

FRESH PAPPADÉAUX SEAFOOD KITCHEN SEAFOOD

SALMON ♦ TROUT ♦ SCALLOPS ♦ SOFT-SHELL CRAB ♦ TILAPIA ♦ YELLOWFIN TUNA ♦ HALIBUT ♦ SWORDFISH ♦ SNAPPER ♦ MAHI MAHI

COLD APPETIZERS

Chef Selection Oysters on the Half Shell* dozen 10.99 half dozen 6.99
Traditional Shrimp Cocktail 7.99
Shrimp Cocktail fresh gulf shrimp, chunky avocados & pico de gallo in a spicy cocktail sauce. 9.99

SUSHI

Tempura Soft Shell Crab Roll crispy tempura soft shell crab with cucumber, sesame seeds, sriracha & sticky rice. 10.99
Jumbo Crispy Shrimp Roll crispy tempura jumbo shrimp, seasoned with a sweet and tangy teriyaki syrup. 7.99
King Crab Roll Alaskan King Crab with cilantro, lime juice & a sweet & tangy teriyaki syrup. 9.99

OYSTERS

Oysters Baton Rouge baked with a Parmesan Romano cheese sauce 10.99
Oysters St. Phillip baked with shrimp, bacon, roasted peppers & Italian bread crumbs 10.99
Oysters Pappadeaux with crabmeat, spinach & hollandaise 10.99
Oyster Trio a combination of Oysters St. Phillip, Baton Rouge & Pappadeaux. 11.99

HOT APPETIZERS

Mozzarella Cheese Sticks served with a spicy marinara sauce 6.99
Fried Crawfish served with French Fries 9.99
Fried Alligator with fresh cut potato sticks & Creole dipping sauce 11.49
Fried Calamari served with a spicy marinara sauce 11.49
Blackened Shrimp & Crawfish Fondaux served with garlic bread 13.99
Coconut Shrimp with a cajun slaw & a spicy, sweet dipping sauce 9.99
Pappadeaux Hot Chicken Wings served with blue cheese dressing 9.49
Lump Crab & Spinach Dip served with garlic bread. 11.99
"Maryland-style" Lump Crab Cakes served over crawfish in a light butter sauce 2 17.99 1 11.99

GUMBOS

"Louisiana" Seafood or Shrimp Gumbo 7.49
Crawfish Bisque cream-style 7.49
Lobster Bisque cream-style 8.49

SALADS

Chopped Salad with fried crawfish or chicken tenderloins 11.99
Grilled Shrimp or Chicken Caesar Salad 12.99
Lobster Seafood Salad cold boiled lobster, scallops & shrimp over fresh greens in a creamy citrus vinaigrette with toasted cashews 17.99
Pappas Greek Salad prepared tableside. 8.99
add Shrimp 4.99 add Jumbo Lump Crabmeat 4.99
Crisp Wedge Salad with bleu cheese dressing, bacon, tomatoes, carrots & green onion. 5.49
Beefsteak Tomato Salad with crumbled bleu cheese, crisp red onion & a light vinaigrette. 5.49
Dinner Salad or Caesar Salad 4.49

SANDWICHES & BURGERS

<i>Served with French fries</i>	
Po Boy Sandwich catfish or shrimp 11.99	
Tuna Burger 12.99	
Bacon Cheeseburger 10.99	
add mushrooms .99¢	
Grilled Chicken Pita 9.99	

PAPPADÉAUX SPECIALTIES

Crawfish Etouffee with dirty rice 18.99
Shrimp Etouffee with white rice 18.49
Jumbo Shrimp Brochette served with dirty rice 20.99
Crawfish Platter half fried crawfish & half crawfish etouffee with dirty rice 19.99
"Maryland-style" Lump Crab Cakes served over crawfish in a light butter sauce 3 22.99

GULF COAST SEAFOOD

<i>Served with French Fries. Substitute a Baked Potato for 2.49</i>	
Fried Shrimp 11 16.99 7 14.99	
Fried Shrimp & Cajun Chicken Tenderloins 16.79	
Fried Shrimp & Catfish 17.99	
Fried Crawfish 16.99	
Soft Shell Crab 3 21.99 2 18.99	
Fried Catfish Dinner 17.99	
Seafood Platter fried shrimp, fried catfish fillet & fried crawfish. 19.99	

Chef Selections Flown in Daily!

