

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	1/2 GALLON		
GUMBO WITH MEAT & WHITE RICE (SERVES 6 TO 8)	22.95	1/2 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, 1 1/2 LBS. CAJUN CHICKEN TENDERLOINS, 8 CATFISH FILLETS, 1 QUART DIRTY RICE.	
VALUE PACK #3 (SERVES 6)	73.95
40 FRIED SHRIMP, 1 1/2 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, 1/2 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	1/2 GALLON
SHRIMP CREOLE WITH WHITE RICE (SERVES 6)	32.95	1/2 GALLON
SHRIMP ETOUFFEE WITH WHITE RICE (SERVES 6)	32.95	1/2 GALLON
RED BEANS WITH WHITE RICE (SERVES 8 TO 10)	9.95	1/2 GALLON
FRESH VEGETABLES (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 HALIBUT SANDWICH	14.25
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	10.95
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	9.85
CHOICE OF HALF BLACKENED CATFISH OR FRIED SHRIMP PO BOY & A CUP OF GUMBO OR CRAWFISH BISQUE.	
PO BOYS	10.95
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 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

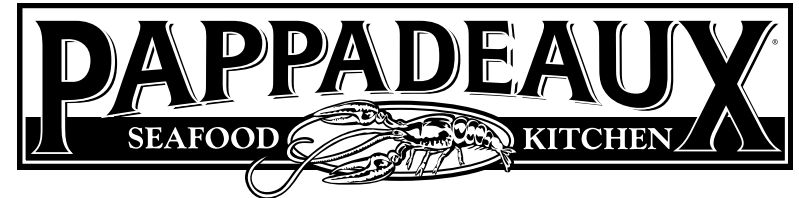
GINGER SALMON*	12.05
GRILLED SALMON FILLET TOPPED WITH GINGER BUTTER & SERVED WITH ALMOND GREEN BEANS.	
WOOD ROASTED TILAPIA	15.35
OVEN BAKED TILAPIA FINISHED WITH SHRIMP IN A LIGHT CITRUS BUTTER WITH FRESH GREEN BEANS.	
PAN-GRILLED TILAPIA	10.95
TOPPED WITH TOASTED HAZELNUTS & BROWN BUTTER SERVED WITH 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.

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FAX: 713.782.5614

13080 HWY 290
AT HOLLISTER
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FAX: 713.460.9027

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

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AT SAM HOUSTON TOLLWAY
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FAX: 713.722.0717

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FAX: 281.580.1628

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FAX: 713.523.7839

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AT CORPORATE DR.
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FAX: 281.240.8715

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972.235.1181
FAX: 972.235.6762

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AT 290
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FAX: 512.452.8541

DALLAS

3520 OAK LAWN
214.521.4700
FAX: 214.521.4726

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FAX: 214.358.1801

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FAX: 972.447.9623

BEDFORD

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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	12.40

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	
FRIED FROG LEGS WITH FRENCH FRIES	6.55	
BLACKENED SHRIMP & CRAWFISH FONDEAUX WITH GARLIC BREAD	15.35	
ONION RINGS	4.35	
BOUDIN CAJUN SAUSAGE STUFFED WITH DIRTY RICE	6.55	
CRABFINGERS FRIED OR SAUTÉED (SEASONAL)	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, SOLINIKA PEPPERS, OREGANO & FETA CHEESE IN PAPPAS GREEK DRESSING. ADD JUMBO LUMP CRABMEAT 5.45	SMALL 9.85 SERVES 1-2	MEDIUM 14.25 SERVES 3-4	LARGE 17.55 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 CRUMBLÉ 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. SUBSTITUTE A BAKED POTATO 2.15. ADD A CUP OF GUMBO 4.35.

