

## CAJUN DINNERS TO GO

### APPETIZERS & SALADS

LARGE BOILED SHRIMP . . . . .	11.00	LB. WHOLE	15.00	LB. PEELED
CRAWFISH BISQUE (SERVES 6 TO 8) . . . . .	22.95	½ GALLON		
GUMBO WITH MEAT & WHITE RICE (SERVES 6 TO 8) . . . . .	22.95	½ GALLON		
GREEK SALAD (SERVES 6-8, ADD 3.25 PER PERSON) . . . . .	16.75			
GARLIC BREAD (2 SLICES PER PERSON, SERVES 6) . . . . .	8.95			

### PAPPADEAUX FAMILY PACKS

VALUE PACK #1 (SERVES 4) . . . . .	52.45
20 FRIED SHRIMP, 1 LB. CAJUN CHICKEN TENDERLOINS, 4 CATFISH FILLETS, 1 QUART DIRTY RICE.	
VALUE PACK #2 (SERVES 6-8) . . . . .	67.95
40 FRIED SHRIMP, 1½ LBS. CAJUN CHICKEN TENDERLOINS, 8 CATFISH FILLETS, 1 QUART DIRTY RICE.	
VALUE PACK #3 (SERVES 6) . . . . .	73.95
40 FRIED SHRIMP, 1½ LBS. CRAWFISH, 6 CATFISH FILLETS WITH 1 QUART OF DIRTY RICE.	
VALUE PACK #4 (SERVES 8) . . . . .	114.95
60 FRIED SHRIMP, 2 LBS. FRIED CRAWFISH, 8 CATFISH FILLETS, 8 STUFFED CRAB WITH 2 QUARTS DIRTY RICE.	
VALUE PACK #5 (SERVES 10-12) . . . . .	124.95
1 GALLON GUMBO OR BISQUE, 90 FRIED SHRIMP, 3 LBS. CAJUN CHICKEN TENDERLOINS, ½ GALLON DIRTY RICE.	

### CAJUN FAVORITES

CAJUN COMBO (SERVES 10) . . . . .	89.95
BLACKENED CATFISH FILLETS, SERVED WITH DIRTY RICE & SHRIMP CREOLE WITH WHITE RICE.	
CRAWFISH COMBINATION (SERVES 10) . . . . .	89.95
FRIED CRAWFISH AND CRAWFISH ETOUFFEE SERVED WITH DIRTY RICE.	
PASTA MARDI GRAS (SERVES 10) . . . . .	99.95
LINGUINE TOSSED WITH CRAWFISH, ANDOUILLE SAUSAGE & CRIMINI MUSHROOMS IN A MARINARA CREAM SAUCE TOPPED WITH GRILLED SHRIMP. SERVED WITH GARLIC BREAD.	
MIXED SEAFOOD GRILL (SERVES 10) . . . . .	109.95
SKEWER OF SEASONED GRILLED SEAFOOD AND FRESH VEGETABLES SERVED WITH DIRTY RICE.	

### FRIED SEAFOOD

SERVED WITH FRENCH FRIES. MINIMUM 3 LBS.

CHICKEN TENDERLOINS . . . . .	9.95	LB.
FRIED CRAWFISH . . . . .	11.95	LB.
FRIED CATFISH . . . . .	12.95	LB.
FRIED SHRIMP . . . . .	15.95	LB.

