

PAPPADEAUX SEAFOOD KITCHEN

Cocktails

STRAWBERRY MANGEAUX TANGO

Cîroc Mango vodka, strawberry, lemon juice, frozen margarita 11.95

PINEAPPLE MULE

Cîroc Mango vodka, house-made pineapple syrup, lime juice, ginger beer 10.95

PAPPADEAUX GNT

Bombay Sapphire gin, lime juice, lemon, Fever Tree Indian Water tonic 10.95

OLD FASHIONED

Buffalo Trace bourbon, Angostura & orange bitters 12.95

CAT-30 HURRICANE

Flor de Caña 7 year aged rum, house-made Fassionola syrup, lime juice, topped with soda & Hennessy V.S 12.95

CRESCENT CITY SANGRIA

Red wine, Warre's Port, Licor 43, lemon juice & peach 11.95

PATRÓN PERFECT

Patrón Silver tequila & Patrón Citrónge orange liqueur with fresh lemon & lime juices 13.95

SWAMPTHING

Raspberry & melon liqueurs layered with frozen Hurricane & Margarita 13.95

BLUEBERRY APPLE MULE

Cîroc Apple vodka, lime juice, house-made blueberry syrup & ginger beer 10.95

GARDEN OF EDEN

Tito's Handmade Vodka, cucumber & lime juice with a chile salt rim 11.95

FRENCHMAN STREET SPRITZ

Chardonnay, Moscato d'Asti, Deep Eddy Ruby Red Grapefruit vodka, mixed berries 11.95

HENNY PENNY

Hennessy V.S, lemon juice, house-made pomegranate-cherry grenadine, blackberries, topped with Moscato d'Asti 12.95



**CAT-30
HURRICANE**

BREAKFAST COCKTAILS

THE GRAND HENNESSY

Hennessy V.S, Grand Marnier, lemon & orange juices, Moscato d'Asti 13.95

BATON BELLINI

Flor de Caña 7 year aged rum, Hornitos Plata tequila, peach, lemon & lime juices, Moscato d'Asti 11.95

BRUNCH PUNCH

Deep Eddy Orange vodka, Mathilde Peche, lemon juice & sparkling wine 9.95

TITO'S BLOODY MARY

Tito's Handmade Vodka, house-made Bloody Mary 11.95

SRIRACHA BACON BLOODY MARY

Tito's Handmade Vodka, house-made Bloody Mary, Sriracha, bacon 12.95

WINE

BY THE GLASS

SPARKLING

Le Contesse | Prosecco | Italy (187 ml) 9
Chandon Brut | Rosé NV | California (187 ml) 11

WHITE

	5 oz	8 oz
Mezzacorona Pinot Grigio Italy	9	14
Lagar de Cervera Albariño Spain	8	12
Dr. Loosen Riesling Germany	8	12
Sonoma-Cutrer Chardonnay California	12	18

RED

Kenwood Six Ridge Pinot Noir California	12	18
Cellers Can Blau Red Blend Spain	7	10
Wente Vineyards Cabernet Sauvignon California	12	18

HALF BOTTLE

ROSÉ

Miraval | Provence, France 24

WHITE

Santa Margherita | Pinot Grigio | Italy 32
The Crossings | Sauvignon Blanc | New Zealand 18

RED

Famille Perrin | Réserve Rouge | France 18
Hess Estate | Cabernet Sauvignon | California 27

BEER

TAP

Shannon IPA 5.6%	10.95
Michelob ULTRA 4.2%	
Shiner Bock 4.2%	

BOTTLE

Bud Light 4.2% Blue Moon 5.4% Miller Lite 4.2%	7.95
Coors Light 4.2% Corona Extra 4.5%	
Guinness (Can) 4.3% Lagunitas IPA 6.2%	
Angry Orchard Crisp Apple Cider 5.0%	
Stella Artois 5.0%	

**THE GRAND
HENNESSY**



**BLUEBERRY
APPLE MULE**



**GARDEN
OF EDEN**

**FRENCHMAN
STREET
SPRITZ**



**HENNY
PENNY**



BAR MENU

SHRIMP & OYSTERS*

TRADITIONAL SHRIMP COCKTAIL

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

ON THE HALF SHELL

GULF COAST OYSTERS*

dozen 19.75 | half dozen 13.15

BLUE POINT OYSTERS*

dozen 23.99 | half dozen 15.99

SALADS

PAPPAS GREEK SALAD

fresh vegetables, imported kalamata olives, capers, pepperoncini peppers, oregano & feta cheese in Pappas Greek dressing 14.99

add shrimp or jumbo lump crabmeat 7.99

CLASSIC CAESAR

croutons, Parmesan cheese & Caesar dressing 7.65

PAPPADEAUX HOUSE SALAD

croutons, baby tomatoes, red onion, egg, honey bacon, aged cheddar & choice of dressing 7.65

SEAFOOD COBB SALAD

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

shrimp 18.65 | shrimp & jumbo lump crab 21.95

shrimp & lobster 24.99

GUMBO & BISQUE

“LOUISIANA” SHRIMP GUMBO

ANDOUILLE SAUSAGE & SEAFOOD GUMBO

12.99

“LOUISIANA” SEAFOOD GUMBO

CREAM-STYLE BISQUE

crawfish 13.99 | lobster 15.99

DESSERTS

SWEET POTATO PECAN PIE

sweet cream

VANILLA CHEESECAKE

fresh strawberries

KEY LIME PIE

graham cracker pecan crust

7.49

*Items may be cooked to order, are served raw or undercooked, or may contain raw or uncooked ingredients. Consuming raw or undercooked 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.