

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 2.25

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

✿ INDICATES NEW ITEM

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 HORSE RADISH 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 SERVED WITH FRENCH FRIES	9.95
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

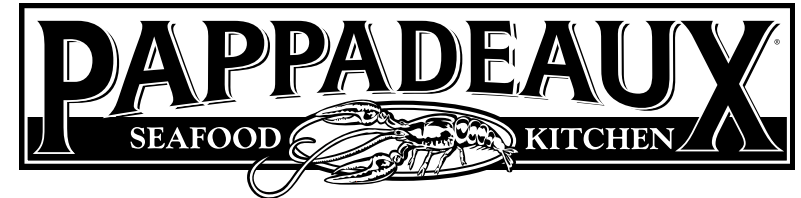
GINGER SALMON*	10.95
GRILLED SALMON FILLET TOPPED WITH GINGER BUTTER & SERVED WITH ALMOND GREEN BEANS.	
WOOD ROASTED TILAPIA	13.95
OVEN BAKED TILAPIA FINISHED WITH SHRIMP IN A LIGHT CITRUS BUTTER WITH FRESH GREEN BEANS.	
PAN-GRILLED TILAPIA	9.95
TOPPED WITH TOASTED HAZELNUTS & BROWN BUTTER SERVED WITH GREEN BEANS & POTATOES.	
CAJUN COMBO	12.95
BLACKENED CATFISH FILLETS 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	18.95	LARGE	9.95	MEDIUM
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.				
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.				
LOBSTER SEAFOOD SALAD	15.95			
COLD BOILED LOBSTER, SCALLOPS & SHRIMP OVER FRESH GREENS IN A CREAMY CITRUS VINAIGRETTE WITH TOASTED CASHEWS.				



Where fresh meets festive.

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WESTMINSTER, COLORADO
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SHRIMP & OYSTER 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
OYSTERS ST. PHILLIP OYSTERS ON THE HALF SHELL BAKED WITH SHRIMP, BACON, ROASTED PEPPERS & ITALIAN BREAD CRUMBS	11.95
OYSTERS BATON ROUGE OYSTERS ON THE HALF SHELL BAKED WITH A PARMESAN ROMANO CHEESE SAUCE	10.95
OYSTERS PAPPADEAUX WITH CRABMEAT, SPINACH & HOLLANDAISE	11.45
OYSTER TRIO A COMBINATION OF OYSTERS ST. PHILLIP, BATON ROUGE & PAPPADEAUX	11.95

SUSHI

KING CRAB ROLL ALASKAN KING CRAB WITH CILANTRO, LIME JUICE AND A SWEET AND TANGY TERIYAKI SYRUP	9.95
LOBSTER ROLL MAINE COLD WATER LOBSTER WITH CHIVES, LIME JUICE & A SWEET & TANGY TERIYAKI SYRUP	9.95
JUMBO CRISPY SHRIMP ROLL CRISPY TEMPURA JUMBO SHRIMP, SEASONED WITH A SWEET AND TANGY TERIYAKI SYRUP	7.95

HOT APPETIZERS

CRISPY FRIED ALLIGATOR WITH FRESH CUT POTATO STICKS & CREOLE DIPPING SAUCE	LARGE 11.95 MEDIUM 7.95
FRIED CALAMARI WITH MARINARA SAUCE	LARGE 11.95 MEDIUM 7.95
MEDITERRANEAN STYLE CALAMARI	14.45
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	8.95
FRIED FROG LEGS WITH FRENCH FRIES	5.95
ONION RINGS	3.95
BOUDIN CAJUN SAUSAGE STUFFED WITH DIRTY RICE	6.95
CRABFINGERS FRIED OR SAUTÉED (SEASONAL)	12.95
BLACKENED SHRIMP & CRAWFISH FONDEAUX WITH GARLIC BREAD	13.95
LUMP CRAB & SPINACH DIP SERVED WITH GARLIC BREAD	11.95
JUMBO LUMP CRABCAKES SERVED OVER CRAWFISH IN A LIGHT BUTTER SAUCE	2 19.85 1 13.95
APPETIZER TRIO MINI SHRIMP & CRAWFISH FONDEAUX, FRIED ALLIGATOR & CALAMARI	13.95

SOUPS & 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 4.95	SMALL 8.95 SERVES 1-2	MEDIUM 12.95 SERVES 3-4	LARGE 15.95 SERVES 5-6
CLASSIC CAESAR SALAD 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 CRUMBLLED 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		

	BOWL	CUP
“LOUISIANA” SHRIMP GUMBO	8.95	6.95
“LOUISIANA” SEAFOOD GUMBO	8.95	6.95
ANDOUILLE SAUSAGE & SEAFOOD GUMBO	8.95	6.95
CRAWFISH BISQUE CREAM STYLE	8.95	6.95
LOBSTER BISQUE CREAM STYLE	9.45	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.

