

## PACKS TO-GO

### APPETIZERS & SALADS

**LARGE BOILED SHRIMP**  
14.95 lb. whole  
19.95 lb. peeled

**CRAWFISH BISQUE**  
(Serves 6 to 8) 29.95 ½ gallon

**GUMBO**  
With seafood & white rice (Serves 6 to 8)  
32.95 ½ gallon

**DINNER SALAD**  
(Serves 6-8) 15.95

**GREEK SALAD**  
(Serves 6-8)  
21.95

**GARLIC BREAD**  
(2 slices per person, Serves 6)  
9.95

### PAPPADEAUX FAMILY PACKS

**VALUE PACK #1**  
20 fried shrimp, 1 lb. Cajun chicken  
tenderloins, 4 tilapia fillets,  
1 quart dirty rice (Serves 4) 62.95

**VALUE PACK #2**  
40 fried shrimp, 1½ lbs. Cajun chicken  
tenderloins, 8 tilapia fillets,  
½ gallon dirty rice (Serves 6-8) 93.95

**VALUE PACK #3**  
40 fried shrimp, 1½ lbs. crawfish,  
6 tilapia fillets with ½ gallon  
of dirty rice (Serves 6) 99.95

**VALUE PACK #4**  
60 fried shrimp, 2 lbs. fried crawfish,  
8 tilapia fillets, 8 stuffed crab with  
½ gallon dirty rice (Serves 8) 153.95

**VALUE PACK #5**  
1 gallon gumbo or bisque, 90 fried shrimp, 3 lbs. Cajun chicken tenderloins,  
¾ gallon dirty rice (Serves 10-12) 164.95

### CAJUN FAVORITES

**CAJUN COMBO**  
Blackened catfish fillets,  
served with dirty rice & shrimp  
creole with white rice  
(Serves 10) 129.95

**CRAWFISH COMBINATION**  
Fried crawfish & crawfish etouffee  
served with dirty rice  
(Serves 10) 139.95

**PASTA MARDI GRAS**  
Linguine tossed with crawfish, andouille  
sausage & crimini mushrooms in a  
marinara cream sauce topped with  
grilled shrimp, served with garlic bread  
(Serves 10) 149.95

**MIXED SEAFOOD GRILL**  
Skewer of seasoned grilled seafood &  
fresh vegetables, served with dirty rice  
(Serves 10) 139.95

### FRIED SEAFOOD

Served with French fries.

**CHICKEN TENDERLOINS**  
16.95 lb.

**FRIED CRAWFISH**  
21.95 lb.

**FRIED TILAPIA**  
21.95 lb.

**FRIED SHRIMP**  
21.95 lb.

### SIDES

**CRAWFISH ETOUFFEE**  
With white rice (Serves 6)  
49.95 ½ gallon

**SHRIMP CREOLE**  
With creamy cheese grits, andouille &  
sweet corn (Serves 6) 34.95 ½ gallon

**SHRIMP ETOUFFEE**  
With white rice  
(Serves 6) 39.95 ½ gallon

**RED BEANS**  
With white rice  
(Serves 8 to 10) 14.95 ½ gallon

**FRESH VEGETABLES**  
(Serves 8-10) 29.95

### DESSERTS

**PECAN PIE**  
With bourbon sauce 18.95

**BREAD PUDDING**  
With bourbon sauce 18.95

**KEY LIME PIE**  
Graham cracker pecan crust 29.95

**TURTLE FUDGE BROWNIE**  
With pecans 34.95

**VANILLA CHEESECAKE**  
39.95

**PRALINE CHEESECAKE**  
With praline sauce 39.95

Please place large orders at least 24 hours in advance.

## LUNCH FEATURES

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

Add a Dinner Salad or Caesar Salad 5.20.

Seniors, 62 or over, may enjoy lunch menu prices all day.

✦ New Item!

### SOUPS, SALADS & PO-BOYS

**"LOUISIANA" GUMBO & GARDEN SALAD**  
Choice of a steaming bowl of gumbo or crawfish bisque  
& our fresh garden salad 13.95

**"LOUISIANA" GUMBO & PO-BOY**  
Choice of a half fried catfish or shrimp po-boy  
& a cup of gumbo or crawfish bisque 16.95

✦ **SEAFOOD COBB SALAD**  
Mixed greens with honey Applewood bacon, bleu cheese, egg, avocado,  
baby tomatoes with house vinaigrette & creamy vinaigrette  
Shrimp 17.95 | Shrimp & Jumbo Lump Crab 20.95 | Shrimp & Lobster 22.95

✦ **CHOPPED SALAD**  
Mixed greens with baby tomatoes, egg, Applewood bacon, red onion,  
avocado, aged cheddar & Jack cheese in a creamy vinaigrette  
Fried Crawfish 15.95 | Chicken Tenderloins 15.95 | Grilled Salmon\* 22.95

✦ **CREOLE CAESAR SALAD**  
Crisp romaine with Creole roasted baby tomatoes, herb croutons,  
Parmesan cheese & house-made Caesar dressing  
Grilled Chicken or Shrimp 15.95 | Blackened Salmon\* 22.95

