

COLD APPETIZERS

SHRIMP COCKTAIL
FRESH GULF SHRIMP, CHUNKY
AVOCADOES & PICO DE GALLO
IN A SPICY COCKTAIL SAUCE
7.95

**TRADITIONAL SHRIMP
COCKTAIL**
WITH COCKTAIL SAUCE
5.95

**MIXED OYSTERS
& SHRIMP***
HALF DOZEN OYSTERS &
A HALF DOZEN COLD BOILED SHRIMP
6.95

OYSTER APPETIZERS

TEXAS GULF COAST OYSTERS*
ON THE HALF SHELL
HALF DOZEN . . . 2.95 DOZEN . . . 3.95

OYSTERS PAPPADÉAUX
WITH CRABMEAT, SPINACH & HOLLANDAISE . . . 11.25

OYSTER TRIO
A COMBINATION OF OYSTERS ST. PHILLIP,
BATON ROUGE & PAPPADÉAUX 12.25

OYSTERS BATON ROUGE
OYSTERS ON THE HALF SHELL BAKED WITH
A PARMESAN ROMANO CHEESE SAUCE 11.25

OYSTERS ST. PHILLIP OYSTERS ON
THE HALF SHELL BAKED WITH SHRIMP, BACON,
ROASTED PEPPERS & ITALIAN BREAD CRUMBS . . 11.25

HOT APPETIZERS

CRISPY FRIED ALLIGATOR
WITH FRESH CUT POTATO STICKS
& CREOLE DIPPING SAUCE 11.95 . . 7.95

FRIED CALAMARI
WITH A SPICY MARINARA SAUCE
& LEMON AIOLI 11.95 . . 7.95

COCONUT SHRIMP WITH A CAJUN
SLAW & A SPICY, SWEET DIPPING SAUCE 9.95

MOZZARELLA CHEESE STICKS
WITH A SPICY MARINARA SAUCE. 6.95

PAN SEARED FROG LEGS
WITH SPICY GARLIC BUTTER, TOMATO & HERBS WITH
GRILLED FRENCH BREAD 7.95

ONION RINGS 3.95

BOUDIN CAJUN SAUSAGE
STUFFED WITH DIRTY RICE 5.95

CRABFINGERS FRIED OR SAUTÉED 11.95

**BLACKENED SHRIMP &
CRAWFISH FONDEAUX**
WITH GARLIC BREAD 13.95
ADD OYSTERS 1.50

LUMP CRAB & SPINACH DIP
SERVED WITH GARLIC BREAD 12.75

JUMBO LUMP CRAB CAKES
SERVED OVER CRAWFISH IN
A LIGHT BUTTER SAUCE . . . 2 18.95 . . 1 12.95

APPETIZER TRIO
MINI SHRIMP & CRAWFISH FONDEAUX,
FRIED ALLIGATOR & CALAMARI 13.95

SALADS

PAPPAS GREEK SALAD

OUR ORIGINAL SALAD TOSSED WITH FRESH VEGETABLES, IMPORTED KALAMATA OLIVES, CAPERS,
SOLINIKA PEPPERS, OREGANO & FETA CHEESE IN PAPPAS GREEK DRESSING, PREPARED TABLESIDE.

ADD JUMBO LUMP CRABMEAT 4.95

SMALL 8.95	MEDIUM 12.95	LARGE 15.95
SERVES 1-2	SERVES 2-4	SERVES 5-6

CLASSIC CAESAR
CHOPPED ROMAINE HEARTS, CROUTONS,
PARMESAN CHEESE & CAESAR DRESSING 5.45

CRISP WEDGE SALAD
WITH BLEU CHEESE DRESSING, BACON,
TOMATOES, CARROTS & GREEN ONION 5.45

BEEFSTEAK TOMATO SALAD
WITH CRUMBLÉD BLEU CHEESE,
CRISP RED ONION & A LIGHT VINAIGRETTE 5.45
ADD JUMBO LUMP CRABMEAT 4.95

HOUSE SALAD
MIXED LETTUCE, CROUTONS, TOMATOES,
RED ONIONS & CHOICE OF DRESSING 4.45

GUMBOS

	BOWL	CUP
“LOUISIANA” SHRIMP GUMBO	8.25	6.25

“LOUISIANA” SEAFOOD GUMBO	8.25	6.25
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	BOWL	CUP
ANDOUILLE SAUSAGE & SEAFOOD GUMBO.	8.25	6.25

CRAWFISH BISQUE CREAM STYLE.	8.25	6.25
LOBSTER BISQUE CREAM STYLE	8.95	7.95

*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.

