

# 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) . . . . .	19.95			
GARLIC BREAD (2 SLICES PER PERSON, SERVES 6) . . . . .	9.95			

## PAPPADEAUX FAMILY PACKS

VALUE PACK #1 (SERVES 4) . . . . .	54.95
20 FRIED SHRIMP, 1 LB. CAJUN CHICKEN TENDERLOINS, 4 TILAPIA FILLETS, 1 QUART DIRTY RICE.	
VALUE PACK #2 (SERVES 6-8) . . . . .	72.95
40 FRIED SHRIMP, 1 1/2 LBS. CAJUN CHICKEN TENDERLOINS, 8 TILAPIA FILLETS, 1 QUART DIRTY RICE.	
VALUE PACK #3 (SERVES 6) . . . . .	79.95
40 FRIED SHRIMP, 1 1/2 LBS. CRAWFISH, 6 TILAPIA FILLETS WITH 1 QUART OF DIRTY RICE.	
VALUE PACK #4 (SERVES 8) . . . . .	119.95
60 FRIED SHRIMP, 2 LBS. FRIED CRAWFISH, 8 TILAPIA FILLETS, 8 STUFFED CRAB WITH 2 QUARTS DIRTY RICE.	
VALUE PACK #5 (SERVES 10-12) . . . . .	134.95
1 GALLON GUMBO OR BISQUE, 90 FRIED SHRIMP, 3 LBS. CAJUN CHICKEN TENDERLOINS, 1/2 GALLON DIRTY RICE.	

## CAJUN FAVORITES

CAJUN COMBO (SERVES 10) . . . . .	99.95
BLACKENED CATFISH FILLETS, SERVED WITH DIRTY RICE & SHRIMP CREOLE WITH WHITE RICE.	
CRAWFISH COMBINATION (SERVES 10) . . . . .	99.95
FRIED CRAWFISH AND CRAWFISH ETOUFFEE SERVED WITH DIRTY RICE.	
PASTA MARDI GRAS (SERVES 10) . . . . .	109.95
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) . . . . .	119.95
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 . . . . .	12.95	LB.
FRIED TILAPIA . . . . .	13.95	LB.
FRIED SHRIMP . . . . .	15.95	LB.

## SAUCES AND SIDES

CRAWFISH ETOUFFEE WITH DIRTY RICE (SERVES 6) . . . . .	34.95	1/2 GALLON
SHRIMP CREOLE WITH WHITE RICE (SERVES 6) . . . . .	34.95	1/2 GALLON
SHRIMP ETOUFFEE WITH WHITE RICE (SERVES 6) . . . . .	34.95	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 3.25

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

✿ INDICATES NEW ITEM

## SOUP, SALADS & SANDWICHES

LOUISIANA GUMBO & GARDEN SALAD . . . . .	9.85
YOUR CHOICE OF A STEAMING BOWL OF GUMBO OR CRAWFISH BISQUE & OUR FRESH GARDEN SALAD.	
PAPPADEAUX STEAK SANDWICH . . . . .	13.15
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 & PO BOY . . . . .	12.05
CHOICE OF HALF FRIED CATFISH OR SHRIMP PO BOY & A CUP OF GUMBO OR CRAWFISH BISQUE.	
PO BOYS . . . . .	12.05
CHOICE OF FRIED CATFISH OR SHRIMP ON A FRESHLY BAKED HOAGIE BUN WITH COCKTAIL & TARTAR SAUCE, LETTUCE & PICKLES, WITH FRENCH FRIES.	

## FRIED SEAFOOD

FRIED SHRIMP SERVED WITH FRENCH FRIES . . . . .	13.15
SAMPLER PLATTER . . . . .	16.45
FRIED GULF SHRIMP, CRAWFISH & TILAPIA, SERVED WITH FRENCH FRIES.	
CRAWFISH COMBINATION . . . . .	17.55
CRAWFISH ETOUFFEE & FRIED CRAWFISH WITH DIRTY RICE.	

