



**SHRIMP & OYSTERS**

**TRADITIONAL SHRIMP COCKTAIL**  
With cocktail sauce 15.70

**HAND TOSSED COCKTAILS**  
Avocado, olive oil, lemon juice, house-made cocktail sauce  
Jumbo Shrimp 15.70  
Shrimp & Jumbo Lump Crab 18.85

**OYSTERS BATON ROUGE**  
Oysters on the half shell baked with a Parmesan Romano cheese sauce 17.80

**OYSTERS PAPPADEAUX**  
With crabmeat, spinach & hollandaise 17.80

**OYSTER DUO**  
A combination of Oysters Baton Rouge & Pappadeaux 17.80

**HOT APPETIZERS**

✦ **CRISPY SOUTHERN FRIED TEXAS QUAIL**  
Peach glaze, sweet-spicy chili, Cajun slaw 15.70

**CRAB & SPINACH DIP**  
Parmesan crostini 18.85

✦ **FRIED CALAMARI & OCTOPUS**  
Artichoke hearts, spicy marinara sauce, lemon aioli md 15.70 lg 20.95

**JUMBO LUMP CRAB CAKES**  
Crab, avocado, lemon caper butter, basil (1) 15.70 (2) 26.95

**CRISPY ALLIGATOR**  
Fresh cut potato sticks & Creole dipping sauce md 17.80 lg 22.95

**NEW ENGLAND LOBSTER BITES**  
Maine lobster swimming in lemon garlic butter with wilted spinach, grilled cheese bread 29.95

✦ **GRILLED LAMB CHOPS\***  
Smokey tomato harissa sauce 22.95

**SHRIMP & CRAWFISH FONDEAUX**  
Garlic bread 20.95

**MOZZARELLA CHEESE BITES**  
Spicy marinara sauce 10.45

**COCONUT SHRIMP**  
Cajun slaw & a spicy, sweet dipping sauce 16.75

**BOUDIN**  
Cajun sausage stuffed with dirty rice 10.45

**CRAB FINGERS**  
Fried or sautéed, seasonal 18.85

✦ **GRILLED SPANISH OCTOPUS**  
Mesquite grilled with crushed Yukon gold potatoes, lemon cream & toasted sweet chile vinaigrette 20.95

**SOUPS**

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

**"LOUISIANA" GUMBO**  
Shrimp  
Seafood  
Andouille Sausage & Seafood  
cup 10.45  
bowl 13.60

**LOBSTER BISQUE**  
Cream-style  
cup 11.50  
bowl 16.75

**SALADS**

**PAPPADEAUX HOUSE SALAD**  
Croutons, baby tomatoes, red onion, egg, Applewood bacon, aged cheddar & choice of dressing 7.30

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

**PAPPAS GREEK SALAD**  
Fresh vegetables, imported kalamata olives, capers, pepperoncini peppers, oregano & feta cheese in Pappas Greek dressing  
sm 15.70 | md 20.95 | lg 24.95

✦ **MEDITERRANEAN SEAFOOD SALAD**  
Greek salad tossed with shrimp, grilled octopus, calamari & jumbo lump crab, fresh lemon & Greek vinaigrette 22.95

**CHOPPED SALAD**  
Tomatoes, egg, bacon, red onion, avocado, aged cheddar & Jack cheese in a creamy vinaigrette  
Chicken Tenderloins 16.95  
Fried Crawfish 17.95  
Grilled Salmon\* 20.95

**CREOLE CAESAR SALAD**  
Creole roasted baby tomatoes, herb croutons, Parmesan cheese & house-made Caesar dressing  
Grilled Chicken 16.95  
Grilled Shrimp 17.95  
Blackened Salmon\* 20.95

**SEAFOOD COBB SALAD**  
Honey bacon, red onion, bleu cheese, egg, avocado, baby tomatoes with house vinaigrette & creamy vinaigrette  
Shrimp 17.95  
Shrimp & Jumbo Lump Crab 20.95  
Shrimp & Lobster 23.95

**CHEF SELECTIONS**

Add a Caesar Salad or Pappadeaux House Salad 6.25 Add a cup of Gumbo 8.35

**GRILLED TILAPIA & JUMBO SHRIMP**  
Crabmeat in a lemon butter with tomato, hazelnut & green bean barley salad 25.95  
**Naked Tilapia** Pan-grilled, with spaghetti squash 22.95

✦ **STUFFED RAINBOW TROUT**  
Pan-grilled trout, wilted greens, butternut squash & jumbo lump crab with pecan brown butter 28.95  
**Naked Rainbow Trout** Pan-grilled, with sautéed spinach 23.95

**GRILLED REDFISH & JUMBO SHRIMP**  
With jumbo lump crab in a light lemon butter & butternut squash risotto 40.95  
**Naked Texas Redfish** Char-grilled, with broccolini 33.95

