

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

8.95

OYSTER APPETIZERS

CHEF SELECTION OYSTERS*

ON THE HALF SHELL

HALF DOZEN . . . 5.95 DOZEN . . .9.95

OYSTERS PAPPADÉAUX

WITH CRABMEAT, SPINACH & HOLLANDAISE . . . 11.25

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

OYSTER TRIO

A COMBINATION OF OYSTERS ST. PHILLIP,
BATON ROUGE & PAPPADÉAUX 11.25

HOT APPETIZERS

CRISPY FRIED ALLIGATOR

WITH FRESH CUT POTATO STICKS
& CREOLE DIPPING SAUCE 11.95

LARGE MEDIUM

. . . 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

FRIED FROG LEGS WITH FRENCH FRIES . 5.95

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

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

“LOUISIANA” SHRIMP

GUMBO 8.25 . . 6.25

BOWL CUP

“LOUISIANA” SEAFOOD

GUMBO 8.25 . . 6.25

ANDOUILLE SAUSAGE

& SEAFOOD GUMBO 8.25 . . 6.25

BOWL CUP

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. SUBSTITUTE A BAKED POTATO 1.95. ADD A CUP OF GUMBO 3.95.

FRIED SHRIMP	20	18.95	12	14.95	8	12.95
STUFFED CRAB			3	14.75	2	11.95
CRABFINGER DINNER (SEASONAL)						16.95
STUFFED SHRIMP			4	15.75	2	11.95
FRIED SHRIMP & CAJUN FRIED CHICKEN TENDERLOINS			.LG	16.75	MD	12.95
CAJUN FRIED CHICKEN TENDERLOINS			.LG	13.95	MD	8.95
FRIED CRAWFISH DINNER			.LG	17.45	MD	10.45
FRIED CATFISH FILLETS			4	19.95	2	13.95
FRIED SOFT SHELL CRAB			3	19.95	2	17.95
FRIED SHRIMP & CATFISH FILLETS						19.95
SAMPLER PLATTER FRIED SHRIMP, FRIED CATFISH FILLET, FRIED CRAWFISH & CHICKEN TENDERLOINS						19.95
SEAFOOD PLATTER FRIED SHRIMP, 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 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 & 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			.LG	34.95	SM	24.95

TO ANY ENTREE ADD A CAESAR SALAD OR A DINNER SALAD FOR 2.95.
ADD A CUP OF GUMBO FOR 3.95. SUBSTITUTE A BAKED POTATO FOR 1.95.

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 1.95	3.95	SPAGHETTI SQUASH	3.75

CHEF SELECTIONS

From the Grill

Flown in Daily!

✦ INDICATES NEW ITEMS

ADD A CAESAR SALAD OR DINNER SALAD FOR 2.95. ADD A CUP OF GUMBO 3.95.

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.

✦ **ALASKAN HALIBUT CRAB BAKE** 26.95

OVEN BAKED HALIBUT FINISHED WITH JUMBO LUMP CRAB TOPPING, WITH SAUTÉED ZUCCHINI & YELLOW SQUASH RIBBONS.

COSTA RICAN MAHI YVETTE 11 oz. 22.95 . . 7 oz. 18.95

BLACKENED MAHI FINISHED WITH SHRIMP, CRAWFISH, MUSHROOMS & SPINACH IN A MONTEREY JACK CHEESE SAUCE WITH DIRTY RICE.

✦ **CEDAR ROASTED COSTA RICAN TILAPIA** 19.95

HORSERADISH CRUSTED TILAPIA BROILED ON A SMOKEY CEDAR PLANK WITH FRESH GREEN BEAN POTATO MEDLEY.

CHILEAN SEA BASS 22.95

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

BLACKENED CATFISH OPELOUSAS 21.95

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

✦ **ALASKAN HALIBUT PICCATA** 26.95

PAN-GRILLED HALIBUT FINISHED WITH JUMBO LUMP CRABMEAT, LEMON SLICES & CAPERS IN A LIGHT LEMON BUTTER SAUCE WITH PARMESAN SMASHED POTATOES.

CEDAR PLANK ATLANTIC SALMON* 22.95

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

MAHI MAHI MATINA 19.95

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

✦ **ALMOND CRUSTED SNAPPER** 22.95

FINISHED WITH JUMBO LUMP CRABMEAT & FRESH TOMATOES IN A RICH BROWN BUTTER SAUCE WITH FRESH GREEN BEANS.

STUFFED SHRIMP MONTAGE 22.95

OVEN BAKED JUMBO SHRIMP FILLED WITH OUR "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 25.95

GRILLED SHRIMP, CARIBBEAN LOBSTER TAIL & 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 SAUTÉED 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

5 oz. GLASS 6.00
8 oz. GLASS 9.00
BOTTLE 28.00

PINOT NOIR
CONO SUR, CHILE

5 oz. GLASS 5.00
8 oz. GLASS 8.00
BOTTLE 26.00

CHARDONNAY
FREI BROTHERS,
SONOMA COUNTY,
CALIFORNIA

5 oz. GLASS 7.00
8 oz. GLASS 10.00
BOTTLE 32.00

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 HALIBUT SANDWICH 12.95**

FRESH ALASKAN HALIBUT BATTERED & FRIED CRISP ON A FRENCH BREAD BUN
WITH COCKTAIL & TARTAR SAUCE, CRISP SLAW & RED ONIONS.
SERVED 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 & PO BOY 8.95

CHOICE OF HALF BLACKENED CATFISH OR FRIED SHRIMP PO BOY
& A CUP OF GUMBO OR CRAWFISH BISQUE.

PO BOYS 9.95

CHOICE OF CATFISH OR SHRIMP 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. 13.95

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.