## FRESH FISH

GINGER SALMON* . . . . .	16.45
GRILLED SALMON FILLET TOPPED WITH GINGER BUTTER & SERVED WITH ALMOND GREEN BEANS.	
✿ TILAPIA LAFAYETTE . . . . .	17.55
GRILLED TILAPIA TOPPED WITH FRESH LUMP CRABMEAT, SHRIMP, TOMATOES, CAPERS & BASIL IN BEURRE BLANC WITH FRESH -GREEN BEANS & SPAGHETTI SQUASH.	
PAN-GRILLED TILAPIA . . . . .	14.25
TOPPED WITH TOASTED HAZELNUTS & BROWN BUTTER SERVED WITH GREEN BEANS & POTATOES.	
CAJUN COMBO . . . . .	16.45
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 . . . . .	16.45
LINGUINE TOSSED WITH CRAWFISH, ANDOUILLE SAUSAGE & CRIMINI MUSHROOMS IN A MARINARA CREAM SAUCE TOPPED WITH JUMBO GRILLED SHRIMP.	
CHICKEN LINGUINE PICAYUNE . . . . .	13.15
LINGUINE TOSSED WITH GRILLED CHICKEN BREAST, MUSHROOMS, SPINACH, BROCCOLI, GARLIC & EXTRA VIRGIN OLIVE OIL.	

## SPECIALTY SALADS

SEAFOOD COBB SALAD . . . . .	LARGE 20.85 . . MEDIUM 13.15
JUMBO LUMP CRABMEAT & SHRIMP OVER AN ICEBERG & SPINACH MIX WITH APPLEWOOD BACON, BLEU CHEESE, AVOCADO & TOMATO, DRIZZLED WITH VINAIGRETTE.	
PAPPADEAUX STEAK SALAD . . . . .	13.15
SIGNATURE SALAD OF SPINACH, ROMAINE & HERBS TOSSED IN A CHILI LIME VINAIGRETTE WITH FRESH JICAMA, CUCUMBER, PEANUTS & AVOCADO FINISHED WITH SWEET & SPICY GLAZED BEEF FILET.	
GRILLED SHRIMP OR CHICKEN CAESAR SALAD . . . . .	14.25
SERVED 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 IN A CREAMY CREOLE DRESSING.	



*Where fresh meets festive.*

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*With over 20 locations in Texas.*

WWW.PAPPADEAUX.COM

**COLD APPETIZERS**     INDICATES NEW ITEMS

- SHRIMP COCKTAIL FRESH GULF SHRIMP, CHUNKY AVOCADOES & PICO DE GALLO IN A SPICY COCKTAIL SAUCE . . . . . **10.95**
-  SEARED YELLOWFIN TUNA WITH AVOCADO & LEMON VINAIGRETTE . . . . . **10.95**
- TRADITIONAL SHRIMP COCKTAIL WITH COCKTAIL SAUCE . . . . . **8.75**

**OYSTER APPETIZERS**

-  GRILLED BBQ OYSTERS OYSTERS ON THE HALF SHELL, FINISHED WITH GARLIC BUTTER BBQ SAUCE . . . . . **13.15**
- OYSTERS BATON ROUGE OYSTERS ON THE HALF SHELL BAKED WITH A PARMESAN ROMANO CHEESE SAUCE . . . . . **13.15**
- OYSTERS PAPPADÉAUX WITH CRABMEAT, SPINACH & HOLLANDAISE . . . . . **13.15**
- OYSTER TRIO A COMBINATION OF BATON ROUGE, PAPPADÉAUX & GRILLED BBQ OYSTERS **14.25**