**SHRIMP, SCALLOP & SPANISH OCTOPUS PAPPARDELLE PASTA**  
Grilled Spanish octopus, shrimp & scallops with roasted tomatoes & hazelnut pesto in a light lemon butter 35.95  
**Naked Jumbo Sea Scallops** Seared, with broccolini (3) 26.95 (4) 30.95

✦ **MISSISSIPPI CATFISH & YUKON GOLD POTATOES**  
Blackened catfish, wilted spinach in a light lemon butter, with toasted almonds 23.95  
**Naked Catfish** Blackened, with spaghetti squash 21.95

**CRISPY ATLANTIC SALMON & SCALLOP\***  
Spicy ginger glazed salmon, seared shrimp, scallop & jumbo lump crab over fresh sautéed spinach 35.95  
**Naked Atlantic Salmon\*** Char-grilled, with green beans 7 oz. 23.95 11 oz. 30.95

**GIANT SHRIMP & GRITS**  
Grilled shrimp, sautéed spinach, creamy cheese grits with andouille & sweet corn in a spicy Creole butter 30.95

**WILD-CAUGHT**

*From the Sea to Your Seat!*

*Exclusively caught for Pappadeaux Seafood Kitchen, our wild-caught selections are sourced directly from trusted fishermen and hand-selected by our chefs.*

✦ **ATLANTIC HALIBUT & SHRIMP**  
Pan-grilled halibut, seared jumbo shrimp, sweet potato mash & pecan brown butter 38.95  
**Naked Atlantic Halibut**  
Pan-grilled, with spaghetti squash 32.95

**AMERICAN RED SNAPPER & SHRIMP**  
Pan-grilled snapper & seared shrimp in a toasted almond brown butter sauce with butternut squash 40.95  
**Naked American Red Snapper**  
Pan-grilled, with butternut squash 36.95

✦ **GULF GROUPEL & JUMBO CRAB**  
Spicy seared grouper, grilled shrimp & jumbo lump crab in a light lemon butter with sautéed spinach 39.95  
**Naked Gulf Grouper**  
Pan-seared, with butternut squash 35.95

*Naked fish are served with choice of signature sauces:  
Lemon Caper | Lemon & Herb Olive Oil | Garlic Butter-Scampi Style*



## PAPPADEAUX CLASSICS

### ✦ ATLANTIC SALMON ALEXANDER\*

Blackened salmon, shrimp, scallops & crawfish in a white wine cream sauce, with dirty rice 7 oz. 33.95 11 oz. 37.95

### MISSISSIPPI CATFISH OPELOUSAS

Blackened catfish, oysters, shrimp & jumbo lump crabmeat in a lemon garlic butter sauce, with dirty rice 37.95

### TEXAS REDFISH PONTCHARTRAIN

Pan-grilled redfish, jumbo lump crabmeat & shrimp in a brown-butter wine sauce, with dirty rice 40.95

### ATLANTIC SALMON YVETTE\*

Char-grilled salmon, shrimp, crawfish, mushrooms & spinach, in a sherry white wine sauce, with dirty rice 7 oz. 32.95 11 oz. 36.95

## FRIED SEAFOOD

Served with French Fries. Substitute a Baked Potato 4.15. Add a cup of Gumbo 8.35.

### FRIED SHRIMP

sm 19.95 md 24.95 lg 30.95

### FRIED OYSTERS

md 20.95 lg 24.95

### STUFFED CRAB

(2) 15.95 (3) 22.95

### STUFFED SHRIMP

(2) 14.95 (4) 23.95

### CRAWFISH DINNER

md 20.95 lg 29.95

### SHRIMP & CAJUN CHICKEN TENDERLOINS

md 19.95 lg 27.95

### CAJUN CHICKEN TENDERLOINS

md 13.95 lg 18.95

### CRAB FINGER DINNER 26.95

### CATFISH FILLETS

(3) 17.95 (4) 24.95

### SOFT SHELL CRAB

(2) 25.95 (3) 30.95

### SHRIMP & CATFISH FILLETS 27.95

## FRIED PLATTERS

### ✦ BLUE CRAB CAKE COMBO

Catfish & chicken tenderloins 24.95

### SAMPLER PLATTER

Fried tilapia or catfish fillet, shrimp, crawfish & chicken tenderloins 29.95

### SEAFOOD PLATTER

Two fried tilapia or catfish fillets, shrimp, oysters, stuffed shrimp & stuffed crab 34.95

