

COLD APPETIZERS

- SHRIMP COCKTAIL**
FRESH GULF SHRIMP, CHUNKY AVOCADOS
& PICO DE GALLO IN A SPICY COCKTAIL SAUCE . . . 9.95
- TRADITIONAL SHRIMP COCKTAIL**
WITH COCKTAIL SAUCE 7.95
- MIXED OYSTERS & SHRIMP***
HALF DOZEN OYSTERS &
A HALF DOZEN COLD BOILED SHRIMP 12.95

SUSHI

✿ INDICATES NEW ITEMS

- JUMBO CRISPY SHRIMP ROLL**
CRISPY TEMPURA JUMBO SHRIMP, SEASONED
WITH A SWEET & TANGY TERIYAKI SYRUP. 7.95
- ✿ **SEARED YELLOWFIN TUNA**
RARE SUSHI GRADE PEPPER TUNA WITH AVOCADO,
ARUGULA SALAD & LEMON VINAIGRETTE 9.95
- ✿ **LOBSTER ROLL**
MAINE COLD WATER LOBSTER WITH CHIVES,
LIME JUICE & A SWEET & TANGY TERIYAKI SYRUP . 11.95

OYSTER APPETIZERS

- CHEF SELECTION OYSTERS***
ON THE HALF SHELL
- DOZEN 12.95 HALF DOZEN. . . 7.95
- OYSTERS PAPPADÉAUX**
WITH CRABMEAT, SPINACH & HOLLANDAISE . . . 11.95
- OYSTER TRIO**
A COMBINATION OF BATON ROUGE,
PAPPADÉAUX & GRILLED BBQ OYSTERS 12.95
- ✿ **GRILLED BBQ OYSTERS**
OYSTERS ON THE HALF SHELL, FINISHED
WITH GARLIC BUTTER BBQ SAUCE 11.95
- OYSTERS BATON ROUGE**
OYSTERS ON THE HALF SHELL BAKED WITH
A PARMESAN ROMANO CHEESE SAUCE 11.95

HOT APPETIZERS

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|---|-------|--------|--|
| | LARGE | MEDIUM | |
| CRISPY FRIED ALLIGATOR
WITH FRESH CUT POTATO STICKS
& CREOLE DIPPING SAUCE | 12.95 | 8.95 | |
| FRIED CALAMARI
WITH A SPICY MARINARA SAUCE
& LEMON AIOLI | 12.95 | 8.95 | |
| MEDITERRANEAN
STYLE CALAMARI | | 14.95 | |
| COCONUT SHRIMP WITH A CAJUN
SLAW & A SPICY, SWEET DIPPING SAUCE. | | 10.95 | |
| MOZZARELLA CHEESE STICKS
WITH A SPICY MARINARA SAUCE | | 7.95 | |
| FRIED FROG LEGS WITH FRENCH FRIES . 8.95 | | | |
| ONION RINGS | | 3.95 | |
- P.E.I. MUSSELS** SAUTEÉD IN
LEMON GARLIC BUTTER 10.95
- BOUDIN** CAJUN SAUSAGE
STUFFED WITH DIRTY RICE 6.95
- CRABFINGERS**
FRIED OR SAUTEÉD (SEASONAL) 11.95
- SHRIMP & CRAWFISH FONDEAUX**
WITH GARLIC BREAD 14.95
- LUMP CRAB & SPINACH DIP**
WITH GARLIC BREAD 12.95
- JUMBO LUMP CRAB CAKES**
SERVED OVER CRAWFISH IN
A LIGHT BUTTER SAUCE . . . 2 19.95 . . 1 13.95
- APPETIZER TRIO**
MINI SHRIMP & CRAWFISH FONDEAUX,
FRIED ALLIGATOR & CALAMARI 15.95

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 3-4	SERVES 5-6

- CLASSIC CAESAR**
CHOPPED ROMAINE HEARTS, CROUTONS,
PARMESAN CHEESE & CAESAR DRESSING 5.75
- CRISP WEDGE SALAD**
WITH BLEU CHEESE DRESSING, BACON,
TOMATOES, CARROTS & GREEN ONION 5.75
- BEEFSTEAK TOMATO SALAD**
WITH CRUMBLÉD BLEU CHEESE,
CRISP RED ONION & A LIGHT VINAIGRETTE 5.75
ADD JUMBO LUMP CRABMEAT 4.95
- HOUSE SALAD**
MIXED LETTUCE, CROUTONS, TOMATOES,
RED ONIONS & CHOICE OF DRESSING 4.75

GUMBOS

- | | | | | | |
|---|------|------|---|------|------|
| | BOWL | CUP | | BOWL | CUP |
| "LOUISIANA" SHRIMP
GUMBO | 8.95 | 6.95 | CLAM CHOWDER
CREAM STYLE. | 8.95 | 6.95 |
| "LOUISIANA" SEAFOOD
GUMBO | 8.95 | 6.95 | CRAWFISH BISQUE
CREAM STYLE | 8.95 | 6.95 |
| ANDOUILLE SAUSAGE
& SEAFOOD GUMBO. | 8.95 | 6.95 | LOBSTER BISQUE
CREAM STYLE | 9.95 | 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 2.45. ADD A CUP OF GUMBO 4.95.