18% Gratuity will be added to parties of 8 or more.

FRIED SEAFOOD

SERVED WITH FRENCH FRIES. ADD A SOFT SHELL CRAB FOR 4.95.

FRIED SHRIMP	LARGE. . .	18.95 . . .	MEDIUM. . .	16.95 . . .	SMALL. . .	14.95
FRIED OYSTERS						14.75
STUFFED CRAB						14.75
FRIED SHRIMP & OYSTERS						15.75
CRABFINGER DINNER						16.95
STUFFED SHRIMP						15.75
FRIED SHRIMP & CAJUN FRIED CHICKEN TENDERLOINS						16.75
CAJUN FRIED CHICKEN TENDERLOINS	LARGE. . .	13.95 . . .	MEDIUM. . .			8.95
FRIED CRAWFISH DINNER	LARGE. . .	17.45 . . .	MEDIUM. . .			10.45
FRIED CATFISH FILLETS						19.95
FRIED SHRIMP & CATFISH FILLETS						19.95
FRIED SOFT SHELL CRAB	3. . .	19.95	2. . .			17.95
SEAFOOD PLATTER FRIED SHRIMP, FRIED OYSTERS, FRIED CATFISH FILLET, STUFFED SHRIMP & STUFFED CRAB						21.95
PAPPADEAUX PLATTER OUR SEAFOOD PLATTER WITH EXTRA SHRIMP, CATFISH & CRAWFISH						24.95

FROM THE GRILL


ENTRÉES BELOW FEATURE THE FRESHEST FISH FILLET AVAILABLE.

JUMBO SHRIMP BROCHETTE CHAR-GRILLED BACON WRAPPED SHRIMP FILLED WITH MONTEREY JACK CHEESE & A SLIVER OF JALAPENO WITH DIRTY RICE						19.95
SOFT SHELL CRAB PAN-BROILED	3. . .	19.95	2. . .			17.95
MIXED SEAFOOD GRILL TWO SKEWERS OF ASSORTED SEAFOOD CHAR-GRILLED OVER DIRTY RICE						19.95
CATFISH OPELOUSAS BLACKENED WITH OYSTERS, SHRIMP & CRABMEAT IN A LEMON GARLIC BUTTER SAUCE WITH DIRTY RICE						21.95
PONTCHARTRAIN PANBROILED FILLET TOPPED WITH CRABMEAT & SHRIMP IN A BROWN-BUTTER WINE SAUCE WITH DIRTY RICE						22.95

CAJUN SPECIALTIES

SHRIMP CREOLE SERVED WITH WHITE RICE						16.95
CRAWFISH ETOUFFEE SERVED WITH DIRTY RICE						19.95
SHRIMP ETOUFFEE SERVED WITH WHITE RICE						19.95
CRAWFISH PLATTER FRIED CRAWFISH & CRAWFISH ETOUFFEE						21.95
PASTA MARDI GRAS LINGUINE TOSSED WITH CRAWFISH, ANDOUILLE SAUSAGE & CRIMINI MUSHROOMS IN A MARINARA CREAM SAUCE TOPPED WITH JUMBO GRILLED SHRIMP						21.95

STEAK & CHICKEN

CHICKEN BREAST 10-12 OZ. WITH GARLIC MASHED POTATOES & BROCCOLI						16.95
CERTIFIED ANGUS BEEF RIB-EYE 16 OZ. WITH GARLIC MASHED POTATOES & BROCCOLI						28.95
FILET MIGNON WITH GARLIC MASHED POTATOES & ASPARAGUS	10 OZ. 29.95		6 OZ. 25.95			
FILET MIGNON OSCAR 6 OZ. FILET FINISHED WITH JUMBO LUMP CRABMEAT & BEARNAISE WITH GARLIC MASHED POTATOES & ASPARAGUS						27.95
FILET MIGNON  6 OZ. FILET FINISHED WITH CREAMED SPINACH & CRISPY FRIED OYSTERS, WITH GARLIC MASHED POTATOES & ASPARAGUS. DEAUXLICIOUS!						27.95
FILET MIGNON & GRILLED ROCK LOBSTER WITH GARLIC MASHED POTATOES & FRESH GREEN BEANS						31.95