**PO-BOYS**  
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 17.95

**SAMPLER PLATTER**  
Fried shrimp, crawfish & tilapia fillet,  
with French fries 20.95

**CRAWFISH COMBINATION**  
Crawfish etouffee & fried crawfish,  
with dirty rice 20.95

### PASTA

**PASTA MARDI GRAS**  
Linguine tossed with crawfish, andouille sausage & crimini mushrooms  
in a marinara cream sauce topped with jumbo grilled shrimp 19.95

**CHICKEN LINGUINE PICAYUNE**  
Linguine tossed 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 19.95

**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 24.95

✦ **TILAPIA LADEAUX**  
Pan-seared tilapia with sautéed  
shrimp, crawfish butter, spinach  
& butternut squash 22.95

**GRILLED SHRIMP & ANDOUILLE SAUSAGE**  
With red beans & rice 14.95

**PAN-GRILLED TILAPIA**  
Toasted hazelnuts & brown butter,  
with spaghetti squash 18.95

**BLACKENED CATFISH**  
With shrimp etouffee pistolette  
& dirty rice 12.95

**CAJUN COMBO**  
Blackened catfish fillets served 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

# PAPPADEAUX

## SEAFOOD KITCHEN

**ALABAMA  
BIRMINGHAM**  
3500 Grandview Parkway  
Birmingham, Alabama  
(205) 582-5083

**ARIZONA  
PHOENIX**  
11051 N. Black Canyon Place  
Phoenix, Arizona  
(602) 331-3434

**COLORADO  
DENVER**  
7520 E. Progress Place  
Greenwood Village, Colorado  
(303) 740-9449

**ILLINOIS  
CHICAGO**  
921 Pasquinelli Dr.  
Westmont, Illinois  
(630) 455-9846

**OHIO  
CINCINNATI**  
11975 NW Blvd.  
Springdale, Ohio  
(513) 671-4473

**GEORGIA  
MARIETTA**  
2830 Windy Hill Rd.  
Marietta, Georgia  
(770) 984-8899

**NORCROSS**  
5635 Jimmy Carter Blvd.  
Norcross, Georgia  
(770) 849-0600

**ALPHARETTA**  
10795 Davis Drive  
Alpharetta, Georgia  
(770) 992-5566

**LAWRENCEVILLE**  
2038 Duluth Hwy.  
Lawrenceville, Georgia  
(770) 962-7810

**NEW MEXICO  
ALBUQUERQUE**  
5011 Pan American Frwy.  
Albuquerque, New Mexico  
(505) 345-0240

To find a Pappadeaux near you, go to  
**PAPPADEAUX.COM**

→ **COLD APPETIZERS** →

**TRADITIONAL SHRIMP COCKTAIL**  
With cocktail sauce  
13.60

**HAND TOSSED COCKTAILS**  
Avocado, olive oil, lemon juice,  
house-made cocktail sauce  
Jumbo Shrimp 14.65  
Shrimp & Jumbo Lump Crab 17.80

→ **OYSTERS** →

**OYSTERS BATON ROUGE**  
Oysters on the half shell  
baked with a Parmesan  
Romano cheese sauce  
15.70

**OYSTERS PAPPADÉAUX**  
With crabmeat, spinach  
& hollandaise 15.70

**OYSTER DUO**  
A combination of  
Oysters Baton Rouge &  
Pappadéaux 15.70

→ **HOT APPETIZERS** →

✦ **GRILLED SPANISH OCTOPUS**  
Lemon garlic potato, EVOO,  
blistered tomatoes & fresh herbs 19.90

**BAKED CRAB MAC & CHEESE**  
Orecchiette pasta tossed with fresh  
crabmeat, in a three cheese cream sauce  
with buttered bread crumbs 14.65

**CRISPY LOBSTER, SHRIMP  
& PORK SPRING ROLLS**  
With a sesame orange  
dipping sauce 15.70

**CRISPY FRIED ALLIGATOR**  
With fresh cut potato sticks & Creole  
dipping sauce md 15.70 lg 20.95

**FRIED CALAMARI**  
With a spicy marinara sauce & lemon aioli  
md 16.75 lg 19.90

**LUMP CRAB & SPINACH DIP**  
With garlic bread 16.75

→ **SALADS** →

✦ **PAPPAS GREEK SALAD**  
Salad with fresh vegetables, imported  
kalamata olives, capers, pepperoncini  
peppers, oregano & feta cheese in  
Pappas Greek dressing  
sm 13.60 | md 17.80 | lg 20.95

**CLASSIC CAESAR SALAD**  
Chopped romaine hearts, Creole  
roasted baby tomatoes,  
croutons, Parmesan cheese &  
Caesar dressing 7.30

✦ **CHOPPED SALAD**  
Mixed greens with baby tomatoes,  
egg, Applewood bacon, red onion,  
avocado, aged cheddar & Jack cheese  
in a creamy vinaigrette  
Fried Crawfish 15.95  
Chicken Tenderloins 15.95  
Grilled Salmon\* 22.95

→ **GUMBOS & SOUPS** →

**“LOUISIANA”  
SHRIMP GUMBO**  
cup 9.40 bowl 12.55

**ANDOUILLE SAUSAGE &  
SEAFOOD GUMBO**  
cup 9.40 bowl 12.55

**“LOUISIANA”  
SEAFOOD GUMBO**  
cup 9.40 bowl 12.55

**CRAWFISH BISQUE**  
Cream-style cup  
9.40 bowl 12.55

**LOBSTER BISQUE**  
Cream-style cup  
10.45 bowl 14.65

✦ **CHEF SELECTIONS** ✦

*Flown in Daily!*

✦ New Item!