### SAUCES AND SIDES

CRAWFISH ETOUFFEE WITH DIRTY RICE (SERVES 6) . . . . .	32.95	½ GALLON
SHRIMP CREOLE WITH WHITE RICE (SERVES 6) . . . . .	32.95	½ GALLON
SHRIMP ETOUFFEE WITH WHITE RICE (SERVES 6) . . . . .	32.95	½ GALLON
RED BEANS WITH WHITE RICE (SERVES 8 TO 10) . . . . .	9.95	½ GALLON
FRESH VEGETABLE MEDLEY (SERVES 8-10) . . . . .	19.95	

### 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 DINNER SALAD OR CAESAR SALAD 2.50

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

✦ INDICATES NEW ITEMS

### SOUP, SALADS & SANDWICHES

LOUISIANA GUMBO & GARDEN SALAD . . . . .	8.75
YOUR CHOICE OF A STEAMING BOWL OF GUMBO OR CRAWFISH BISQUE & OUR FRESH GARDEN SALAD.	
✦ CRISPY TILAPIA SANDWICH . . . . .	10.95
CRISPY FRIED TILAPIA ON A HOAGIE BUN WITH COCKTAIL & TARTAR SAUCE, LETTUCE & RED ONIONS WITH HAND CUT FRENCH FRIES.	
PAPPADEAUX STEAK SANDWICH . . . . .	10.95
GRILLED RIB-EYE STEAK SERVED ON FRENCH BREAD BUN WITH HORSE RADISH MAYONNAISE, GRILLED ONIONS, TOMATO & ARUGULA, SERVED WITH HAND CUT FRENCH FRIES.	
LOUISIANA GUMBO & POBOY . . . . .	9.85
CHOICE OF HALF BLACKENED CATFISH, FRIED SHRIMP OR FRIED OYSTER POBOY & A CUP OF GUMBO OR CRAWFISH BISQUE.	
POBOYS . . . . .	10.95
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 SERVED WITH FRENCH FRIES . . . . .	10.95
SAMPLER PLATTER . . . . .	15.35
FRIED GULF SHRIMP, CRAWFISH & CATFISH, SERVED WITH FRENCH FRIES.	
CRAWFISH COMBINATION . . . . .	17.55
CRAWFISH ETOUFFEE & FRIED CRAWFISH WITH DIRTY RICE.	

### FRESH FISH

GINGER SALMON* . . . . .	12.05
GRILLED SALMON FILLET TOPPED WITH GINGER BUTTER & SERVED WITH ALMOND GREEN BEANS.	
✦ WOOD ROASTED TILAPIA . . . . .	13.15
OVEN BAKED TILAPIA FINISHED WITH SHRIMP IN A LIGHT CITRUS BUTTER WITH FRESH GREEN BEANS.	
PAN-GRILLED TILAPIA . . . . .	10.95
TOPPED WITH TOASTED HAZELNUTS & BROWN BUTTER SERVED WITH GREEN BEANS & POTATOES.	
CAJUN COMBO . . . . .	14.25
BLACKENED CATFISH FILLETS SERVED WITH DIRTY RICE & SHRIMP CREOLE OVER WHITE RICE.	
MIXED SEAFOOD GRILL . . . . .	14.25
A SKEWER OF ASSORTED CHAR-GRILLED SEAFOOD & VEGETABLES, SERVED WITH DIRTY RICE.	

### PASTA

PASTA MARDI GRAS . . . . .	15.35
LINGUINE TOSSED WITH CRAWFISH, ANDOUILLE SAUSAGE & CRIMINI MUSHROOMS IN A MARINARA CREAM SAUCE TOPPED WITH JUMBO GRILLED SHRIMP.	
CHICKEN LINGUINE PICAYUNE . . . . .	10.95
LINGUINE TOSSED WITH GRILLED CHICKEN BREAST, MUSHROOMS, SPINACH, BROCCOLI, GARLIC & EXTRA VIRGIN OLIVE OIL.	

### SPECIALTY SALADS

✦ SEAFOOD COBB SALAD . . . . .	20.85
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 . . . . .	12.05
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 . . . . .	14.25
GRILLED SHRIMP OR CHICKEN OVER ROMAINE LETTUCE TOSSED WITH A CREAMY CAESAR DRESSING & PARMESAN CHEESE.	
CHOPPED SALAD . . . . .	13.15
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 . . . . .	17.55
COLD BOILED LOBSTER, SCALLOPS & SHRIMP OVER FRESH GREENS IN A CREAMY CITRUS VINAIGRETTE WITH TOASTED CASHEWS.	