LOBSTER & CRAB

LIVE MAINE LOBSTER STEAMED LOBSTER BY THE POUND SERVED WITH MELTED BUTTER & LINGUINE WITH TOMATO & BASIL						ASK YOUR SERVER
AUSTRALIAN LOBSTER TAIL 8-10 OZ. SERVED WITH DIRTY RICE & BROCCOLI						29.95
ALASKAN KING CRAB SERVED WITH A SIDE OF PASTA	LARGE . . .	29.95	MEDIUM . . .			19.95

SIDES

ASPARAGUS	SUBSTITUTE 3.95 . .	5.95	BUTTERNUT SQUASH &	
BROCCOLI		3.75	GREEN BEAN MEDLEY	3.95
GARLIC BREAD		3.45	GARLIC MASHED POTATOES	3.55
RED BEANS & RICE		3.75	DIRTY RICE	2.75
FRESH GREEN BEANS		3.75	FRENCH FRIES	2.55
GREEN BEANS & NEW POTATOES		3.75	ONION RINGS	3.95
BAKED POTATO	SUBSTITUTE 2.75 . .	3.95	SPAGHETTI SQUASH	3.75

CHEF SELECTIONS

From the Grill



✿ INDICATES NEW ITEMS

ADD A CAESAR SALAD OR DINNER SALAD FOR 2.95

COSTA RICAN

TILAPIA LAFAYETTE 11 oz. **19.95** 7 oz. **16.95**

GRILLED TILAPIA TOPPED WITH FRESH LUMP CRABMEAT, SHRIMP, TOMATOES, CAPERS & BASIL IN BEURRE BLANC WITH FRESH GREEN BEANS & SPAGHETTI SQUASH.

✿ **SEARED SEA BASS** 8 oz. **22.95**

SERVED OVER WHITE RICE WITH SHRIMP, CRAWFISH & ANDOUILLE SAUSAGE IN A RED PEPPER TOMATO SAUCE.

MAHI DIABLO 11 oz. **22.95** 7 oz. **18.95**

CHAR-GRILLED MAHI TOPPED WITH CRAWFISH, CRABMEAT & PICO DE GALLO IN A LEMON GARLIC BUTTER SAUCE WITH GREEN BEANS & SPAGHETTI SQUASH.

TUNA TAMBOUR* 10 oz. **24.95**

SEARED TUNA WITH A CHILI CRUST FINISHED WITH JUMBO LUMP CRABMEAT IN BEURRE BLANC WITH GREEN BEAN FRIT.

CEDAR PLANK ATLANTIC SALMON* 10 oz. **22.95**

TOPPED WITH GARLIC HERB BUTTER & BROILED ON A SMOKEY CEDAR PLANK WITH ASPARAGUS.

✿ **BLACKENED MAHI MATINA** 7 oz. **19.95**

BLACKENED MAHI WITH SEARED SHRIMP & A JUMBO SCALLOP WITH BUTTERNUT SQUASH & FRESH GREEN BEAN MEDLEY.

HAZELNUT CRUSTED TILAPIA 11 oz. **19.95**

TOPPED WITH SHRIMP & GARDEN RIPE TOMATOES IN A LIGHT WHITE WINE SAUCE WITH FRESH GREEN BEANS.

REDFISH PALACIOS† 11 oz. **22.95**

SEARED REDFISH FILLET FINISHED WITH SAUTEED SHRIMP, CRAWFISH, DICED TOMATOES & FRESH BASIL IN A LIGHT BUTTER SAUCE WITH GREEN BEANS & NEW POTATOES.

BLACKENED CATFISH OPELOUSAS 12 oz. **21.95**

WITH OYSTERS, SHRIMP & CRABMEAT IN A LEMON GARLIC BUTTER SAUCE WITH DIRTY RICE.

