



**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**

**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

**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

✦ **GRILLED SPANISH OCTOPUS**  
Buttered potatoes, lemon-chile cream, crushed hazelnuts & fresh herbs 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, honey bacon, aged cheddar & choice of dressing 7.30

**CLASSIC CAESAR SALAD**  
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 24.95

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

**CAESAR SALAD**  
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**  
Lump crab, lemon butter, dirty rice 25.95  
**Naked Tilapia** Pan-grilled, with spaghetti squash 22.95

✦ **RAINBOW TROUT & CRAB**  
Pan-grilled trout, lump crab, toasted almonds, brown-butter, buttered potatoes 25.95  
**Naked Rainbow Trout** Pan-grilled, with sautéed spinach 22.95

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

✦ **TEXAS REDFISH & JUMBO SHRIMP**  
Grilled redbfish, seared shrimp, light lemon butter, butternut squash, toasted almonds 40.95  
**Naked Texas Redfish** Char-grilled, with broccolini 33.95

**MISSISSIPPI CATFISH & YUKON GOLD POTATOES**  
Blackened catfish, wilted spinach, light lemon butter, 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, fresh sautéed spinach 35.95  
**Naked Atlantic Salmon\*** Char-grilled, with green beans 23.95

**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.*

**COSTA RICAN MAHI & SCALLOPS**  
Pan-grilled mahi, seared shrimp & scallops, light lemon butter, green beans 32.95  
**Naked Costa Rican Mahi**  
Pan-grilled, with green beans 28.95

**AMERICAN RED SNAPPER & SHRIMP**  
Pan-grilled snapper, seared shrimp, toasted almond brown-butter sauce, 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, light lemon butter, sautéed spinach 40.95  
**Naked Gulf Grouper**  
Pan-seared, with butternut squash 36.95

*Naked fish are served with choice of signature sauces:  
Lemon Butter | Brown-Butter | Garlic Butter-Scampi Style*



**SIDES \$6.25**  
*Your Choice*

BROCCOLINI | FRESH GREEN BEANS & ALMONDS | SPAGHETTI SQUASH  
MASHED POTATOES | SAUTÉED SPINACH | RED BEANS & RICE  
BUTTERNUT SQUASH & HAZELNUTS | CHEESE GRITS ANDOUILLE & CORN

ASPARAGUS 6.25 substitute 4.15  
BAKED POTATO 6.25 substitute 4.15  
PAPPADELLE PASTA 7.30 substitute 4.15

GARLIC BREAD 4.15  
DIRTY RICE 4.50  
FRENCH FRIES 4.15  
ONION RINGS 7.30

## PAPPADEAUX CLASSICS

✦ **COSTA RICAN MAHI ALEXANDER**  
Blackened mahi, shrimp, scallops & crawfish,  
white wine cream sauce, dirty rice 34.95

**MISSISSIPPI CATFISH OPELOUSAS**  
Blackened catfish, oysters, shrimp & jumbo lump crab,  
lemon garlic butter sauce, dirty rice 37.95

**TEXAS REDFISH PONTCHARTRAIN**  
Pan-grilled redfish, jumbo lump crab & shrimp,  
brown-butter wine sauce, dirty rice 40.95

**ATLANTIC SALMON YVETTE\***  
Char-grilled salmon, shrimp, crawfish, mushrooms &  
spinach, sherry white wine sauce, dirty rice 33.95

## 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

**CATFISH FILLETS**  
(3) 17.95 (4) 24.95

**SOFT SHELL CRAB**  
(2) 25.95 (3) 30.95

**SHRIMP & CATFISH FILLETS 27.95**

## FRIED PLATTERS

**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**  
Creamy cheese grits,  
andouille & sweet corn 23.95

**CRAWFISH ETOUFFEE**  
White rice 29.95

**SHRIMP ETOUFFEE**  
White rice 25.95

**CRAWFISH PLATTER**  
Fried crawfish & crawfish etouffee 32.95

**MIXED SEAFOOD GRILL**  
Two skewers of assorted seafood &  
vegetables char-grilled, dirty rice 28.95

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

**BLACKENED CATFISH**  
Red beans & rice 18.95

**PASTA MARDI GRAS**  
Linguine, crawfish, andouille  
sausage, cremini mushrooms, marinara  
cream sauce, jumbo grilled shrimp 29.95

**GRILLED HALF CHICKEN**  
Marinated in garlic & rosemary,  
mashed potatoes, fresh  
sautéed spinach 20.95

## STEAK, LOBSTER & CRAB

**AGED BEEF RIB-EYE\***  
Mashed potatoes, broccolini 16 oz. 44.95

**FILET MIGNON\***  
Mashed potatoes, asparagus 10 oz. 45.95 8 oz. 40.95

**FILET MIGNON OSCAR\***  
8 oz. filet, jumbo lump crab, bearnaise,  
mashed potatoes, asparagus 45.95

**FILET MIGNON\* & GRILLED ROCK LOBSTER**  
Mashed potatoes, fresh green beans 52.95

**GRILLED CARIBBEAN LOBSTER TAIL**  
Mashed potatoes, broccolini 38.95

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

**ALASKAN KING CRAB**  
Pappardelle pasta lg 70.95 md 63.95

\*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.

## 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  
tomato, pickles, 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, honey bacon, red  
onion, avocado, cheddar & Jack  
cheese in a creamy vinaigrette  
Chicken Tenderloins 16.95  
Fried Crawfish 17.95  
Grilled Salmon\* 20.95

**CAESAR SALAD**  
Herb croutons, Parmesan cheese  
& Caesar dressing  
Grilled Chicken 16.95  
Grilled Shrimp 17.95  
Blackened Salmon\* 20.95

## CHEF SELECTIONS

**TILAPIA LADEAUX**  
Blackened tilapia, sautéed shrimp, crawfish butter,  
spinach, butternut squash 22.95

✦ **MISSISSIPPI CATFISH & YUKON GOLD POTATOES**  
Blackened catfish, wilted spinach, light  
lemon butter, toasted almonds 15.95

**PAN-GRILLED TILAPIA**  
Toasted hazelnuts, brown-butter, spaghetti squash 17.95

✦ **GINGER GLAZED SALMON\***  
Seared salmon, shrimp, sweet ginger glaze,  
green beans, toasted almonds, white rice 16.95

✦ **COSTA RICAN MAHI & CRAB**  
Pan-grilled mahi, lump crab, light lemon butter,  
buttered Yukon gold potatoes 20.95

✦ **MISSISSIPPI CATFISH & SHRIMP ETOUFFEE**  
Blackened catfish, shrimp etouffee, dirty rice 15.95

## FRIED SEAFOOD

**FRIED SHRIMP COMBO**  
With fried tilapia, chicken tenderloins & French fries 13.95

**FRIED SHRIMP**  
French fries 15.95

**STUFFED CRAB COMBO**  
With chicken tenderloins, shrimp, French fries 14.95

**CRAWFISH COMBINATION**  
Crawfish etouffee & fried crawfish, dirty rice 24.95

## PASTA

**PASTA MARDI GRAS**  
Linguine, crawfish, andouille sausage, cremini mushrooms,  
marinara cream sauce, 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**  
Red beans & rice 16.95

**MIXED SEAFOOD GRILL**  
A skewer of assorted char-grilled seafood & vegetables, dirty rice 19.95