*Where fresh meets festive.*

#### HOUSTON

2226 FM 1960  
AT KUYKENDAH  
281.893.0206  
FAX: 281.580.1840

6015 WESTHEIMER  
AT GREENRIDGE  
713.782.6310  
FAX: 713.782.5614

13080 HWY 290  
AT HOLLISTER  
713.460.1203  
FAX: 713.460.9027

2525 SOUTH LOOP WEST  
AT S. MAIN  
713.665.3155  
FAX: 713.668.8970

10499 I-10  
AT SAM HOUSTON TOLLWAY  
713.722.0221  
FAX: 713.722.0717

7110 FM 1960 WEST  
281.580.5245  
FAX: 281.580.1628

2410 RICHMOND  
AT KIRBY  
713.527.9137  
FAX: 713.523.7839

12711 HWY 59 S.  
AT CORPORATE DR.  
281.240.5533  
FAX: 281.240.8715

12109 WESTHEIMER  
281.497.1110  
FAX: 281.497.8198

#### CONROE

18165 I-45 SOUTH  
936.321.4200  
FAX: 936.321.4205

#### BEAUMONT

4040 I-10 SOUTH  
409.842.1339  
FAX: 409.842.0710

#### SAN ANTONIO

76 NORTH EAST LOOP 410  
210.340.7143  
FAX: 219.340.0572

#### RICHARDSON

725 S. CENTRAL  
EXPRESSWAY  
972.235.1181  
FAX: 972.235.6762

#### AUSTIN

6319 I-35 N.  
AT 290  
512.452.9363  
FAX: 512.452.8541

#### DALLAS

3520 OAK LAWN  
214.521.4700  
FAX: 214.521.4726

#### 10428 LOMBARDY LN.

214.358.1912  
FAX: 214.358.1801

#### 18349 DALLAS PARKWAY

972.447.9616  
FAX: 972.447.9623

#### BEDFORD

2121 AIRPORT FRWY.  
817.571.4696  
FAX: 817.571.3956

#### FORT WORTH

2708 WEST FREEWAY  
817.877.8843  
FAX: 817.877.8860

#### ARLINGTON

1304 COPELAND RD.  
AT COLLINS  
817.543.0544  
FAX: 817.543.0548

#### DUNCANVILLE

800 E HWY 67  
972.572.0580  
FAX: 972.572.0585

WWW.PAPPADEAUX.COM

## SHRIMP & OYSTER APPETIZERS

SHRIMP COCKTAIL FRESH GULF SHRIMP, CHUNKY AVOCADOES & PICO DE GALLO IN A SPICY COCKTAIL SAUCE . . . . .	8.75
TRADITIONAL SHRIMP COCKTAIL WITH COCKTAIL SAUCE . . . . .	6.55
OYSTERS ST. PHILLIP OYSTERS ON THE HALF SHELL BAKED WITH SHRIMP, BACON, ROASTED PEPPERS & ITALIAN BREAD CRUMBS . . . . .	12.40
OYSTERS BATON ROUGE OYSTERS ON THE HALF SHELL BAKED WITH A PARMESAN ROMANO CHEESE SAUCE . . . . .	12.40
OYSTERS PAPPADÉAUX WITH CRABMEAT, SPINACH & HOLLANDAISE . . . . .	12.40
OYSTER TRIO A COMBINATION OF OYSTERS ST. PHILLIP, BATON ROUGE & PAPPADÉAUX . . . . .	13.50

