

COLD APPETIZERS

TRADITIONAL SHRIMP COCKTAIL
With cocktail sauce
13.95

HAND TOSSED COCKTAILS
Avocado, olive oil, lemon juice,
house-made cocktail sauce
Jumbo Shrimp 14.95
Shrimp & Jumbo Lump Crab 17.95

OYSTERS

OYSTERS BATON ROUGE
Oysters on the half shell baked
with a Parmesan Romano
cheese sauce 15.95

OYSTERS PAPPADÉAUX
With crabmeat, spinach
& hollandaise 15.95

OYSTER DUO
A combination of
Oysters Baton Rouge
& Pappadéaux 15.95

HOT APPETIZERS

✿ **GRILLED SPANISH OCTOPUS**
Lemon garlic potato, EVOO,
blistered tomatoes, toasted
hazelnuts & fresh herbs 19.95

✿ **NEW ENGLAND LOBSTER BITES**
Maine lobster swimming in lemon
garlic butter with wilted spinach
& grilled cheese bread 25.95

BAKED CRAB MAC & CHEESE
Orecchiette pasta tossed with fresh
crabmeat, in a three cheese cream sauce
with buttered bread crumbs 14.95

COCONUT SHRIMP
With a Cajun slaw & a spicy,
sweet dipping sauce 15.95

**CRISPY LOBSTER, SHRIMP
& PORK SPRING ROLLS**
With a sesame orange dipping sauce 15.95

✿ **MOZZARELLA CHEESE BITES**
With a spicy marinara sauce 11.95

CRISPY FRIED ALLIGATOR
With fresh cut potato sticks & Creole
dipping sauce md 15.95 lg 21.95

CRAB FINGERS
Fried or sautéed, seasonal 16.95

FRIED CALAMARI
With a spicy marinara sauce &
lemon aioli md 16.95 lg 19.95

BOUDIN
Cajun sausage stuffed with dirty rice 12.95

LUMP CRAB & SPINACH DIP
With Parmesan crostini 16.95

SHRIMP & CRAWFISH FONDEAUX
With garlic bread 18.95

JUMBO LUMP CRAB CAKES
With crab, avocado, lemon caper
butter & basil (1) 15.95 (2) 24.95

APPETIZER TRIO
Mini shrimp & crawfish fondeaux, crispy fried
calamari with octopus, fried alligator 29.95

SALADS

✿ **PAPPAS GREEK SALAD**
Salad with fresh vegetables, imported
kalamata olives, capers, pepperoncini
peppers, oregano & feta cheese in
Pappas Greek dressing
sm 13.95 | md 17.95 | lg 21.95

✿ **PAPPADÉAUX HOUSE SALAD**
Mixed greens with croutons,
baby tomatoes, red onion, egg,
Applewood bacon, aged cheddar
& choice of dressing 6.95

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

✿ **CREOLE CAESAR SALAD**
Crisp romaine with Creole roasted baby
tomatoes, herb croutons, Parmesan
cheese & house-made Caesar dressing
Grilled Chicken or Shrimp 14.95
Blackened Salmon* 23.95

✿ **CHOPPED SALAD**
Mixed greens with baby tomatoes,
egg, Applewood bacon, red onion,
avocado, aged cheddar & Jack cheese
in a creamy vinaigrette
Chicken Tenderloins 14.95
Fried Crawfish 16.95
Grilled Salmon* 23.95

✿ **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

GUMBOS & SOUPS

**"LOUISIANA"
SHRIMP GUMBO**
cup 8.95 bowl 12.95

**ANDOUILLE SAUSAGE &
SEAFOOD GUMBO**
cup 8.95 bowl 12.95

**"LOUISIANA"
SEAFOOD GUMBO**
cup 8.95 bowl 12.95

CRAWFISH BISQUE
Cream-style
cup 9.95 bowl 12.95

LOBSTER BISQUE
Cream-style
cup 10.95 bowl 13.95

CHEF SELECTIONS

Flown in Daily!

✿ New Item!

Add a Caesar Salad or Pappadéaux House Salad 5.95 Add a cup of Gumbo 7.45

RAINBOW TROUT & SHRIMP

Pan-grilled trout & shrimp with sautéed
spinach in a lemon butter sauce 24.95

HALIBUT & SPANISH OCTOPUS

Grilled halibut & tender Spanish octopus in a light lemon butter sauce
with toasted hazelnuts & butternut squash 38.95

MOROCCAN SALMON & SHRIMP*

Grilled salmon, shrimp & crab couscous
in a fresh herb lemon butter 28.95

CRISPY BLACKENED TEXAS REDFISH

With jumbo lump crab brown butter, Southern collards & turnips 38.95

✿ SHRIMP, SCALLOP & SPANISH OCTOPUS PAPPARDELLE PASTA

Grilled Spanish octopus, shrimp & scallops with roasted tomatoes
& hazelnut pesto in a light lemon butter 31.95

CRISPY ATLANTIC SALMON & SCALLOP*

Spicy ginger glazed salmon with seared shrimp, scallop
& jumbo lump crab over fresh sautéed spinach 33.95

