

# PACKS TO-GO

## APPETIZERS & SALADS

### LARGE BOILED SHRIMP

14.95 lb. whole | 19.95 lb. peeled

### CRAWFISH BISQUE

(Serves 6 to 8) 34.95 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) 68.95

### VALUE PACK #2

40 fried shrimp, 1½ lbs. Cajun chicken tenderloins, 8 tilapia fillets, ½ gallon dirty rice (Serves 6-8) 99.95

### VALUE PACK #3

40 fried shrimp, 1½ lbs. crawfish, 6 tilapia fillets with ½ gallon of dirty rice (Serves 6) 115.95

### VALUE PACK #4

60 fried shrimp, 2 lbs. fried crawfish, 8 tilapia fillets, 8 stuffed crab with ½ gallon dirty rice (Serves 8) 179.95

### VALUE PACK #5

1 gallon gumbo or bisque, 90 fried shrimp, 3 lbs. Cajun chicken tenderloins, ¾ gallon dirty rice (Serves 10-12) 189.95

## CAJUN FAVORITES

### CAJUN COMBO

Blackened catfish fillets, served with dirty rice & shrimp creole with white rice (Serves 10) 139.95

### CRAWFISH COMBINATION

Fried crawfish & crawfish etouffee served with dirty rice (Serves 10) 159.95

### 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) 169.95

### MIXED SEAFOOD GRILL

Skewer of seasoned grilled seafood & fresh vegetables, served with dirty rice (Serves 10) 149.95

## FRIED SEAFOOD

Served with French fries.

**CHICKEN TENDERLOINS**  
16.95 lb.

**FRIED CRAWFISH**  
24.95 lb.

**FRIED TILAPIA**  
24.95 lb.

**FRIED SHRIMP**  
24.95 lb.

## SIDES

### CRAWFISH ETOUFFEE

With white rice (Serves 6)  
54.95 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 19.95

### KEY LIME PIE

Graham cracker pecan crust 34.95

### TURTLE FUDGE BROWNIE

With pecans 39.95

### VANILLA CHEESECAKE

44.95

### PRALINE CHEESECAKE

With praline sauce 44.95

# LUNCH FEATURES

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

✦ New Item!

Add a Pappadeaux House Salad or Caesar Salad 6.95.  
*Seniors, 62 or over, may enjoy lunch menu prices all day.*

## SOUPS, SALADS & PO-BOYS

### "LOUISIANA" GUMBO & GARDEN SALAD

Choice of a steaming bowl of gumbo or crawfish bisque & our fresh garden salad 14.95

### "LOUISIANA" GUMBO & PO-BOY

Choice of a half fried catfish or shrimp po-boy & a cup of gumbo or crawfish bisque 17.95

### ✦ SEAFOOD COBB SALAD

Mixed greens with honey Applewood bacon, red onion, bleu cheese, egg, avocado, baby tomatoes with house vinaigrette & creamy vinaigrette  
Shrimp 17.95 | Shrimp & Jumbo Lump Crab 21.95 | 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  
Chicken Tenderloins 15.95 | Fried Crawfish 17.95 | Grilled Salmon\* 23.95

### ✦ CREOLE CAESAR SALAD

Crisp romaine with Creole roasted baby tomatoes, herb croutons, Parmesan cheese & house-made Caesar dressing  
Grilled Chicken 15.95 | Grilled Shrimp 16.95 | Blackened Salmon\* 23.95

### PO-BOYS

Choice of fried catfish or shrimp on a freshly baked baguette with cocktail & tartar sauce, lettuce & pickles, with French fries 21.95

## FRIED SEAFOOD

### FRIED CATFISH

With shrimp etouffee pistolette & French fries 13.95

### SAMPLER PLATTER

Fried shrimp, crawfish & tilapia fillet, with French fries 23.95

### FRIED SHRIMP

With French fries 19.95

### CRAWFISH COMBINATION

Crawfish etouffee & fried crawfish, with dirty rice 23.95

## PASTA

### PASTA MARDI GRAS

Linguine tossed with crawfish, andouille sausage & crimini mushrooms in a marinara cream sauce topped with jumbo grilled shrimp 22.95

### CHICKEN LINGUINE PICAYUNE

Linguine tossed with grilled chicken breast, mushrooms, spinach, broccolini, garlic & extra virgin olive oil 17.95

## FRESH SEAFOOD

### ✦ GRILLED SHRIMP & GRITS

Grilled shrimp & creamy cheese grits with andouille & sweet corn in a spicy Creole butter 22.95

### CATFISH WITH RED BEANS & RICE

Choice of fried or blackened catfish 14.95

### ✦ TILAPIA LADEAUX

Blackened tilapia with sautéed shrimp, crawfish butter, spinach & butternut squash 25.95

### CAJUN COMBO

Blackened catfish fillet served with dirty rice & shrimp creole over white rice 19.95