### PAPPADEAUX PLATTER

Our Seafood Platter with extra fried shrimp & crawfish 40.95

## CAJUN SPECIALTIES

### SHRIMP CREOLE & GRITS

With creamy cheese grits, andouille & sweet corn 23.95

### CRAWFISH ETOUFFEE

With white rice 29.95

### SHRIMP ETOUFFEE

With white rice 25.95

### CRAWFISH PLATTER

Fried crawfish & crawfish etouffee 32.95

### MIXED SEAFOOD GRILL

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

### JUMBO SHRIMP BROCHETTE

Char-grilled bacon-wrapped shrimp filled with Monterey Jack cheese & a sliver of jalapeño with dirty rice 27.95

### PASTA MARDI GRAS

Linguine tossed with crawfish, andouille sausage & crimini mushrooms in a marinara cream sauce topped with jumbo grilled shrimp 29.95

### GRILLED HALF CHICKEN

Marinated in garlic & rosemary, with mashed potatoes & fresh sautéed spinach 20.95

## STEAK, LOBSTER & CRAB

### FILET MIGNON\*

With mashed potatoes & asparagus 10 oz. 45.95 8 oz. 40.95

### FILET MIGNON OSCAR\*

8 oz. filet finished with jumbo lump crabmeat & bearnaise with mashed potatoes & asparagus 45.95

### FILET MIGNON\* & GRILLED ROCK LOBSTER

With mashed potatoes & fresh green beans 52.95

### GRILLED CARIBBEAN LOBSTER TAIL

With mashed potatoes & broccolini 10-12 oz. 38.95

### LIVE MAINE LOBSTER

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

### ALASKAN KING CRAB

With pappardelle pasta lg 50.95 md 44.95

## LUNCH FEATURES

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

Add a Pappadeaux House Salad or Caesar Salad 5.20.  
Seniors, 62 or over, may enjoy lunch menu prices all day.

## SOUPS, SALADS & PO-BOYS

### "LOUISIANA" GUMBO & HOUSE SALAD

Choice of a bowl of gumbo or crawfish bisque 13.95

### SEAFOOD COBB SALAD

Honey bacon, red onion, bleu cheese, egg, avocado, tomatoes, house vinaigrette & creamy vinaigrette

Shrimp 17.95

Shrimp & Jumbo Lump Crab 20.95

Shrimp & Lobster 23.95

### PO-BOYS

Cocktail & tartar sauce, lettuce & pickles, with French fries

Fried Shrimp

or Catfish 15.95

### "LOUISIANA" GUMBO & PO-BOY

Choice of a half fried catfish or shrimp po-boy & a cup of gumbo or crawfish bisque 15.95

### CHOPPED SALAD

Tomatoes, egg, bacon, red onion, avocado, cheddar & Jack cheese in a creamy vinaigrette

Chicken Tenderloins 16.95

Fried Crawfish 17.95

Grilled Salmon\* 20.95

### CREOLE CAESAR SALAD

Creole roasted tomatoes, herb croutons, Parmesan cheese & Caesar dressing

Grilled Chicken 16.95

Grilled Shrimp 17.95

Blackened Salmon\* 20.95

## CHEF SELECTIONS

### TILAPIA LADEAUX

Blackened tilapia with sautéed shrimp, crawfish butter, spinach & butternut squash 22.95

### ✦ MISSISSIPPI CATFISH & YUKON GOLD POTATOES

Blackened catfish, wilted spinach in a light lemon butter, with toasted almonds 15.95

### PAN-GRILLED TILAPIA

Toasted hazelnuts & brown butter, with spaghetti squash 17.95

### ✦ GINGER GLAZED SALMON\*

Seared salmon with shrimp, sweet ginger glaze, green beans, toasted almonds & white rice 16.95

### ✦ TEXAS REDFISH & CRAB

Pan-grilled redfish, lump crab, light lemon butter & buttered Yukon gold potatoes 20.95

### ✦ MOROCCAN SALMON\*

Grilled salmon, shrimp, smoky tomato harissa, lemon butter, broccolini & white rice 17.95

## FRIED SEAFOOD

### FRIED SHRIMP COMBO

With fried tilapia, chicken tenderloins & French fries 13.95

### FRIED SHRIMP

With French fries 15.95

### STUFFED CRAB COMBO

With chicken tenderloins, shrimp & French fries 14.95

### CRAWFISH COMBINATION

Crawfish etouffee & fried crawfish, with dirty rice 24.95

## PASTA

### PASTA MARDI GRAS

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

### CHICKEN LINGUINE PICAYUNE

Grilled chicken breast, mushrooms, spinach, broccolini, garlic & extra virgin olive oil 16.95

## 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

### CAJUN COMBO

Blackened catfish fillet served with dirty rice & shrimp creole over white rice 20.95

### GRILLED SHRIMP & ANDOUILLE SAUSAGE

With red beans & rice 16.95

### MIXED SEAFOOD GRILL

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

\*ITEMS SERVED RAW OR UNCOOKED; 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.