FRIED SHRIMP LARGE . .	19.95 MEDIUM . .	17.95 SMALL . .	15.95
FRIED OYSTERS			13.95
STUFFED CRAB			14.95
CRABFINGER DINNER (SEASONAL)			16.95
STUFFED SHRIMP			15.95
FRIED SHRIMP & CAJUN FRIED CHICKEN TENDERLOINS			17.95
CAJUN FRIED CHICKEN TENDERLOINS LARGE . .	13.95 MEDIUM . .	9.95	
FRIED CRAWFISH DINNER LARGE . .	18.95 MEDIUM . .	11.95	
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 TILAPIA FILLET, BLUE CRAB CAKE, STUFFED SHRIMP & STUFFED CRAB			22.95
PAPPADEAUX PLATTER OUR SEAFOOD PLATTER WITH EXTRA SHRIMP, TILAPIA FILLET & CRAWFISH			26.95

NEW ORLEANS SPECIALTIES

SHRIMP CREOLE SERVED WITH WHITE RICE	18.95
CRAWFISH ETOUFFEE SERVED WITH DIRTY RICE	20.95
SHRIMP ETOUFFEE SERVED WITH WHITE RICE	20.95
CRAWFISH PLATTER FRIED CRAWFISH & CRAWFISH ETOUFFEE	22.95
JUMBO SHRIMP BROCHETTE CHAR-GRILLED BACON WRAPPED SHRIMP FILLED WITH MONTEREY JACK CHEESE & A SLIVER OF JALAPEÑO WITH DIRTY RICE	21.95
MIXED SEAFOOD GRILL TWO SKEWERS OF ASSORTED SEAFOOD CHAR-GRILLED OVER DIRTY RICE	20.95

CHICKEN & PASTA

CHICKEN BREAST 10-12 OZ. WITH GARLIC MASHED POTATOES & BROCCOLI	17.95
JUMBO SHRIMP ALFREDO WITH ASPARAGUS IN AN ALFREDO CREAM SAUCE	19.95
PASTA MARDI GRAS LINGUINE TOSSED WITH CRAWFISH, ANDOUILLE SAUSAGE & CRIMINI MUSHROOMS IN A MARINARA CREAM SAUCE TOPPED WITH JUMBO GRILLED SHRIMP	22.95

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 10-12 OZ. SERVED WITH DIRTY RICE & BROCCOLI	29.95	
ALASKAN KING CRAB SERVED WITH A SIDE OF PASTA LARGE . .	42.95 MEDIUM . .	32.95
SOFT SHELL CRAB PAN-BROILED, SERVED WITH DIRTY RICE 3 . .	19.95 2 . .	17.95



PRIME STEAKS

SERVED WITH A DINNER SALAD. ADD ANY SIDE DISH 2.95.

FILET MIGNON 10 OZ.	31.95 8 OZ.	28.95
PRIME BEEF RIB-EYE	16 OZ.	29.95
PRIME NEW YORK STRIP	16 OZ.	29.95
FILET MIGNON & ROCK LOBSTER		34.95
FILET MIGNON & GRILLED CARIBBEAN LOBSTER TAIL		49.95

TO COMPLEMENT YOUR STEAK ADD:

OSCAR JUMBO LUMP CRABMEAT & BEARNAISE	3.95	SHRIMP BROCHETTE	4.95
JUMBO GARLIC SHRIMP	5.95	CARIBBEAN LOBSTER TAIL	12.95
		BLEU CHEESE	2.95

SIDES

ASPARAGUS SUBSTITUTE 3.95 . .	5.95	AU GRATIN POTATOES SUBSTITUTE 1.95 . .	3.95
BROCCOLI	3.75	CREAMED SPINACH SUBSTITUTE 1.95 . .	4.95
GARLIC BREAD	3.45	DIRTY RICE	2.75
RED BEANS & RICE	3.75	FRENCH FRIES	2.55
BAKED POTATO SUBSTITUTE 2.45 . .	3.95	ONION RINGS	3.95
GARLIC MASHED POTATOES	3.55	SPAGHETTI SQUASH	3.75

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CHEF SELECTIONS

From the Grill

Flown in Daily!

✿ INDICATES NEW ITEMS

ADD A CAESAR SALAD OR DINNER SALAD FOR 3.95. ADD A CUP OF GUMBO 4.95.

COSTA RICAN TILAPIA LAFAYETTE . . 11 oz. **21.95** . . 7 oz. **18.95**
GRILLED TILAPIA TOPPED WITH FRESH LUMP CRABMEAT, SHRIMP, TOMATOES,
CAPERS & BASIL IN BEURRE BLANC WITH FRESH GREEN BEANS & SPAGHETTI SQUASH.

✿ **ALASKAN HALIBUT PICCATA** **32.95**
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*** **23.95**
WITH A SPICY CORN BREAD CRUST, SERVED WITH
BUTTERED LEEKS, LUMP CRAB & CORN.