✿ **LOBSTER IN A POT** **24.95**

1 LB. LIVE MAINE LOBSTER STEAMED IN YOUR OWN POT WITH JUMBO SHRIMP, CORN, RED POTATOES, ONION & ANDOUILLE SAUSAGE IN A LOBSTER BROTH WITH GARLIC BREAD.

STUFFED SHRIMP MONTAGE **19.95**

OVEN BAKED JUMBO SHRIMP FILLED WITH OUR DELICIOUS "MARYLAND-STYLE" LUMP CRAB CAKE & FINISHED WITH A PARMESAN CHEESE SAUCE SERVED WITH FRESH GREEN BEANS.

SCALLOPS LACOMBE **19.95**

TENDER JUMBO SEA SCALLOPS SEARED WITH FRESH GARLIC & CAPERS IN A BROWN BUTTER SAUCE SERVED OVER GREEN BEANS & FINISHED WITH TOASTED ALMONDS & CRISPY ONIONS.

✿ **THE BIG BAY PLATTER** **25.95**

GRILLED SHRIMP, CARIBBEAN LOBSTER TAILS & SHRIMP MONTAGE WITH FRESH GREEN BEANS & DIRTY RICE.

NAKED FISH

ATLANTIC SALMON* 11 oz. **20.95** 7 oz. **16.95**

CHAR-GRILLED WITH GREEN BEANS.

COSTA RICAN TILAPIA 11 oz. **16.95** 7 oz. **13.95**

PAN-GRILLED WITH SAUTEED ZUCCHINI RIBBONS.

COSTA RICAN MAHI 11 oz. **19.95** 7 oz. **16.95**

BLACKENED WITH DIRTY RICE.

Your choice of our Signature Sauces

LEMON CAPER
SAUCE

LEMON &
HERB OLIVE OIL

GARLIC BUTTER-
SCAMPI STYLE

Wines by the Glass

WINES CHOSEN BY OUR SOMMELIER TO GO WITH OUR CHEF SELECTIONS.

RIESLING
RUDI WIEST SELECTION
"RHEIN RIVER",
GERMANY

THIS LIGHTLY SWEET
RIESLING MATCHES
WELL WITH OUR
BLACKENED SEAFOOD.

GLASS **7.00**
BOTTLE **28.00**

PINOT NOIR
CONO SUR, CHILE
THIS PINOT NOIR WILL PAIR
WELL WITH OUR FRESH
SALMON AND
TUNA SELECTIONS.

GLASS **6.00**
BOTTLE **26.00**

CHARDONNAY
FREI BROTHERS,
SONOMA COUNTY,
CALIFORNIA

THIS CHARDONNAY IS RICH
AND DELICIOUS AND Pairs
WELL WITH GRILLED AND
OVEN BROILED SELECTIONS.

GLASS **8.00**
BOTTLE **32.00**

†DEPENDING ON AVAILABILITY, REDFISH MAY BE SUBSTITUTED WITH OTHER FISH OF THE SAME FAMILY, WHICH INCLUDES CORVINA, BLACK DRUM OR RED DRUM.

LUNCH FEATURES

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

ADD A CAESAR SALAD OR DINNER SALAD FOR 2.25

SENIORS, 62 OR OVER, MAY ENJOY LUNCH MENU PRICES 7 DAYS A WEEK.

✿ INDICATES NEW ITEMS.

SOUP, SALADS & SANDWICHES

LOUISIANA GUMBO & GARDEN SALAD 7.95

YOUR CHOICE OF A STEAMING BOWL OF GUMBO OR CRAWFISH BISQUE
& OUR FRESH GARDEN SALAD.

✿ **CRISPY TILAPIA SANDWICH 9.95**

CRISPY FRIED TILAPIA ON A HOAGIE BUN WITH COCKTAIL & TARTAR SAUCE,
LETTUCE & RED ONIONS WITH HAND CUT FRENCH FRIES.

PAPPADEAUX STEAK SANDWICH 9.95

GRILLED RIB-EYE STEAK SERVED ON FRENCH BREAD BUN WITH HORSERADISH MAYONNAISE,
GRILLED ONIONS, TOMATO & ARUGULA, SERVED WITH HAND CUT FRENCH FRIES.