### GRILLED SHRIMP & ANDOUILLE SAUSAGE

With red beans & rice 17.95

### PAN-GRILLED TILAPIA

Toasted hazelnuts & brown butter, with spaghetti squash 19.95

### BLACKENED CATFISH

With shrimp etouffee pistolette & dirty rice 13.95

### MIXED SEAFOOD GRILL

A skewer of assorted char-grilled seafood & vegetables, with dirty rice 19.95

# PAPPADEAUX<sup>®</sup>

## 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**

## SHRIMP & OYSTERS

### TRADITIONAL SHRIMP COCKTAIL

With cocktail sauce 15.95

### HAND TOSSED COCKTAILS

Avocado, olive oil, lemon juice, house-made cocktail sauce

Jumbo Shrimp 16.95

Shrimp & Jumbo Lump Crab 19.95

### OYSTERS BATON ROUGE

Oysters on the half shell baked with a Parmesan Romano cheese sauce 17.95

### OYSTERS PAPPADÉAUX

With crabmeat, spinach & hollandaise 17.95

### OYSTER DUO

A combination of Oysters Baton Rouge & Pappadéaux 17.95

## HOT APPETIZERS

### GRILLED SPANISH OCTOPUS

Lemon garlic potato, EVOO, blistered tomatoes, toasted hazelnuts & fresh herbs 23.95

### CRAB & SPINACH DIP

With Parmesan crostini 18.95

### FRIED CALAMARI

With artichoke hearts, a spicy marinara sauce & lemon aioli md 18.95 lg 23.95

### JUMBO LUMP CRAB CAKES

With crab, avocado, lemon caper butter & basil (1) 18.95 (2) 27.95

### CRISPY ALLIGATOR

With fresh cut potato sticks & Creole dipping sauce md 18.95 lg 23.95

### NEW ENGLAND LOBSTER BITES

Maine lobster swimming in lemon garlic butter with wilted spinach & grilled cheese bread 29.95

### SHRIMP & CRAWFISH FONDEAUX

With garlic bread 21.95

### MOZZARELLA CHEESE BITES

With a spicy marinara sauce 13.95

### COCONUT SHRIMP

With a Cajun slaw & a spicy, sweet dipping sauce 17.95

### BOUDIN

Cajun sausage stuffed with dirty rice 14.95

## SOUPS & SALADS

### LOBSTER BISQUE

Cream-style cup 10.95 bowl 15.95

### “LOUISIANA” GUMBO

Shrimp | Seafood Andouille Sausage & Seafood cup 9.95 bowl 15.95

### CRAB & SPINACH DIP

With Parmesan crostini cup 11.95 bowl 16.95

### PAPPAS GREEK SALAD

Salad with fresh vegetables, imported kalamata olives, capers, pepperoncini peppers, oregano & feta cheese in Pappas Greek dressing sm 15.95 | md 19.95 | lg 23.95

### CLASSIC CAESAR SALAD

Chopped romaine hearts, Creole roasted baby tomatoes, croutons, Parmesan cheese & Caesar dressing 7.95

### CHOPPED SALAD

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

Chicken Tenderloins 16.95

Fried Crawfish 18.95

Grilled Salmon\* 24.95

### PAPPADÉAUX HOUSE SALAD

Mixed greens with croutons, baby tomatoes, red onion, egg, Applewood bacon, aged cheddar & choice of dressing 7.95

### CREOLE CAESAR SALAD

Crisp romaine with Creole roasted baby tomatoes, herb croutons, Parmesan cheese & house-made Caesar dressing Grilled Chicken 16.95 Grilled Shrimp 18.95 Blackened Salmon\* 24.95

### SEAFOOD COBB SALAD

Mixed greens with honey Applewood bacon, red onion, bleu cheese, egg, avocado, baby tomatoes with house vinaigrette & creamy vinaigrette Shrimp 18.95

Shrimp & Jumbo Lump Crab 22.95

Shrimp & Lobster 23.95

## CHEF SELECTIONS

*Flown in Daily!*

Add a Caesar Salad or Pappadéaux House Salad 6.95 Add a cup of Gumbo 8.95

### RAINBOW TROUT & SHRIMP

Pan-grilled trout & shrimp with sautéed spinach in a lemon butter sauce 27.95

### COSTA RICAN MAHI & LEMON CHILE CRAB

Grilled mahi with lemon chile, jumbo lump crab, lemon butter & broccolini 34.95

### GULF GROUPE & JUMBO CRAB *(Limited Availability)*

Spicy seared grouper with grilled shrimp & jumbo lump crab in a light lemon butter with sautéed spinach 39.95

### SHRIMP, SCALLOP & SPANISH OCTOPUS PAPPADÉLLE PASTA

Grilled Spanish octopus, shrimp & scallops with roasted tomatoes & hazelnut pesto in a light lemon butter 34.95

### AMERICAN RED SNAPPER & ROCK SHRIMP

Pan-grilled snapper with sautéed rock shrimp in a lemon herb butter with grilled broccolini 41.95

### CRISPY ATLANTIC SALMON & SCALLOP\*

Spicy ginger glazed salmon with seared shrimp, scallop & jumbo lump crab over fresh sautéed spinach 35.95

