

## COLD APPETIZERS

**TRADITIONAL SHRIMP COCKTAIL**  
With cocktail sauce 14.99

**HAND TOSSED COCKTAILS**  
Avocado, olive oil, lemon juice,  
house-made cocktail sauce  
Jumbo Shrimp 15.99  
Shrimp & Jumbo Lump Crab 18.99

## OYSTERS\*

### *On the* HALF SHELL

**GULF COAST OYSTERS\***

Dozen 19.75  
Half Dozen 13.15

**BLUE POINT OYSTERS\***

Dozen 23.99  
Half Dozen 15.99

**OYSTERS BATON ROUGE**

Oysters on the half shell baked with a  
Parmesan Romano cheese sauce 17.55

**OYSTERS PAPPADEAUX**

Crabmeat, spinach & hollandaise 17.55

**OYSTER DUO**

A combination of Oysters Baton Rouge  
& Pappadeaux 17.55

## HOT APPETIZERS

**BAKED CRAB MAC & CHEESE**

Orecchiette pasta tossed with fresh  
crabmeat, in a three cheese cream sauce  
with buttered bread crumbs 15.99

**MOZZARELLA CHEESE BITES**

With a spicy marinara sauce 12.99

**CRISPY ALLIGATOR**

With fresh cut potato sticks  
& Creole dipping sauce 17.99

**FRIED CALAMARI**

With artichoke hearts, a spicy marinara  
sauce, lemon aioli 17.99

**SHRIMP & CRAWFISH FONDEAUX**

With garlic bread 19.99

**COCONUT SHRIMP**

With a Cajun slaw & a spicy,  
sweet dipping sauce 16.45

**CRAB & SPINACH DIP**

With garlic bread 18.59

**"MARYLAND-STYLE" LUMP CRAB CAKES**

With crab, avocado, lemon  
caper butter & basil (1) 17.99 (2) 27.99

## SALADS

✿ **PAPPAS GREEK SALAD**

Salad with fresh vegetables, imported kalamata  
olives, capers, pepperoncini peppers, oregano  
& feta cheese in Pappas Greek dressing 14.99  
Add Shrimp 7.99 | Add Jumbo Lump Crabmeat 7.99

✿ **CLASSIC CAESAR**

Chopped romaine hearts, Creole  
roasted baby tomatoes, croutons,  
Parmesan cheese & Caesar dressing 7.65

✿ **CHOPPED SALAD**

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

Chicken Tenderloins 17.55

Fried Crawfish 18.65

Grilled Salmon\* 25.25

✿ **PAPPADEAUX HOUSE SALAD**

Mixed greens with croutons, baby tomatoes,  
red onion, egg, Applewood bacon,  
aged cheddar & choice of dressing 7.65

✿ **CREOLE CAESAR SALAD**

Crisp romaine with Creole roasted  
baby tomatoes, herb croutons, Parmesan  
cheese & house-made Caesar dressing

Grilled Chicken 17.55

Grilled Shrimp 18.59

Blackened Salmon\* 25.25

✿ **SEAFOOD COBB SALAD**

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

Shrimp 18.65

Shrimp & Jumbo Lump Crab 21.95

Shrimp & Lobster 24.99

## GUMBO & BISQUE

**"LOUISIANA" SHRIMP GUMBO**

12.99

**"LOUISIANA" SEAFOOD GUMBO**

12.99

**ANDOUILLE SAUSAGE  
& SEAFOOD GUMBO**

12.99

**CRAWFISH BISQUE**

Cream-style 13.99

**LOBSTER BISQUE**

Cream-style 15.99

Gluten free menu available.

\*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.

# CHEF SELECTIONS

*Flown in Daily!*

## **BLACKENED MISSISSIPPI CATFISH OPELOUSAS**

With blackened oysters, shrimp & jumbo lump crabmeat in a lemon garlic butter, with dirty rice 37.99

## **RAINBOW TROUT & SHRIMP**

Pan-grilled trout & shrimp with sautéed spinach in a lemon butter sauce 25.99

## **SHRIMP & SCALLOP ORECCHIETTE PASTA**

Shrimp & scallops over Orecchiette pasta with jumbo lump crab & asparagus in a creamy Parmesan vodka sauce 34.99

## **MOROCCAN SALMON & SHRIMP\***

Grilled salmon, shrimp & crab couscous in a fresh herb lemon butter 31.99

## **PAN-SEARED TILAPIA**

Pan-seared tilapia, shrimp & crabmeat in a creamy brown butter, with aged cheddar risotto cake & green beans 26.99

## ✦ **COSTA RICAN MAHI & LEMON CHILE CRAB**

Grilled mahi with lemon chile, jumbo lump crab, lemon butter & broccolini 34.99

## **GRILLED REDFISH & JUMBO SHRIMP**

With jumbo lump crab in a light lemon butter & butternut squash risotto 39.99

## **GLAZED CEDAR PLANK SALMON\***

Topped with sweet & spicy mustard glaze & broiled on a smoky cedar plank, with asparagus 34.99