LOUISIANA GUMBO & POBOY 8.95

CHOICE OF HALF BLACKENED CATFISH, FRIED SHRIMP
OR FRIED OYSTER POBOY & A CUP OF GUMBO OR CRAWFISH BISQUE.

POBOYS 9.95

CHOICE OF CATFISH, OYSTER, SHRIMP OR SHRIMP & OYSTER ON A FRESHLY BAKED HOAGIE BUN
WITH COLESLAW IN A CREAMY REMOULADE DRESSING, SERVED WITH FRENCH FRIES.

FRIED SEAFOOD

FRIED SHRIMP 9.95

SERVED WITH FRENCH FRIES.

SAMPLER PLATTER 13.95

FRIED GULF SHRIMP, CRAWFISH & CATFISH, SERVED WITH FRENCH FRIES.

CRAWFISH COMBINATION. 15.95

CRAWFISH ETOUFFEE & FRIED CRAWFISH WITH DIRTY RICE.

FRESH FISH

GINGER SALMON* 10.95

GRILLED SALMON FILLET TOPPED WITH GINGER BUTTER
& SERVED WITH ALMOND GREEN BEANS.

✿ **WOOD ROASTED TILAPIA 11.95**

OVEN BAKED TILAPIA FINISHED WITH SHRIMP IN A
LIGHT CITRUS BUTTER WITH FRESH GREEN BEANS.

PAN-GRILLED TILAPIA. 9.95

TOPPED WITH TOASTED HAZELNUTS & BROWN BUTTER SERVED WITH GREEN BEANS & POTATOES.

CAJUN COMBO 12.95

BLACKENED CATFISH FILLET SERVED WITH DIRTY RICE & SHRIMP CREOLE OVER WHITE RICE.

MIXED SEAFOOD GRILL. 12.95

A SKEWER OF ASSORTED CHAR-GRILLED SEAFOOD & VEGETABLES, SERVED WITH DIRTY RICE.

PASTA

PASTA MARDI GRAS 13.95

LINGUINE TOSSED WITH CRAWFISH, ANDOUILLE SAUSAGE & CRIMINI MUSHROOMS
IN A MARINARA CREAM SAUCE TOPPED WITH JUMBO GRILLED SHRIMP.

CHICKEN LINGUINE PICAYUNE 9.95

LINGUINE TOSSED WITH GRILLED CHICKEN BREAST, MUSHROOMS,
SPINACH, BROCCOLI, GARLIC & EXTRA VIRGIN OLIVE OIL.

SPECIALTY SALADS

✿ **SEAFOOD COBB SALAD LARGE 18.95 . . MEDIUM 9.95**

JUMBO LUMP CRABMEAT & SHRIMP OVER AN ICEBERG & SPINACH MIX
WITH APPLEWOOD BACON, BLEU CHEESE, CHUNKS OF AVOCADO & TOMATO,
DRIZZLED WITH VINAIGRETTE. SERVED WITH YOUR CHOICE OF DRESSING.

PAPPADEAUX SALAD 10.95

SIGNATURE SALAD OF SPINACH, ROMAINE & HERBS TOSSED IN A CHILI LIME
VINAIGRETTE WITH FRESH JICAMA, CUCUMBER, PEANUTS & AVOCADO FINISHED
WITH YOUR CHOICE OF SWEET & SPICY GLAZED BEEF FILET, GRILLED SHRIMP
OR GRILLED CHICKEN BREAST.

GRILLED SHRIMP OR CHICKEN CAESAR SALAD. . 12.95

GRILLED SHRIMP OR CHICKEN OVER ROMAINE LETTUCE TOSSED
WITH A CREAMY CAESAR DRESSING & PARMESAN CHEESE.

CHOPPED SALAD 11.95

FRIED CHICKEN TENDERLOINS OR CRAWFISH ON A CHOPPED GREEN
SALAD WITH TOMATOES, EGG, BACON, RED ONION, AVOCADO, CHEDDAR
& MONTEREY JACK CHEESE TOSSED IN A CREAMY CREOLE DRESSING.

LOBSTER SEAFOOD SALAD 15.95

COLD BOILED LOBSTER, SCALLOPS & SHRIMP OVER FRESH GREENS
IN A CREAMY CITRUS VINAIGRETTE WITH TOASTED CASHEWS.