GIANT SHRIMP & GRITS

Grilled shrimp, sautéed spinach, creamy cheese grits with
andouille & sweet corn in a spicy Creole butter 29.95

GRILLED TILAPIA & JUMBO SHRIMP

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

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. 23.95 11 oz. 29.95

TEXAS REDFISH

Char-grilled, with broccolini 32.95

RAINBOW TROUT

Pan-grilled, with sautéed spinach 21.95

TILAPIA

Pan-grilled, with spaghetti squash
7 oz. 20.95 11 oz. 27.95

ALASKAN HALIBUT

Pan-grilled, with
spaghetti squash 31.95

JUMBO SEA SCALLOPS

Seared, with broccolini
(3) 25.95 (4) 29.95



PAPPADÉAUX CLASSICS

ATLANTIC SALMON ALEXANDER*

Blackened salmon with shrimp, scallops & crawfish in a white wine
cream sauce, with dirty rice 7 oz. 28.95 11 oz. 33.95

MISSISSIPPI CATFISH OPELOUSAS

Blackened catfish with oysters, shrimp & jumbo lump
crabmeat in a lemon garlic butter sauce, with dirty rice 34.95

ATLANTIC SALMON YVETTE*

Char-grilled salmon with shrimp, crawfish, mushrooms & spinach, in a sherry
white wine sauce, with dirty rice 7 oz. 28.95 11 oz. 33.95

TEXAS REDFISH PONTCHARTRAIN

Pan-grilled redbfish with jumbo lump crabmeat &
shrimp in a brown-butter wine sauce, with dirty rice 38.95

*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 3.45.
Add a cup of Gumbo 7.45.

FRIED SHRIMP
sm 21.95 md 26.95 lg 29.95

FRIED OYSTERS
md 18.95 lg 22.95

STUFFED CRAB
(2) 12.95 (3) 19.95

STUFFED SHRIMP
(2) 11.95 (4) 19.95

CRAWFISH DINNER
md 19.95 lg 25.95

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

CAJUN CHICKEN TENDERLOINS
md 13.95 lg 18.95

✿ **CRAB FINGER DINNER**
24.95

CATFISH FILLETS
(2) 15.95 (4) 27.95

SOFT SHELL CRAB
(2) 23.95 (3) 28.95

SHRIMP & CATFISH FILLETS
26.95

FRIED PLATTERS

SAMPLER PLATTER
Fried tilapia or catfish fillet, shrimp,
crawfish & chicken tenderloins 28.95

SEAFOOD PLATTER
Two fried tilapia or catfish
fillets, shrimp, blue crab cake, stuffed
shrimp & stuffed crab 31.95

PAPPADÉAUX PLATTER
Our Seafood Platter with extra fried
shrimp & crawfish 37.95

FROM the GRILL

SOFT SHELL CRAB
Pan-grilled,
with dirty rice
(2) 23.95 (3) 28.95

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

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 26.95

SHRIMP ETOUFFEE
With white rice 26.95

CRAWFISH PLATTER
Fried crawfish & crawfish etouffee
28.95

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

STEAK & CHICKEN

PRIME BEEF RIB-EYE*
16 oz. with mashed potatoes
& broccolini 41.95

FILET MIGNON*
With mashed potatoes & asparagus
8 oz. 39.95 10 oz. 43.95

FILET MIGNON OSCAR*
8 oz. filet finished with jumbo lump
crabmeat & bearnaise with mashed
potatoes & asparagus 44.95

FILET MIGNON* & GRILLED ROCK LOBSTER
With mashed potatoes
& fresh green beans 47.95

**FILET MIGNON* & GRILLED
CARIBBEAN LOBSTER TAIL**
With mashed potatoes
& asparagus 56.95

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. 36.95

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

ALASKAN KING CRAB
With pappardelle pasta
md 45.95 lg 55.95

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 Pappadeaux House Salad or Caesar Salad 5.95.
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, 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 14.95 | Fried Crawfish 16.95 | Grilled Salmon* 23.95

✦ **CREOLE CAESAR SALAD**
Crisp romaine with Creole roasted baby tomatoes, herb croutons,
Parmesan cheese & house-made Caesar dressing
Grilled Chicken or Shrimp 14.95 | 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 19.95

FRIED SEAFOOD

FRIED CATFISH
With shrimp etouffee pistolette
& French fries 13.95

FRIED SHRIMP
With French fries 17.95

SAMPLER PLATTER
Fried shrimp, crawfish & tilapia fillet,
with French fries 21.95

CRAWFISH COMBINATION
Crawfish etouffee & fried crawfish,
with dirty rice 21.95

PASTA

PASTA MARDI GRAS
Linguine tossed with crawfish, andouille sausage & crimini mushrooms
in a marinara cream sauce topped with jumbo grilled shrimp 21.95

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 23.95

GRILLED SHRIMP & ANDOUILLE SAUSAGE
With red beans & rice 16.95

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

BLACKENED CATFISH
With shrimp etouffee pistolette
& dirty rice 13.95

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 19.95

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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