLANK SALMON*

Topped with sweet & spicy mustard glaze & broiled on a smoky cedar plank, with asparagus 34.99



✦ PAPPADEAUX SPECIALITIES ✦

CRAWFISH ETOUFFEE

With white rice 27.99

SHRIMP ETOUFFEE

With white rice 27.99

CRAWFISH PLATTER

Half fried crawfish & half crawfish etouffee with dirty rice 29.99

JUMBO SHRIMP BROCHETTE

Char-grilled bacon wrapped shrimp filled with Monterey Jack cheese & a sliver of jalapeño with dirty rice 29.99

✦ STEAK, CHICKEN & LOBSTER ✦

FILET MIGNON*

8 oz. with baked potato & asparagus 41.99

CHAR-BROILED CHICKEN BREAST

12-14 oz. with baked potato & green beans 22.99

FILET MIGNON OSCAR*

8 oz. filet finished with jumbo lump crabmeat & bearnaise with baked potato & asparagus 44.99

GRILLED CARIBBEAN LOBSTER TAIL

10-12 oz. with baked potato & green beans 37.99



A suggested gratuity of 15% to 20% is customary. The amount of gratuity is always discretionary.