**HOT APPETIZERS**

- CRISPY FRIED ALLIGATOR WITH FRESH CUT POTATO STICKS & CREOLE DIPPING SAUCE . . . LARGE **14.25** . . . MEDIUM **9.85**
- FRIED CALAMARI WITH MARINARA SAUCE . . . . . LARGE **14.25** . . . MEDIUM **9.85**
- COCONUT SHRIMP WITH A CAJUN SLAW & A SPICY, SWEET DIPPING SAUCE. . . . . **12.05**
- MOZZARELLA CHEESE STICKS WITH A SPICY MARINARA SAUCE . . . . . **8.75**
- FRIED FROG LEGS WITH FRENCH FRIES . . . . . **9.85**
- ONION RINGS . . . . . **4.35**
- BOUDIN CAJUN SAUSAGE STUFFED WITH DIRTY RICE . . . . . **7.65**
- CRABFINGERS FRIED OR SAUTÉED (SEASONAL) . . . . . **13.15**
- SHRIMP & CRAWFISH FONDEAUX WITH GARLIC BREAD . . . . . **16.45**
- LUMP CRAB & SPINACH DIP WITH GARLIC BREAD. . . . . **14.25**
- 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 . **17.55**

**SOUPS & SALADS**

- PAPPAS GREEK SALAD                      SMALL **9.85**    MEDIUM **14.25**    LARGE **17.55**  
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  
SERVES 1-2                      SERVES 3-4                      SERVES 5-6
- CLASSIC CAESAR SALAD CHOPPED ROMAINE HEARTS, CROUTONS, PARMESAN CHEESE & CAESAR DRESSING . . . . . **6.35**
- CRISP WEDGE SALAD WITH BLEU CHEESE DRESSING, BACON, TOMATOES, CARROTS & GREEN ONION . . . . . **6.35**
- BEEFSTEAK TOMATO SALAD WITH CRUMBLED BLEU CHEESE, CRISP RED ONION & A LIGHT VINAIGRETTE . . . . . **6.35**  
ADD JUMBO LUMP CRABMEAT 5.45
- HOUSE SALAD MIXED LETTUCE, CROUTONS, TOMATOES, RED ONIONS & CHOICE OF DRESSING **5.25**

	BOWL	CUP
“LOUISIANA” SHRIMP GUMBO. . . . .	<b>9.85</b>	<b>7.65</b>
“LOUISIANA” SEAFOOD GUMBO . . . . .	<b>9.85</b>	<b>7.65</b>
ANDOUILLE SAUSAGE & SEAFOOD GUMBO. . . . .	<b>9.85</b>	<b>7.65</b>
CLAM CHOWDER CREAM STYLE. . . . .	<b>9.85</b>	<b>7.65</b>
CRAWFISH BISQUE CREAM STYLE . . . . .	<b>9.85</b>	<b>7.65</b>
LOBSTER BISQUE CREAM STYLE . . . . .	<b>10.95</b>	<b>8.75</b>

**FRIED SEAFOOD**

- SERVED WITH FRENCH FRIES. SUBSTITUTE A BAKED POTATO 2.70. ADD A CUP OF GUMBO 5.45.
- FRIED SHRIMP . . . . . LARGE **21.95** . . . MEDIUM **19.75** . . . SMALL **17.55**
  - FRIED OYSTERS . . . . . **15.35**
  - STUFFED CRAB. . . . . **16.45**
  - CRABFINGER DINNER (SEASONAL) . . . . . **18.65**
  - STUFFED SHRIMP . . . . . **17.55**
  - FRIED SHRIMP & CAJUN FRIED CHICKEN TENDERLOINS . . . **19.75**
  - CAJUN FRIED CHICKEN TENDERLOINS . LARGE **15.35** . . MEDIUM **10.95**
  - FRIED CRAWFISH DINNER . . . . . LARGE **20.85** . . MEDIUM **13.15**
  - 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 TILAPIA FILLET, BLUE CRAB CAKE STUFFED SHRIMP & STUFFED CRAB . . . . . **25.25**
  - PAPPADÉAUX PLATTER OUR SEAFOOD PLATTER WITH EXTRA SHRIMP, TILAPIA & CRAWFISH . . . . . **29.65**