## ✦ PAPPADEAUX SPECIALITIES ✦

### **CRAWFISH ETOUFFEE**

With white rice 27.99

### **SHRIMP ETOUFFEE**

With white rice 27.99

### **CRAWFISH PLATTER**

Half fried crawfish & half crawfish etouffee with dirty rice 29.99

### **JUMBO SHRIMP BROCHETTE**

Char-grilled bacon wrapped shrimp filled with Monterey Jack cheese & a sliver of jalapeño with dirty rice 29.99

## ✦ STEAK, CHICKEN & LOBSTER ✦

### **FILET MIGNON\***

8 oz. with baked potato & asparagus 41.99

### **CHAR-BROILED CHICKEN BREAST**

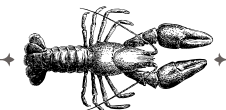
12-14 oz. with baked potato & green beans 22.99

### **FILET MIGNON OSCAR\***

8 oz. filet finished with jumbo lump crabmeat & bearnaise with baked potato & asparagus 44.99

### **GRILLED CARIBBEAN LOBSTER TAIL**

10-12 oz. with baked potato & green beans 37.99



A suggested gratuity of 15% to 20% is customary. The amount of gratuity is always discretionary.

## FRIED SEAFOOD

Served with French Fries. Substitute a Baked Potato 3.79.

### FRIED SHRIMP

sm 22.99 md 27.99

### FRIED OYSTERS

24.99

### SHRIMP & CAJUN CHICKEN TENDERLOINS

27.99

### SHRIMP & CATFISH

28.99

### CRAWFISH DINNER

md 19.99 lg 27.99

### SOFT SHELL CRAB

(2) 25.95 (3) 29.99

### CATFISH DINNER

28.99

### SEAFOOD PLATTER

Fried shrimp, fried catfish fillet, blue crab cake & fried crawfish 29.99

## SANDWICHES & BURGERS

Served with French Fries.

### PO-BOY SANDWICH

Choice of fried catfish or shrimp on a freshly baked hoagie with spicy remoulade & Cajun coleslaw 19.99

### SALMON BURGER\*

Grilled salmon with sriracha mayo slaw, Applewood bacon, avocado & tomato on a challah bun 21.99

### BACON CHEESEBURGER

With mustard, mayonnaise, lettuce, tomato, pickles, red onion & bacon 16.89 add mushrooms 99¢

## SIDES

### GREEN BEANS

6.49

### SAUTÉED SPINACH

6.49

### DIRTY RICE

4.59

### FRENCH FRIES

4.29

### ASPARAGUS

6.89 substitute 4.29

### BAKED POTATO

6.49 substitute 4.29

### GARLIC BREAD

4.35

### BUTTERNUT SQUASH RISOTTO

7.99 substitute 4.29

## DESSERT

### KEY LIME PIE

In a graham cracker pecan crust 7.49

### SWEET POTATO PECAN PIE

With sweet cream 7.49

### VANILLA CHEESECAKE

With fresh strawberries 7.49

## *The Story of Pappas*

It all started in 1897 when restaurateur H.D. Pappas left Greece to pursue the American Dream. Three generations later the Pappas Family is still thriving in the restaurant business.

Our core values are focused on serving outstanding food and providing exceptional service in an atmosphere where people go to be treated like Guests; to be entertained and to enjoy great food with the Pappas trademark of quality.

## ◆ BREAKFAST ◆

Served daily 5am – 10am

### **OLD FASHION BUTTERMILK PANCAKES**

Three pancakes served with butter & powdered sugar with your choice of link sausage, Applewood smoked bacon or ham 11.99

### **NEW ORLEANS SUNRISE**

Scrambled eggs, Applewood smoked bacon, link sausage, breakfast potatoes & toast 12.99

### **PANCAKE COMBO**

Two buttermilk pancakes, scrambled eggs, breakfast potatoes & choice of link sausage, Applewood smoked bacon or ham 12.99

### **PAPPADEAUX FRENCH TOAST**

Thick sliced bread dipped in cinnamon batter, dusted with powdered sugar, served with butter & your choice of link sausage, Applewood smoked bacon or ham 11.99

### **BREAKFAST SANDWICH**

Scrambled eggs, sliced tomatoes & American cheese on a toasted bun, served with breakfast potatoes 10.99  
Add link sausage, Applewood smoked bacon or ham 2.99

## BREAKFAST COCKTAILS

### **BATON BELLINI**

Flor de Caña 7 year aged rum, Hornitos Plata tequila, peach, fresh lemon, lime juices & finished with Moscato d'Asti 10.95

### **THE GRAND HENNESSY**

Hennessy V.S, Grand Marnier, fresh lemon & orange juices, finished with a splash of Moscato d'Asti 12.95

### **TOP SHELF TRADITIONAL BLOODY MARY**

Grey Goose vodka, our house-made bloody mary 10.95

### **SRIRACHA BACON BLOODY MARY**

Tito's Handmade vodka, our house-made bloody mary, spiced with Sriracha sauce & garnished with Applewood smoked bacon 9.95

# PAPPADEAUX<sup>®</sup>

## SEAFOOD KITCHEN

*Visit our other locations in:*

◆ TEXAS ◆ ALABAMA ◆ ARIZONA ◆  
◆ COLORADO ◆ GEORGIA ◆  
◆ ILLINOIS ◆ NEW MEXICO ◆ OHIO ◆