## HOT APPETIZERS

CRISPY FRIED ALLIGATOR WITH FRESH CUT POTATO STICKS & CREOLE DIPPING SAUCE . . . LARGE	13.15	. . . MEDIUM	8.75
FRIED CALAMARI WITH MARINARA SAUCE. . . . . LARGE	13.15	. . . MEDIUM	8.75
COCONUT SHRIMP WITH A CAJUN SLAW & A SPICY, SWEET DIPPING SAUCE . . . . .	10.95		
PAN SEARED FROG LEGS WITH SPICY GARLIC BUTTER, TOMATO & HERBS WITH GRILLED FRENCH BREAD . . . . .	8.75		
BLACKENED SHRIMP & CRAWFISH FONDEAUX WITH GARLIC BREAD . . . . .	15.35		
ADD OYSTERS 1.65			
ONION RINGS . . . . .	4.35		
BOUDIN CAJUN SAUSAGE STUFFED WITH DIRTY RICE . . . . .	6.55		
CRABFINGERS FRIED OR SAUTÉED . . . . .	13.15		
LUMP CRAB & SPINACH DIP SERVED WITH GARLIC BREAD . . . . .	14.05		
JUMBO LUMP CRABCAKES SERVED OVER CRAWFISH IN A LIGHT BUTTER SAUCE . . . . . 2	20.85	. . . . . 1	14.25
APPETIZER TRIO MINI SHRIMP & CRAWFISH FONDEAUX, FRIED ALLIGATOR & CALAMARI . . . . .	15.35		

## SALADS

PAPPAS GREEK SALAD OUR ORIGINAL SALAD TOSSED WITH FRESH VEGETABLES, IMPORTED KALAMATA OLIVES, CAPERS, SOLINKA PEPPERS, OREGANO & FETA CHEESE IN PAPPAS GREEK DRESSING. ADD JUMBO LUMP CRABMEAT 5.45	SMALL 9.85	MEDIUM 14.25	LARGE 17.55
	SERVES 1-2      SERVES 3-4      SERVES 5-6		
CLASSIC CAESAR SALAD CHOPPED ROMAINE HEARTS, CROUTONS, PARMESAN CHEESE & CAESAR DRESSING . . . . .	6.00		
CRISP WEDGE SALAD WITH BLEU CHEESE DRESSING, BACON, TOMATOES, CARROTS & GREEN ONION . . . . .	6.00		
BEEFSTEAK TOMATO SALAD WITH CRUMBLÉD BLEU CHEESE, CRISP RED ONION & A LIGHT VINAIGRETTE . . . . .	6.00		
ADD JUMBO LUMP CRABMEAT 5.45			
HOUSE SALAD MIXED LETTUCE, CROUTONS, TOMATOES, RED ONIONS & CHOICE OF DRESSING . . . . .	4.90		

## GUMBOS

	BOWL	CUP
“LOUISIANA” SHRIMP GUMBO . . . . .	9.10	6.90
“LOUISIANA” SEAFOOD GUMBO . . . . .	9.10	6.90
ANDOUILLE SAUSAGE & SEAFOOD GUMBO. . . . .	9.10	6.90
CRAWFISH BISQUE CREAM STYLE . . . . .	9.10	6.90
LOBSTER BISQUE CREAM STYLE . . . . .	9.85	8.75

\*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.

## FRIED SEAFOOD

SERVED WITH FRENCH FRIES. ADD A SOFT SHELL CRAB FOR 5.45

FRIED SHRIMP . . . . . LARGE	20.85	. . . MEDIUM	18.65	. . . SMALL	16.45
FRIED OYSTERS . . . . .	16.25				
STUFFED CRAB . . . . .	16.25				
FRIED SHRIMP & OYSTERS. . . . .	17.35				
CRABFINGER DINNER. . . . .	18.65				
STUFFED SHRIMP . . . . .	17.35				
FRIED SHRIMP & CAJUN FRIED CHICKEN TENDERLOINS . . . . .	18.45				
CAJUN FRIED CHICKEN TENDERLOINS . . . . . LARGE	15.35	. . . MEDIUM	9.85		
FRIED CRAWFISH DINNER . . . . . LARGE	19.20	. . . MEDIUM	11.50		
FRIED CATFISH FILLETS . . . . .	21.95				
FRIED SHRIMP & FRIED CATFISH FILLETS . . . . .	21.95				
FRIED SOFT SHELL CRAB. . . . . 3	21.95	. . . . . 2	19.75		
SEAFOOD PLATTER FRIED SHRIMP, FRIED OYSTERS, FRIED CATFISH FILLET, STUFFED SHRIMP & STUFFED CRAB . . . . .	24.15				
PAPPADÉAUX PLATTER OUR SEAFOOD PLATTER WITH EXTRA SHRIMP, CATFISH & CRAWFISH. . . . .	27.45				