**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 . . . . . **24.15**
  - SOFT SHELL CRAB PAN-BROILED, SERVED WITH DIRTY RICE. . . . . 3 **21.95** . . . . 2 **19.75**
  - MIXED SEAFOOD GRILL TWO SKEWERS OF ASSORTED SEAFOOD & VEGETABLES CHAR-GRILLED OVER DIRTY RICE . . . . . **21.95**
  - MISSISSIPPI CATFISH OPELOUSAS BLACKENED CATFISH WITH SHRIMP, OYSTERS & CRABMEAT IN A LEMON GARLIC BUTTER SAUCE, WITH DIRTY RICE . . . . . **25.25**
  - PONTCHARTRAIN PAN-BROILED FILLET WITH CRABMEAT AND SHRIMP IN A BROWN-BUTTER WINE SAUCE WITH DIRTY RICE . . . . . **25.25**

**NEW ORLEANS SPECIALTIES**

- SHRIMP CREOLE WITH WHITE RICE . . . . . **20.85**
- CRAWFISH ETOUFFEE WITH DIRTY RICE. . . . . **23.05**
- SHRIMP ETOUFFEE WITH WHITE RICE . . . . . **23.05**
- CRAWFISH PLATTER HALF FRIED CRAWFISH, HALF ETOUFFEE WITH DIRTY RICE . . . . **25.25**
- PASTA MARDI GRAS LINGUINE TOSSED WITH CRAWFISH, ANDOUILLE SAUSAGE & CRIMINI MUSHROOMS IN A MARINARA CREAM SAUCE TOPPED WITH JUMBO GRILLED SHRIMP . . . **25.25**

**STEAK & CHICKEN**

- CERTIFIED ANGUS BEEF RIB-EYE 16 oz. WITH GARLIC MASHED POTATOES & BROCCOLI . . . . . **35.15**
- FILET MIGNON WITH GARLIC MASHED POTATOES & ASPARAGUS . . . . . 10 oz. **35.15** . . . . 8 oz. **31.85**
- FILET MIGNON OSCAR FILET FINISHED WITH JUMBO LUMP CRABMEAT & BEARNAISE WITH GARLIC MASHED POTATOES & ASPARAGUS . . . . . 8 oz. **34.05**
- FILET MIGNON & GRILLED ROCK LOBSTER WITH GARLIC MASHED POTATOES & FRESH GREEN BEANS . . . . . **38.45**
- FILET MIGNON & GRILLED CARIBBEAN LOBSTER TAIL WITH GARLIC MASHED POTATOES & ASPARAGUS . . . . . **54.95**
- CHICKEN BREAST WITH GARLIC MASHED POTATOES & BROCCOLI . . . . . 10-12 oz. **19.75**

**LOBSTER & CRAB**

- LIVE MAINE LOBSTER STEAMED LOBSTER BY THE POUND SERVED WITH MELTED BUTTER & LINGUINE WITH TOMATO & BASIL . . . . . **ASK YOUR SERVER**
- GRILLED CARIBBEAN LOBSTER TAIL SERVED WITH DIRTY RICE & BROCCOLI . . . . . 10-12 oz. **32.95**
- ALASKAN KING CRAB SERVED WITH A SIDE OF PASTA . . . . . LARGE **43.95** . . MEDIUM **32.95**

\*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.

**CHEF SELECTIONS FROM THE GRILL**



ADD A CAESAR SALAD OR DINNER SALAD 4.35. ADD A CUP OF GUMBO 5.45.

