

## 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 12.95

**"LOUISIANA" GUMBO & PO-BOY**  
Choice of a half fried catfish or shrimp po-boy  
& a cup of gumbo or crawfish bisque 15.95

#### PO-BOYS

Choice of fried catfish or shrimp on a freshly baked baguette  
with cocktail & tartar sauce, lettuce & pickles, with French fries 17.95

### 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 20.95

**CRAWFISH COMBINATION**  
Crawfish etouffee & fried crawfish,  
with dirty rice 19.95

### 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 22.95

✦ **TILAPIA LADEAUX**  
Pan-seared tilapia with sautéed  
shrimp, crawfish butter, spinach  
& butternut squash 20.95

**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 18.95

**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  
14.65

**OYSTERS PAPPADÉAUX**  
With crabmeat, spinach  
& hollandaise 14.65

**OYSTER DUO**  
A combination of  
Oysters Baton Rouge &  
Pappadeaux 14.65

← **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 17.80

**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 15.70 lg 18.85

**LUMP CRAB & SPINACH DIP**  
With garlic bread 15.70

**COCONUT SHRIMP**  
With a Cajun slaw & a spicy,  
sweet dipping sauce 15.70  
**MOZZARELLA CHEESE STICKS**  
With a spicy marinara sauce 10.45

**CRAB FINGERS**  
Fried or sautéed 16.75

**FRIED FROG LEGS**  
With French fries 13.60

**BOUDIN**  
Cajun sausage stuffed with dirty rice 11.50

**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 Fondeaux, Fried  
Alligator & Hot Smoked Salmon\* 26.20

← **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 12.55 Serves 1-2

md 16.75 Serves 3-4

lg 19.90 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 9.20 bowl 11.50

**“LOUISIANA” SEAFOOD GUMBO**  
cup 9.20 bowl 11.50

**ANDOUILLE SAUSAGE & SEAFOOD GUMBO**  
cup 9.20 bowl 11.50

**CLAM CHOWDER**  
Cream-style cup 8.35 bowl 10.45

**CRAWFISH BISQUE**  
Cream-style cup 9.20 bowl 11.50

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

All to-go orders include a packaging charge.

✦ **CHEF SELECTIONS** ✦

✦ New Item!

*Flown in Daily!*

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

✦ **GRILLED TILAPIA & JUMBO SHRIMP**  
Crabmeat in a lemon butter with tomato, hazelnut & green bean barley salad 20.95

**MOROCCAN SALMON & SHRIMP\***  
Grilled salmon, shrimp & crab couscous in a fresh herb lemon butter 26.95

✦ **ALASKAN HALIBUT PICCATA**  
Pan-seared, crab fingers, red chile, lemon slices & capers  
in a light lemon butter sauce with spaghetti squash 37.95

**GIANT SHRIMP & GRITS**  
Grilled shrimp, sautéed spinach, creamy cheese grits with  
andouille & sweet corn in a spicy Creole butter 28.95

✦ **CRISPY ATLANTIC SALMON\***  
Crisp spicy seared Atlantic salmon, grilled shrimp, crabmeat &  
a jumbo scallop over fresh sautéed spinach 30.95

**RAINBOW TROUT & SHRIMP**  
Pan-grilled trout & shrimp with sautéed spinach in a lemon butter sauce 24.95

**CHILEAN SEA BASS**  
Oven roasted sea bass with jumbo lump crab gratin, sautéed spinach & roasted tomatoes 40.95

**GRILLED REDFISH & JUMBO SHRIMP**  
With jumbo lump crab in a light lemon butter & butternut squash risotto 36.95

✦ **SCALLOP & CRAB PAPPARDELLE PASTA**  
Seared scallops & lump crab with wilted spinach  
& butternut squash in a creamy Parmesan sauce 27.95

← **NAKED FISH** →

WITH CHOICE OF OUR SIGNATURE SAUCES

Lemon Caper | Lemon & Herb Olive Oil | Garlic Butter-Scampi Style

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

**ATLANTIC SALMON\***  
Char-grilled, with green beans  
7 oz. 22.95 11 oz. 28.95

**RAINBOW TROUT**  
Pan-grilled, with sautéed spinach 20.95



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

✦ **ALASKAN HALIBUT**  
Pan-seared with  
spaghetti squash 32.95

← **PAPPADÉAUX 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. 30.95

**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. 30.95

**TEXAS REDFISH PONTCHARTRAIN**  
Pan-grilled redfish with jumbo lump crabmeat &  
shrimp in a brown-butter wine sauce, with dirty rice 36.95

\*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 19.95 md 24.95 lg 27.95

**FRIED OYSTERS**  
md 17.95 lg 20.95

**STUFFED CRAB**  
(2) 12.95 (3) 18.95

**STUFFED SHRIMP**  
(2) 12.95 (4) 19.95

**CRAWFISH DINNER**  
md 16.95 lg 23.95

**SHRIMP & CAJUN  
CHICKEN TENDERLOINS**  
md 18.95 lg 23.95

**CAJUN CHICKEN TENDERLOINS**  
md 13.95 lg 18.95

**CRAB FINGER DINNER**  
23.95

**CATFISH FILLETS**  
(2) 15.95 (4) 25.95

**SOFT SHELL CRAB**  
(2) 23.95 (3) 26.95

**SHRIMP & CATFISH FILLETS**  
25.95

← **FRIED PLATTERS** →

**SAMPLER PLATTER**  
Fried tilapia or catfish fillet, shrimp,  
crawfish & chicken tenderloins 25.95

**SEAFOOD PLATTER**  
Two fried tilapia or catfish  
fillets, shrimp, blue crab cake, stuffed  
shrimp & stuffed crab 29.95

**PAPPADÉAUX PLATTER**  
Our Seafood Platter with extra fried  
shrimp & crawfish 34.95

← **FROM the GRILL** →

**SOFT SHELL CRAB**  
Pan-grilled,  
with dirty rice  
(2) 23.95 (3) 26.95

**JUMBO SHRIMP BROCHETTE**  
Char-grilled bacon-wrapped  
shrimp filled with Monterey  
Jack cheese & a sliver of  
jalapeño with dirty rice 25.95

**MIXED SEAFOOD GRILL**  
Two skewers of  
assorted seafood &  
vegetables char-grilled  
over dirty rice 24.95

← **CAJUN SPECIALTIES** →

✦ **SHRIMP CREOLE & GRITS**  
With creamy cheese grits,  
andouille & sweet corn 23.95

**CRAWFISH ETOUFFEE**  
With white rice 24.95

**SHRIMP ETOUFFEE**  
With white rice 24.95

**CRAWFISH PLATTER**  
Fried crawfish & crawfish etouffee  
26.95

**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** →

**AGED BEEF RIB-EYE\***  
16 oz. with mashed potatoes  
& broccolini 39.95

**FILET MIGNON\***  
With mashed potatoes & asparagus  
8 oz. 37.95 10 oz. 40.95

**FILET MIGNON OSCAR\***  
8 oz. filet finished with jumbo lump  
crabmeat & bearnaise with mashed  
potatoes & asparagus 40.95

**FILET MIGNON\* &  
GRILLED ROCK LOBSTER**  
With mashed potatoes  
& fresh green beans 44.95

**GRILLED HALF CHICKEN**  
Marinated in garlic & rosemary,  
with mashed potatoes  
& fresh sautéed spinach 20.95

← **LOBSTER & CRAB** →

**GRILLED CARIBBEAN  
LOBSTER TAIL**  
With mashed potatoes  
& broccolini  
10-12 oz. 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 39.95 lg 45.95