### GRILLED REDFISH & JUMBO SHRIMP

With jumbo lump crab in a light lemon butter & butternut squash risotto 39.95

### GIANT SHRIMP & GRITS

Grilled shrimp, sautéed spinach, creamy cheese grits with andouille & sweet corn in a spicy Creole butter 32.95

### GRILLED TILAPIA & JUMBO SHRIMP

Crabmeat in a lemon butter with tomato, hazelnut & green bean barley salad 28.95

## 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. 27.95 11 oz. 33.95

### RAINBOW TROUT

Pan-grilled, with sautéed spinach 22.95

### JUMBO SEA SCALLOPS

Seared, with broccolini (3) 26.95 (4) 32.95

### COSTA RICAN MAHI

Blackened, with dirty rice 31.95

### TEXAS REDFISH

Char-grilled, with broccolini 34.95

### GULF GROUPE *(Limited Availability)*

Pan-seared, with butternut squash 35.95

### TILAPIA

Pan-grilled, with spaghetti squash 25.95

### AMERICAN RED SNAPPER

Pan-grilled, with butternut squash 36.95



## PAPPADÉAUX CLASSICS

### COSTA RICAN MAHI ALEXANDER

Blackened mahi with shrimp, scallops & crawfish in a white wine cream sauce, with dirty rice 34.95

### MISSISSIPPI CATFISH OPELOUSAS

Blackened catfish with oysters, shrimp & jumbo lump crabmeat in a lemon garlic butter sauce, with dirty rice 36.95

### ATLANTIC SALMON YVETTE\*

Char-grilled salmon with shrimp, crawfish, mushrooms & spinach, in a sherry white wine sauce, with dirty rice 7 oz. 31.95 11 oz. 36.95

### TEXAS REDFISH PONTCHARTRAIN

Pan-grilled redfish with jumbo lump crabmeat & shrimp in a brown-butter wine sauce, with dirty rice 39.95

## FRIED SEAFOOD

Served with French Fries. Substitute a Baked Potato 3.95. Add a cup of Gumbo 8.95.

### FRIED SHRIMP

sm 23.95 md 28.95 lg 32.95

### FRIED OYSTERS

md 22.95 lg 25.95

### STUFFED CRAB

(2) 15.95 (3) 22.95

### STUFFED SHRIMP

(2) 13.95 (4) 24.95

### CRAWFISH DINNER

md 23.95 lg 28.95

### SHRIMP & CAJUN CHICKEN TENDERLOINS

md 21.95 lg 26.95

### CAJUN CHICKEN TENDERLOINS

md 14.95 lg 19.95

### CATFISH FILLETS

(2) 17.95 (4) 31.95

### SOFT SHELL CRAB

(2) 26.95 (3) 31.95

### SHRIMP & CATFISH FILLETS

28.95

## FRIED PLATTERS

### SAMPLER PLATTER

Fried tilapia or catfish fillet, shrimp, crawfish & chicken tenderloins 30.95

### SEAFOOD PLATTER

Two fried tilapia or catfish fillets, shrimp, oysters, stuffed shrimp & stuffed crab 35.95

### PAPPADÉAUX PLATTER

Our Seafood Platter with extra fried shrimp & crawfish 39.95

## CAJUN SPECIALTIES

### SHRIMP CREOLE & GRITS

With creamy cheese grits, andouille & sweet corn 25.95

### CRAWFISH ETOUFFEE

With white rice 29.95

### SHRIMP ETOUFFEE

With white rice 29.95

### CRAWFISH PLATTER

Fried crawfish & crawfish etouffee 32.95

### MIXED SEAFOOD GRILL

Two skewers of assorted seafood char-grilled over dirty rice 28.95

### GRILLED HALF CHICKEN

Marinated in garlic & rosemary, with mashed potatoes & fresh sautéed spinach 23.95

### JUMBO SHRIMP BROCHETTE

Char-grilled bacon-wrapped shrimp filled with Monterey Jack cheese & a sliver of jalapeño with dirty rice 31.95

### PASTA MARDI GRAS

Linguine tossed with crawfish, andouille sausage & crimini mushrooms in a marinara cream sauce topped with jumbo grilled shrimp 31.95

## STEAK, LOBSTER & CRAB

### PRIME BEEF RIB-EYE\*

With mashed potatoes & broccolini 16 oz. 46.95

### FILET MIGNON\*

With mashed potatoes & asparagus 8 oz. 42.95 10 oz. 46.95

### FILET MIGNON OSCAR\*

8 oz. filet finished with jumbo lump crabmeat & bearnaise with mashed potatoes & asparagus 49.95

### FILET MIGNON\* & GRILLED ROCK LOBSTER

With mashed potatoes & fresh green beans 52.95

### FILET MIGNON\* & GRILLED CARIBBEAN LOBSTER TAIL

With mashed potatoes & asparagus 59.95

### GRILLED CARIBBEAN LOBSTER TAIL

With mashed potatoes & broccolini 10-12 oz. 39.95

### LIVE MAINE LOBSTER

Steamed lobster by the pound, with melted butter & pappardelle pasta Ask Your Server

### ALASKAN KING CRAB

With pappardelle pasta md 49.95 lg 59.95