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 CRAB3	14.75 2	11.95
CRABFINGER DINNER (SEASONAL)			16.95
STUFFED SHRIMP4	15.75 2	11.95
FRIED SHRIMP & CAJUN FRIED CHICKEN TENDERLOINS	LARGE	16.75 MEDIUM	12.95
CAJUN FRIED CHICKEN TENDERLOINS	LARGE	13.95 MEDIUM	8.95
FRIED CRAWFISH DINNER	LARGE	17.45 MEDIUM	10.45
FRIED CATFISH FILLETS4	19.95 2	13.95
FRIED SHRIMP & CATFISH FILLETS			19.95
FRIED SOFT SHELL CRAB3	19.95 2	17.95
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

NEW ORLEANS SPECIALTIES

SHRIMP CREOLE WITH WHITE RICE	18.95
CRAWFISH ETOUFFEE WITH DIRTY RICE	19.95
SHRIMP ETOUFFEE WITH WHITE RICE	19.45
CRAWFISH PLATTER HALF FRIED CRAWFISH, HALF ETOUFFEE WITH DIRTY RICE	22.95
JUMBO SHRIMP BROCHETTE CHAR-GRILLED BACON WRAPPED SHRIMP FILLED WITH MONTEREY JACK CHEESE AND A SLIVER OF JALAPENO WITH DIRTY RICE	19.95
MIXED SEAFOOD GRILL TWO SKEWERS OF ASSORTED SEAFOOD & VEGETABLES CHAR-GRILLE D OVER DIRTY RICE	20.95

PASTA

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	21.95

STEAK & CHICKEN

CERTIFIED ANGUS BEEF RIB-EYE WITH GARLIC MASHED POTATOES & BROCCOLI	16 oz.	28.95
FILET MIGNON WITH GARLIC MASHED POTATOES & ASPARAGUS	10 oz.	29.95 6 oz. 25.95
FILET MIGNON OSCAR FILET FINISHED WITH JUMBO LUMP CRABMEAT & BEARNAISE WITH GARLIC MASHED POTATOES & ASPARAGUS	6 oz.	27.95
FILET MIGNON & GRILLED ROCK LOBSTER WITH GARLIC MASHED POTATOES & FRESH GREEN BEANS		31.95
FILET MIGNON & AUSTRALIAN LOBSTER TAIL		49.95
CHICKEN BREAST WITH GARLIC MASHED POTATOES & BROCCOLI	10-12 oz.	16.95

TO COMPLEMENT YOUR STEAK ADD:

ALASKAN KING CRAB	9.95	SHRIMP SCAMPI	5.95
SHRIMP BROCHETTE	7.95	CARIBBEAN LOBSTER TAIL	14.95
FRIED SHRIMP	4.95		

LOBSTER & CRAB

LIVE MAINE LOBSTER WITH DRAWN BUTTER	ASK YOUR SERVER
AUSTRALIAN LOBSTER TAIL (10-12 OZ.) SERVED WITH DIRTY RICE & BROCCOLI	29.95
ALASKAN KING CRAB SERVED WITH A SIDE OF PASTA	LARGE 34.95 MEDIUM 24.95
SOFT SHELL CRAB PAN-BROILED	3 19.95 2 17.95

CHEF SELECTIONS

Flown in Daily!

FROM THE GRILL

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

✦ INDICATES NEW ITEMS

COSTA RICAN TILAPIA LAYFAYETTE11 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 YVETTE11 oz.	22.95 7 oz.	18.95
BLACKENED MAHI FILLET 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			22.95
CHILEAN SEA BASS			22.95
SEARED SEA BASS 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*			23.95
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.			
HAWAIIAN YELLOWFIN TUNA TAMBOUR*			24.95
SEARED TUNA WITH A CHILI CRUST FINISHED WITH JUMBO LUMP CRABMEAT IN BEURRE BLANC WITH GREEN BEAN FRIT.			
PONCHARTRAIN PAN-BROILED FILLET			22.95
TOPPED WITH CRABMEAT & SHRIMP IN A BROWN-BUTTER WINE SAUCE WITH DIRTY RICE.			
STUFFED SHRIMP MONTAGE			22.95
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			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 TILAPIA11 oz.	16.95 7 oz.	13.95
PAN-GRILLED WITH SAUTÉED ZUCCHINI RIBBONS.			
COSTA RICAN MAHI11 oz.	19.95 7 oz.	16.95
BLACKENED WITH DIRTY RICE.			
<i>Your choice of our Signature Sauces.</i>	LEMON CAPER SAUCE	LEMON & HERB OLIVE OIL	GARLIC BUTTER - SCAMPI STYLE
DESSERTS			
HÄAGEN-DAZS® ICE CREAM	SCOOP 1.45 BOWL		2.95
BREAD PUDDING WITH BOURBON SAUCE			2.95
SWEET POTATO PECAN PIE WITH ICE CREAM			6.95
BANANA WAFER PUDDING			6.75
PRALINE CHEESECAKE			6.95
VANILLA CHEESECAKE WITH FRESH STRAWBERRIES			6.95
KEY LIME PIE IN A GRAHAM CRACKER PECAN CRUST			6.95
TURTLE FUDGE BROWNIE WITH PECANS & VANILLA ICE CREAM			6.95
CREME BRULÉE WITH FRESH FRUIT			6.95

BEVERAGES

COFFEE, TEA, SOFT DRINKS & LEMONADE	2.50
JUICE	2.65