

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

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

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 & 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

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

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

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

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 med 15.95 lg 22.95

**GRILLED CHICKEN OR
SHRIMP CAESAR SALAD**
Served over romaine tossed
with a creamy Caesar dressing
& Parmesan cheese 15.95

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 15.95

LOBSTER & SHRIMP SALAD
Chilled Maine lobster, shrimp, avocado,
mango & cashews on a bed of crisp
greens in a creamy citrus dressing 23.95

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

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

NEW MEXICO ALBUQUERQUE

5011 Pan American Frwy.
Albuquerque, New Mexico
(505) 345-0240

OHIO

CINCINNATI

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

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 PAPPADEAUX
With crabmeat, spinach & hollandaise 15.70

OYSTER DUO
A combination of Oysters Baton Rouge & Pappadeaux 15.70

← **HOT APPETIZERS** →

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

HOT SMOKED SALMON*
Atlantic salmon smoked in-house with creamy maple mustard & crostinis 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

COCONUT SHRIMP
With a Cajun slaw & a spicy, sweet dipping sauce 15.70

MOZZARELLA CHEESE STICKS
With a spicy marinara sauce 11.50

BOUDIN
Cajun sausage stuffed with dirty rice 12.55

SHRIMP & CRAWFISH FONDEAUX
With garlic bread 17.80

JUMBO LUMP CRAB CAKES
With crab, avocado, lemon caper butter & basil (1) 15.70 (2) 25.15

APPETIZER TRIO
Mini Shrimp & Crawfish Fondaux, Fried Alligator & Hot Smoked Salmon* 27.95

← **SALADS** →

PAPPAS FAMOUS GREEK SALAD

Our original salad tossed with fresh vegetables, imported kalamata olives, capers, pepperoncini peppers, oregano & feta cheese in Pappas Greek dressing

sm 13.60 Serves 1-2
md 17.80 Serves 3-4
lg 20.95 Serves 5-6

Add jumbo lump crabmeat 8.35

CLASSIC CAESAR SALAD

Chopped romaine hearts, croutons, Parmesan cheese & Caesar dressing 7.30

CRISP WEDGE SALAD
With bleu cheese dressing, bacon, tomatoes, carrots & green onion 7.30

BEEFSTEAK TOMATO SALAD
With crumbled bleu cheese, crisp red onion & a light vinaigrette 7.30
Add jumbo lump crabmeat 8.35

HOUSE SALAD
Mixed lettuce, croutons, tomatoes, red onions & choice of dressing 6.25

← **GUMBOS & SOUPS** →

“LOUISIANA” SHRIMP GUMBO
cup 9.40 bowl 12.55

“LOUISIANA” SEAFOOD GUMBO
cup 9.40 bowl 12.55

ANDOUILLE SAUSAGE & 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

CLAM CHOWDER
Cream-style cup 8.35 bowl 10.45

All to-go orders include a packaging charge.

← **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

✿ **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

✿ **ATLANTIC BRANZINO ON THE HALF SHELL**
Grilled branzino with seared shrimp, charred broccolini, herb olive oil & lemon butter 40.95

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

COSTA RICAN MAHI & LEMON CHILE CRAB
Grilled mahi with lemon chile, jumbo lump crab, lemon butter & broccolini 30.95

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

RAINBOW TROUT
Pan-grilled, with sautéed spinach 18.95

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

TEXAS REDFISH
Char-grilled, with broccolini 30.95

COSTA RICAN MAHI
Blackened, with dirty rice 7 oz. 23.95 11 oz. 28.95

✿ **BRANZINO ON THE HALF SHELL**
Char-grilled, with charred broccolini 36.95



← **PAPPADEAUX CLASSICS** →

COSTA RICAN MAHI ALEXANDER
Blackened mahi 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.

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← **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

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

PAPPADEAUX 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