COSTA RICAN MAHI YVETTE 11 oz. **23.95** . . 7 oz. **19.95**
BLACKENED MAHI FINISHED WITH SHRIMP, CRAWFISH, MUSHROOMS
& SPINACH IN A MONTEREY JACK CHEESE SAUCE WITH DIRTY RICE.

✿ **HAWAIIAN YELLOWFIN TUNA TAMBOUR*** **24.95**
SEARED TUNA WITH A CHILI CRUST FINISHED WITH JUMBO LUMP CRABMEAT
IN BEURRE BLANC WITH GREEN BEAN FRIT.

MISSISSIPPI CATFISH OPELOUSAS **22.95**
BLACKENED CATFISH WITH OYSTERS, SHRIMP & CRABMEAT IN
A LEMON GARLIC BUTTER SAUCE WITH DIRTY RICE.

CEDAR PLANK ATLANTIC SALMON* **23.95**
TOPPED WITH GARLIC HERB BUTTER & BROILED ON A
SMOKEY CEDAR PLANK WITH ASPARAGUS.

PONTCHARTRAIN PAN-BROILED FILLET **22.95**
TOPPED WITH CRABMEAT & SHRIMP IN A
BROWN-BUTTER WINE SAUCE WITH DIRTY RICE.

✿ **COSTA RICAN MAHI ALEXANDER*** **24.95**
GRILLED MAHI FINISHED WITH SHRIMP, SCALLOPS & CRAWFISH IN A
WHITE WINE CREAM SAUCE, SERVED WITH DIRTY RICE.

STUFFED SHRIMP MONTAGE **23.95**
OVEN BAKED JUMBO SHRIMP FILLED WITH OUR "MARYLAND-STYLE" LUMP CRAB CAKE &
FINISHED WITH A PARMESAN CHEESE SAUCE SERVED WITH FRESH GREEN BEANS.

✿ **HUDSON BAY PLATTER** **27.95**
SHRIMP BROCHETTE, GRILLED SCALLOPS & CARIBBEAN
LOBSTER TAIL, WITH FRESH GREEN BEANS & DIRTY RICE.

NAKED FISH

ATLANTIC SALMON* 11 oz. **21.95** . . 7 oz. **18.95**
CHAR-GRILLED WITH GREEN BEANS.

COSTA RICAN TILAPIA 11 oz. **17.95** . . 7 oz. **15.95**
PAN-GRILLED WITH GREEN BEAN & POTATO MEDLEY.

COSTA RICAN MAHI 11 oz. **20.95** . . 7 oz. **18.95**
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.

CHATEAU STE. MICHELLE
"HARVEST SELECT"
RIESLING,
WASHINGTON
GLASSES 5 oz. \$6 8 oz. \$9
BOTTLE \$24

MARQUÉS DE CÁCEREA
CRIANZA,
RIOJA, SPAIN
GLASSES 5 oz. \$9 8 oz. \$12
BOTTLE \$36

PENFOLDS
"KOONUNGA HILL"
CHARDONNAY,
SOUTH AUSTRALIA
GLASS 5 oz. \$7 8 oz. \$10
BOTTLE \$28

LUNCH FEATURES

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

ADD A CAESAR SALAD OR DINNER SALAD FOR 2.95

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

✦ INDICATES NEW ITEMS.

SOUP, SALADS & SANDWICHES

LOUISIANA GUMBO & GARDEN SALAD 8.95

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

PAPPADEAUX STEAK SANDWICH 11.95

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 10.95

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

PO BOYS 10.95

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 11.95

SERVED WITH FRENCH FRIES.

SAMPLER PLATTER 14.95

FRIED GULF SHRIMP, CRAWFISH & FISH FILLET, SERVED WITH FRENCH FRIES.

CRAWFISH COMBINATION. 15.95

CRAWFISH ETOUFFEE & FRIED CRAWFISH WITH DIRTY RICE.

FRESH FISH

GINGER SALMON* 14.95

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

✦ **TILAPIA LAFAYETTE 15.95**

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

PAN-GRILLED TILAPIA 12.95

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

CAJUN COMBO 14.95

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 14.95

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

CHICKEN LINGUINE PICAYUNE 11.95

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

SPECIALTY SALADS

SEAFOOD COBB SALAD LARGE 18.95 MEDIUM 11.95

JUMBO LUMP CRABMEAT & SHRIMP OVER AN ICEBERG
& SPINACH MIX WITH APPLEWOOD BACON, BLEU CHEESE,
AVOCADO & TOMATO, DRIZZLED WITH VINAIGRETTE.

PAPPADEAUX STEAK SALAD 11.95

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. . 12.95

SERVED 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 IN A CREAMY CREOLE DRESSING.

SALMON SALAD* 15.95

GRILLED SALMON FILLET & JUMBO SHRIMP IN A CHIPOTLE ORANGE GLAZE
OVER A BED OF MIXED GREENS, TOASTED PECANS, BLUE CHEESE &
TOMATOES TOSSED IN A VINAIGRETTE.