## FROM THE GRILL

ENTREES BELOW FEATURE THE FRESHEST FISH FILLET AVAILABLE.

JUMBO SHRIMP BROCHETTE CHAR-GRILLED BACON WRAPPED SHRIMP FILLED WITH MONTEREY JACK CHEESE AND A SLIVER OF JALAPENO WITH DIRTY RICE . . . . .	21.95
SOFT SHELL CRAB PAN-BROILED . . . . . 3	21.95
. . . . . 2	19.75
MIXED SEAFOOD GRILL TWO SKEWERS OF ASSORTED SEAFOOD & VEGETABLES CHAR-GRILLED OVER DIRTY RICE . . . . .	21.95
CATFISH OPELOUSAS BLACKENED, WITH OYSTERS SHRIMP & CRABMEAT IN A LEMON GARLIC BUTTER SAUCE, WITH DIRTY RICE . . . . .	24.15
PONTCHARTRAIN PAN-BROILED FILLET WITH CRABMEAT AND SHRIMP IN A BROWN-BUTTER WINE SAUCE WITH DIRTY RICE . . . . .	25.25

## CAJUN SPECIALTIES

SHRIMP CREOLE WITH WHITE RICE . . . . .	18.65
CRAWFISH ETOUFFEE WITH DIRTY RICE . . . . .	21.95
SHRIMP ETOUFFEE WITH WHITE RICE . . . . .	21.95
CRAWFISH PLATTER HALF FRIED CRAWFISH, HALF ETOUFFEE WITH DIRTY RICE. . . . .	24.15
PASTA MARDI GRAS LINGUINE TOSSED WITH CRAWFISH, ANDOUILLE SAUSAGE & CRIMINI MUSHROOMS IN A MARINARA CREAM SAUCE TOPPED WITH JUMBO GRILLED SHRIMP . . . . .	24.15

## STEAK & CHICKEN

CHICKEN BREAST WITH GARLIC MASHED POTATOES & BROCCOLI . . . . . 10-12 oz.	18.65
CERTIFIED ANGUS BEEF RIB-EYE WITH GARLIC MASHED POTATOES & BROCCOLI . . . . . 16 oz.	31.85
FILET MIGNON WITH GARLIC MASHED POTATOES & ASPARAGUS . . . . . 10 oz.	32.95
. . . . . 6 oz.	28.55
FILET MIGNON OSCAR FILET FINISHED WITH JUMBO LUMP CRABMEAT & BEARNAISE WITH GARLIC MASHED POTATOES & ASPARAGUS . . . . . 6 oz.	30.75
FILET MIGNON PAPPADÉAUX FILET FINISHED WITH CREAMED SPINACH & CRISPY FRIED OYSTERS WITH GARLIC MASHED POTATOES & ASPARAGUS. DEALUXICIOUS! . . . . . 6 oz.	30.75
FILET MIGNON & GRILLED ROCK LOBSTER WITH GARLIC MASHED POTATOES & FRESH GREEN BEANS . . . . .	35.15

## LOBSTER & CRAB

LIVE MAINE LOBSTER WITH DRAWN BUTTER . . . . .	ASK YOUR SERVER
AUSTRALIAN LOBSTER TAIL SERVED WITH DIRTY RICE & BROCCOLI . . . . . 10-12 oz.	32.95
ALASKAN KING CRAB SERVED WITH A SIDE OF PASTA . . . . . LARGE	32.95
. . . . . MEDIUM	21.95