FRIED SHRIMP	20 20.85	12 16.45	8 14.25
STUFFED CRAB.3 16.25	2 13.15	
CRABFINGER DINNER (SEASONAL)	18.65		
STUFFED SHRIMP4 17.35	2 13.15	
FRIED SHRIMP & CAJUN FRIED CHICKEN TENDERLOINS	LARGE 18.45	MEDIUM 14.25	
CAJUN FRIED CHICKEN TENDERLOINS	LARGE 15.35	MEDIUM 9.85	
FRIED CRAWFISH DINNER	LARGE 19.20	MEDIUM 11.50	
FRIED CATFISH FILLETS4 21.95	2 15.35	
FRIED SHRIMP & CATFISH FILLETS	21.95		
FRIED SOFT SHELL CRAB.3 21.95	2 19.75	
SAMPLER PLATTER FRIED SHRIMP, FRIED CATFISH FILLET, FRIED CRAWFISH & CHICKEN TENDERLOINS	21.95		
SEAFOOD PLATTER FRIED SHRIMP, 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 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 & 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 38.45	MEDIUM 27.45

CHEF SELECTIONS

Flown in Daily!

FROM THE GRILL

ADD A CAESAR SALAD OR DINNER SALAD 3.25. ADD A CUP OF GUMBO 4.35.

* INDICATES NEW ITEMS

COSTA RICAN TILAPIA LAYFAYETTE11 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.		
* ALASKAN HALIBUT CRAB BAKE	29.65	
OVEN BAKED HALIBUT FINISHED WITH JUMBO LUMP CRAB TOPPING, WITH SAUTÉED ZUCCHINI & YELLOW SQUASH RIBBONS.		
COSTA RICAN MAHI YVETTE11 oz. 25.25	7 oz. 20.85
BLACKENED MAHI FINISHED WITH SHRIMP, CRAWFISH, MUSHROOMS & SPINACH IN A MONTEREY JACK CHEESE SAUCE WITH DIRTY RICE.		
* CEDAR ROASTED COSTA RICAN TILAPIA	21.95	
HORSERADISH CRUSTED TILAPIA BROILED ON A SMOKEY CEDAR PLANK WITH FRESH GREEN BEAN POTATO MEDLEY.		
CHILEAN SEA BASS.	25.25	
SEARED SEA BASS OVER WHITE RICE WITH SHRIMP, CRAWFISH & ANDOUILLE SAUSAGE IN A RED PEPPER TOMATO SAUCE.		
BLACKENED CATFISH OPELOUSAS	24.15	
WITH SHRIMP & CRABMEAT IN A LEMON GARLIC BUTTER SAUCE WITH DIRTY RICE.		
* ALASKAN HALIBUT PICCATA	29.65	
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*	25.25	
TOPPED WITH GARLIC HERB BUTTER & BROILED ON A SMOKEY CEDAR PLANK WITH ASPARAGUS.		
MAHI MAHI MATINA	21.95	
BLACKENED MAHI WITH SEARED SHRIMP & A JUMBO SCALLOP WITH BUTTERNUT SQUASH & FRESH GREEN BEAN MEDLEY.		
* ALMOND CRUSTED SNAPPER.	25.25	
FINISHED WITH JUMBO LUMP CRABMEAT & FRESH TOMATOES IN A RICH BROWN BUTTER SAUCE WITH FRESH GREEN BEANS.		
STUFFED SHRIMP MONTAGE.	25.25	
OVEN BAKED JUMBO SHRIMP FILLED WITH “MARYLAND-STYLE” LUMP CRAB CAKE & FINISHED WITH A PARMESAN CHEESE SAUCE SERVED WITH FRESH GREEN BEANS.		
SCALLOPS LACOMBE	24.15	
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 TAIL & 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 TILAPIA11 oz. 18.65	7 oz. 15.35
PAN-GRILLED WITH SAUTÉED ZUCCHINI RIBBONS.		
COSTA RICAN MAHI11 oz. 21.95	7 oz. 18.65
BLACKENED WITH DIRTY RICE.		
	LEMON CAPER SAUCE	LEMON & HERB OLIVE OIL
		GARLIC BUTTER - SCAMPI STYLE
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	

Your choice of our Signature Sauces.