Blackened Catfish Opelousas with shrimp & crabmeat in a lemon garlic butter, with dirty rice. 20.99
Salmon Diablo* char-grilled salmon topped with crawfish, crabmeat & pico de gallo in a lemon garlic butter sauce with dirty rice. 22.99
Tuna Tambour* seared tuna with a chili crust finished with jumbo lump crabmeat in beurre blanc with green bean frit. 24.99
Cedar Plank Salmon with garlic herb butter & broiled on a smokey cedar plank with asparagus. 22.99
Hazelnut Crusted Tilapia topped with shrimp & garden ripe tomatoes in a light white wine sauce with fresh green beans. 19.99
Alaskan Halibut Piccata pan-grilled halibut finished with jumbo lump crabmeat, lemon slices & capers in a light lemon butter sauce with parmesan smashed potatoes. 24.99
Grilled Mahi Mahi with shrimp, scallops & crawfish in a creamy white wine sauce with dirty rice. 22.99
Stuffed Shrimp Montage oven baked jumbo shrimp filled with our delicious "Maryland-style" lump crab cake & finished with a parmesan cheese sauce served with fresh green beans. 22.99
Scallops Lacombe tender jumbo sea scallops seared with fresh garlic & capers in a brown butter sauce served over green beans & finished with toasted almonds & crispy onions. 21.99

Wines by the Glass

Wines chosen by our sommelier to go with our chef selections.

Riesling Rudi Wiest	Pinot Noir	Clos du Bois Chardonnay,
Selection "Rhein River",	Cono Sur, Chile	Sonoma, California
Germany	glass 7.00	glass 8.00
glass 7.00	bottle 28.00	bottle 32.00
bottle 28.00		

STEAK, LOBSTER & CHICKEN

Angus Beef Ribeye with vegetable of the day & baked potato 16 oz. 29.99
Filet Mignon with smashed parmesan potatoes & asparagus 6 oz. 25.99
Filet Mignon Oscar filet finished with jumbo lump crabmeat & bearnaise with smashed parmesan potatoes & asparagus 6 oz. 27.99
Char-broiled Chicken Breast with vegetable of the day & baked potato 10-12 oz 16.99
Live Maine Lobster with drawn butter, vegetable of the day & baked potato 23.99/lb.
Australian Lobster Tail with vegetable of the day & baked potato. 8-10 oz. 34.99

SIDE ORDERS

Vegetable of the day 2.49
Dirty Rice 2.49
French Fries 2.49
Asparagus 5.99
Garlic Bread 3.49
Baked Potato 3.99
Substitute a Baked Potato 2.49

DESSERTS

Key Lime Pie in a graham cracker pecan crust 6.99
Turtle Fudge Brownie with pecans & ice cream 6.99
Sweet Potato Pecan Pie with ice cream 6.99
Vanilla Cheesecake with fresh strawberries 6.99
Häagen-Dazs® Ice Cream cup 1.99

BEVERAGES

Coffee 2.49
Tea 2.49
Soft Drinks 2.49
Juice 2.69

An 18% gratuity will be added to parties of 8 or more.

* 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.

Each wine listed below was hand-chosen with you, our Guest, in mind. You'll find quality traditional, as well as cutting edge wine selections that you can enjoy with our fresh seafood.