## CHEF SELECTIONS FROM THE GRILL

*Flown in Daily!*

ADD A CAESAR SALAD OR DINNER SALAD FOR 3.25

† INDICATES NEW ITEMS

COSTA RICAN TILAPIA LAYFAYETTE . . . . . 11 oz.	21.95	. . . . . 7 oz.	18.65
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.	25.25		
SERVED OVER WHITE RICE WITH SHRIMP, CRAWFISH & ANDOUILLE SAUSAGE IN A RED PEPPER TOMATO SAUCE.			
MAHI DIABLO . . . . . 11 oz.	25.25	. . . . . 7 oz.	20.85
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.	27.45		
SEARED TUNA WITH A CHILI CRUST FINISHED WITH JUMBO LUMP CRABMEAT IN BEURRE BLANC WITH GREEN BEAN FRIT.			
CEDAR PLANK ATLANTIC SALMON* . . . . . 10 oz.	25.25		
TOPPED WITH GARLIC HERB BUTTER & BROILED ON A SMOKEY CEDAR PLANK WITH ASPARAGUS.			
† BLACKENED MAHI MATINA. . . . . 7 oz.	21.95		
BLACKENED MAHI WITH SEARED SHRIMP & A JUMBO SCALLOP WITH BUTTERNUT SQUASH & FRESH GREEN BEAN MEDLEY.			
HAZELNUT CRUSTED TILAPIA . . . . . 11 oz.	21.95		
TOPPED WITH SHRIMP & GARDEN RIPE TOMATOES IN A LIGHT WHITE WINE SAUCE WITH FRESH GREEN BEANS.			
REDFISH PALACIOS† . . . . . 11 oz.	25.25		
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.	24.15		
WITH OYSTERS, SHRIMP & CRABMEAT IN A LEMON GARLIC BUTTER SAUCE WITH DIRTY RICE.			
† LOBSTER IN A POT . . . . .	27.45		
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 . . . . .	21.95		
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 . . . . .	21.95		
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 . . . . .	28.55		
GRILLED SHRIMP, CARIBBEAN LOBSTER TAILS & SHRIMP MONTAGE WITH FRESH GREEN BEANS & DIRTY RICE.			

## NAKED FISH

ATLANTIC SALMON* . . . . . 11 oz.	23.05	. . . . . 7 oz.	18.65
CHAR-GRILLED WITH GREEN BEANS.			
COSTA RICAN TILAPIA . . . . . 11 oz.	18.65	. . . . . 7 oz.	15.35
PAN-GRILLED WITH SAUTÉED ZUCCHINI RIBBONS.			
COSTA RICAN MAHI . . . . . 11 oz.	21.95	. . . . . 7 oz.	18.65
BLACKENED WITH DIRTY RICE.			

*Your choice of our Signature Sauces.* LEMON CAPER SAUCE      LEMON & HERB OLIVE OIL      GARLIC BUTTER - SCAMPI STYLE

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

## DESSERTS

HÄAGEN-DAZS® ICE CREAM. . . . . SCOOP	1.60	. . . . . BOWL	3.25
BREAD PUDDING WITH BOURBON SAUCE . . . . .	3.25		
SWEET POTATO PECAN PIE WITH ICE CREAM . . . . .	7.65		
BANANA WAFER PUDDING . . . . .	7.45		
PRALINE CHEESECAKE . . . . .	7.65		
VANILLA CHEESECAKE WITH FRESH STRAWBERRIES . . . . .	7.65		
KEY LIME PIE IN A GRAHAM CRACKER PECAN CRUST. . . . .	7.65		
TURTLE FUDGE BROWNIE WITH PECANS & VANILLA ICE CREAM . . . . .	7.65		
CREME BRULÉE WITH FRESH FRUIT . . . . .	7.65		

## BEVERAGES

COFFEE, TEA, SOFT DRINKS & LEMONADE . . . . .	2.75
JUICE . . . . .	2.95