Add a Caesar Salad or Dinner Salad 5.20 Add a cup of Gumbo 7.30

**RAINBOW TROUT & SHRIMP**

Pan-grilled trout & shrimp with sautéed spinach in a lemon butter sauce 20.95

✦ **HALIBUT & SPANISH OCTOPUS**

Grilled halibut & tender Spanish octopus in a light lemon butter sauce  
with toasted hazelnuts & butternut squash 37.95

**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 27.95

**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 32.95

✦ **AHI TUNA & JUMBO CRAB\***

Seared Ahi tuna with lemon chile crab, brown butter,  
new potatoes & asparagus 32.95

**GRILLED TILAPIA & JUMBO SHRIMP**

Crabmeat in a lemon butter with tomato, hazelnut & green bean barley salad 25.95

**SHRIMP & SCALLOP ORECCHIETTE PASTA**

Shrimp & scallops over orecchiette pasta with jumbo lump crab  
& asparagus in a creamy parmesan vodka sauce 30.95

**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. 22.95 11 oz. 28.95

**TEXAS REDFISH**  
Char-grilled,  
with broccolini 30.95

**RAINBOW TROUT**  
Pan-grilled, with  
sautéed spinach 18.95

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

✦ **ALASKAN HALIBUT**  
Pan-grilled, with  
spaghetti squash 30.95

✦ **JUMBO SEA SCALLOPS**  
Seared, with broccolini  
(3) 24.95 (4) 28.95



→ **PAPPADÉAUX CLASSICS** →

**ATLANTIC SALMON ALEXANDER\***

Blackened salmon with shrimp, scallops & crawfish in a white wine  
cream sauce, with dirty rice 7 oz. 27.95 11 oz. 32.95

**MISSISSIPPI CATFISH OPELOUSAS**

Blackened catfish with oysters, shrimp & jumbo lump  
crabmeat in a lemon garlic butter sauce, with dirty rice 33.95

**ATLANTIC SALMON YVETTE\***

Char-grilled salmon with shrimp, crawfish, mushrooms & spinach, in a sherry  
white wine sauce, with dirty rice 7 oz. 27.95 11 oz. 32.95

**TEXAS REDFISH PONTCHARTRAIN**

Pan-grilled redfish with jumbo lump crabmeat &  
shrimp in a brown-butter wine sauce, with dirty rice 37.95

\*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.

Gluten free menu available.

→ **FRIED SEAFOOD** →

Served with French Fries. Substitute a Baked Potato 3.10.  
Add a cup of Gumbo 7.30.

**FRIED SHRIMP**  
sm 20.95 md 25.95 lg 28.95

**FRIED OYSTERS**  
md 18.95 lg 22.95

**STUFFED CRAB**  
(2) 13.95 (3) 19.95

**STUFFED SHRIMP**  
(2) 12.95 (4) 20.95

**CRAWFISH DINNER**  
md 16.95 lg 24.95

**SHRIMP & CAJUN  
CHICKEN TENDERLOINS**  
md 18.95 lg 24.95

**CAJUN CHICKEN TENDERLOINS**  
md 13.95 lg 18.95

✦ **CRAB FINGER DINNER**  
23.95

**CATFISH FILLETS**  
(2) 15.95 (4) 26.95

**SOFT SHELL CRAB**  
(2) 23.95 (3) 27.95

**SHRIMP & CATFISH FILLETS**  
25.95

**FRIED PLATTERS**

**SAMPLER PLATTER**  
Fried tilapia or catfish fillet, shrimp,  
crawfish & chicken tenderloins 26.95

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

**PAPPADÉAUX PLATTER**  
Our Seafood Platter with extra fried  
shrimp & crawfish 35.95

→ **FROM the GRILL** →

**SOFT SHELL CRAB**  
Pan-grilled,  
with dirty rice  
(2) 23.95 (3) 27.95

**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 &  
vegetables char-grilled  
over dirty rice 25.95

→ **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 28.95

→ **STEAK & CHICKEN** →

**PRIME BEEF RIB-EYE\***  
16 oz. with mashed potatoes  
& broccolini 40.95

**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 47.95

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

→ **LOBSTER & CRAB** →

**GRILLED CARIBBEAN  
LOBSTER TAIL**  
With mashed potatoes  
& broccolini  
10-12 oz. 35.95

**LIVE MAINE LOBSTER**  
Steamed lobster by the  
pound, with melted  
butter & pappardelle  
pasta Ask Your Server

**ALASKAN KING CRAB**  
With pappardelle pasta  
md 40.95 lg 46.95



All to-go orders include a packaging charge.