Cheers,
Drew Hendricks, Master Sommelier



White WINES

	GLASS	BOTTLE
Segura Viudas Brut Reserva, Cava, Spain (187ml)	8	
Rudi Wiest Selections "Rhein River", Germany	7	28
Martin Códax Albariño, Rias Baixas, Spain	8	32
Mezzacorona Pinot Grigio, Italy	7	28
St. Supéry Sauvignon Blanc, Napa Valley, California	7	28
McPherson Viognier, Texas	8	32
Columbia Crest Chardonnay, Washington	7	28
Clos du Bois Chardonnay, Sonoma, California	8	32
Kendall-Jackson Chardonnay, California	9	36
Beringer White Zinfandel, California	6	24

HALF BOTTLES

Gruet Blanc de Noirs, New Mexico	22
The Crossings, Marlborough, New Zealand	18
Hugel Riesling, Alsace, France	28
King Estate Pinot Gris, Oregon	22
Champalou Vouvray, France	27
"Conundrum" by Caymus, California	25
Chateau Ste. Michelle Chardonnay, Washington	19
Louis Jadot Pouilly-Fuissé, France	28
Sonoma-Cutrer Chardonnay, Russian River	32
Rombauer Chardonnay, Napa Valley, California	45

RESERVE 750ml bottles

Piper-Heidsieck Brut, Champagne, France	70
Cakebread Chardonnay, Napa Valley, California	85
Duckhorn Merlot, Napa Valley, California	110
Stag's Leap Wine Cellars "Artemis" Cabernet Sauvignon, Napa Valley, California	105
Jordan Cabernet Sauvignon, Sonoma County, California	115

Red WINES

	GLASS	BOTTLE
Cono Sur Pinot Noir, Chile	7	28
DeLoach Pinot Noir, California	8	32
Canyon Road Merlot, California	7	28
J. Lohr Los Osos Merlot, Paso Robles	9	36
Beringer Founders' Estate Cabernet Sauvignon, California	8	32
Yalumba "The Y Series" Cabernet Sauvignon, Australia	9	36
Penfolds Koonunga Hills Cabernet/Shiraz Blend, South Australia	10	40
Crios de Susana Balbo Malbec, Mendoza, Argentina	10	40
Boarding Pass Shiraz, South Australia (187ml)	11	

HALF BOTTLES

King Estate Pinot Noir, Oregon	30
Marqués de Cáceres, Rioja, Spain	19
Perrin Côtes du Rhone, France	18
Rocca Chianti Classico Riserva, Italy	20
Rutherford Hill Merlot, California	18
Coppola Merlot, California	22
J. Lohr Seven Oaks Cabernet Sauvignon, California	21
Hess Estate Cabernet Sauvignon, Napa Valley, California	27
Robert Mondavi Winery Cabernet Sauvignon, Napa Valley, California	40
Seghesio Zinfandel, Sonoma, California	35
Marquis Philips Shiraz, Australia	20



When H.D. Pappas left Greece in 1897 to open restaurants in America, there was no such thing as a "middleman." To get the best quality for his restaurant's Guests, H.D. caught the fish, put it on his truck and transported it to his restaurants.

That way, his Guests were assured that their meal was made from the highest quality, best-tasting fare around.

Like their grandfather, Chris and Harris Pappas believe that only the freshest ingredients make the best-tasting meals. Seafood, fresh off the boat, is taken directly to the Pappas Distribution Center where it's immediately transported to the restaurants. There is no "fresh-frozen fish." No "franchises." Nothing to get between our Guests and fresh, delicious seafood from around the world. It's just Chris and Harris Pappas and a staff of committed employees who all take pride in providing freshness and quality every day in every way.

This passion for freshness extends into our kitchens. Sauces, salad dressings, marinades, and even the mayonnaise is all made from scratch. Desserts, pies, bread—all of it is fresh-made.

Freshness goes hand in hand with quality service. That's why all of our waitstaff are the best in the business. They're carefully selected, well-trained, and encouraged to grow with the company. And our chefs are hand-picked from the best culinary programs across the country.

Everything at Pappadeaux has been thought out and planned so that you, our valued Guest, will have the best dining experience possible, every time you dine with us. From friendly and knowledgeable waitstaff, to fresh, delicious meals with generous portions—you, our Guest, mean the world to us.