 INDICATES NEW ITEMS

- COSTA RICAN TILAPIA LAYFAYETTE. . . . .11 oz. **24.15** . . . . 7 oz. **20.85**  
GRILLED TILAPIA TOPPED WITH FRESH LUMP CRABMEAT, SHRIMP, TOMATOES, CAPERS & BASIL IN BEURRE BLANC WITH FRESH GREEN BEANS & SPAGHETTI SQUASH.
-  ALASKAN HALIBUT PICCATA . . . . . **36.25**  
PAN-GRILLED HALIBUT FINISHED WITH JUMBO LUMP CRABMEAT, LEMON SLICES & CAPERS IN A LIGHT LEMON BUTTER SAUCE WITH PARMESAN SMASHED POTATOES.
-  OVEN BAKED ATLANTIC SALMON\* . . . . . **26.35**  
WITH A SPICY CORN BREAD CRUST, SERVED WITH BUTTERED LEEKS, LUMP CRAB & CORN.
- COSTA RICAN MAHI YVETTE . . . . .11 oz. **26.35** . . . . 7 oz. **21.95**  
BLACKENED MAHI FINISHED WITH SHRIMP, CRAWFISH, MUSHROOMS & SPINACH IN A MONTEREY JACK CHEESE SAUCE WITH DIRTY RICE.
-  HAWAIIAN YELLOWFIN TUNA TAMBOUR\* . . . . . **27.45**  
SEARED TUNA WITH A CHILI CRUST FINISHED WITH JUMBO LUMP CRABMEAT IN BEURRE BLANC WITH GREEN BEAN FRIT.
- MISSISSIPPI CATFISH OPELOUSAS . . . . . **25.25**  
BLACKENED CATFISH WITH OYSTERS, SHRIMP & CRABMEAT IN A LEMON GARLIC BUTTER SAUCE WITH DIRTY RICE.
- CEDAR PLANK ATLANTIC SALMON\* . . . . . **26.35**  
TOPPED WITH GARLIC HERB BUTTER & BROILED ON A SMOKEY CEDAR PLANK WITH ASPARAGUS.
- PONTCHARTRAIN PAN-BROILED FILLET . . . . . **25.25**  
TOPPED WITH CRABMEAT & SHRIMP IN A BROWN-BUTTER WINE SAUCE WITH DIRTY RICE.
-  COSTA RICAN MAHI ALEXANDER\* . . . . . **27.45**  
GRILLED MAHI FINISHED WITH SHRIMP, SCALLOPS & CRAWFISH IN A WHITE WINE CREAM SAUCE, SERVED WITH DIRTY RICE.
- STUFFED SHRIMP MONTAGE. . . . . **26.35**  
OVEN BAKED JUMBO SHRIMP FILLED WITH “MARYLAND-STYLE” LUMP CRAB CAKE & FINISHED WITH A PARMESAN CHEESE SAUCE SERVED WITH FRESH GREEN BEANS.
-  HUDSON BAY PLATTER . . . . . **30.75**  
SHRIMP BROCHETTE, GRILLED SCALLOPS & CARIBBEAN LOBSTER TAIL, WITH FRESH GREEN BEANS & DIRTY RICE.

**NAKED FISH**

- ATLANTIC SALMON\* . . . . .11 oz. **24.15** . . . . 7 oz. **20.85**  
CHAR-GRILLED WITH GREEN BEANS.
- COSTA RICAN TILAPIA . . . . .11 oz. **19.75** . . . . 7 oz. **17.55**  
PAN-GRILLED WITH GREEN BEAN & POTATO MEDLEY.
- COSTA RICAN MAHI . . . . .11 oz. **23.05** . . . . 7 oz. **20.85**  
BLACKENED WITH DIRTY RICE.

*Your choice of our Signature Sauces.*

- ◆ LEMON CAPER SAUCE    ◆ LEMON & HERB OLIVE OIL    ◆  
◆ GARLIC BUTTER - SCAMPI STYLE    ◆

**DESSERTS**

- HÄAGEN-DAZS® ICE CREAM. . . . . SCOOP **1.85** . . . . 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**