

FRESH SEAFOOD



SUNDAY BRUNCH \$16.95
10 A.M. - 3 P.M.

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

SHRIMP & OYSTER APPETIZERS

Shrimp Cocktail <i>fresh Gulf shrimp, chunky avocados & pico de gallo in a spicy cocktail sauce</i>	7.95
Traditional Shrimp Cocktail <i>with cocktail sauce</i>	5.95
Chef Selection Oysters* <i>on the half shell</i>	Market
Mixed Oysters & Shrimp* <i>half dozen oysters & a half dozen cold boiled shrimp</i>	8.95
Oysters Pappadeaux <i>with crabmeat, spinach & hollandaise</i>	11.95
Oysters Baton Rouge <i>baked with a Parmesan Romano cheese sauce</i>	10.95
Oysters St. Phillip <i>baked with shrimp, bacon, roasted peppers & Italian bread crumbs</i>	11.45
Oyster Trio <i>a combination of Oysters St. Phillip, Baton Rouge & Pappadeaux</i>	11.95

SUSHI

King Crab Roll <i>Alaskan King Crab with cilantro, lime juice and a sweet & tangy teriyaki syrup</i>	9.95
Lobster Roll <i>Maine cold water lobster with chives, lime juice & a sweet & tangy teriyaki syrup</i>	9.95
Jumbo Crispy Shrimp Roll <i>crispy tempura jumbo shrimp, seasoned with a sweet & tangy teriyaki syrup</i>	7.95

HOT APPETIZERS

Crispy Fried Alligator <i>with fresh cut potato sticks & Creole dipping sauce</i>	Large 11.95	Medium 7.95
Fried Calamari <i>with a spicy marinara sauce & lemon aioli</i>	Large 11.95	Medium 7.95
Mediterranean Style Calamari.....	14.45	
P.E.I. Mussels <i>sautéed in lemon garlic butter</i>	10.95	
Coconut Shrimp <i>with a cajun slaw & a spicy, sweet dipping sauce</i>	9.95	
Mozzarella Cheese Sticks <i>with a spicy marinara sauce</i>	6.95	
Pan Seared Frog Legs <i>with spicy garlic butter, tomato & herbs with grilled French bread</i>	8.95	
Fried Frog Legs <i>with French fries</i>	5.95	
Onion Rings.....	3.95	
Boudin <i>cajun sausage stuffed with dirty rice</i>	6.95	
Crabfingers <i>fried or sautéed (seasonal)</i>	11.95	
Blackened Shrimp & Crawfish Fondeaux <i>with garlic bread</i>	13.95	
Lump Crab & Spinach Dip <i>with garlic bread</i>	12.95	
Jumbo Lump Crab Cakes <i>served over crawfish in a light butter sauce</i>	2 19.95	1 13.95
Appetizer Trio <i>mini shrimp & crawfish fondeaux, fried alligator & calamari</i>	13.95	

SOUPS & SALADS

Pappas Greek Salad			
<i>our original salad tossed with fresh vegetables, imported kalamata olives, capers, solinika peppers, oregano, feta cheese & shrimp in Pappas Greek Dressing, prepared tableside.</i>			
<i>Small (Serves 1-2)</i>	8.95	<i>Medium (Serves 3-4)</i>	12.95
		<i>Large (Serves 5-6)</i>	15.95
			<i>add jumbo lump crabmeat 4.95</i>
Classic Caesar <i>chopped romaine hearts, croutons, parmesan cheese & Caesar dressing</i>	5.45		
Crisp Wedge Salad <i>with bleu cheese dressing, bacon, tomatoes, carrots & green onion</i>	5.45		
Beefsteak Tomato Salad <i>with crumbled bleu cheese, crisp red onion & a light vinaigrette</i>	5.45		
			<i>add jumbo lump crabmeat 4.95</i>
House Salad <i>mixed lettuce, croutons, tomatoes, red onions & choice of dressing</i>	4.45		
		<i>Bowl</i>	<i>Cup</i>
“Louisiana” Shrimp Gumbo.....	6.95	4.95	
“Louisiana” Seafood Gumbo.....	7.45	5.45	
Andouille Sausage & Seafood Gumbo.....	7.95	5.95	
Clam Chowder <i>cream style</i>	5.95	4.95	
Crawfish Bisque <i>cream style</i>	7.95	5.95	
Lobster Bisque <i>cream style</i>	9.95	7.95	

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 Crab.....	3 14.75	2 11.95	
Crabfinger Dinner <i>(seasonal)</i>	16.95		
Stuffed Shrimp.....	4 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 Fillets.....	4 19.95	2 13.95	
Fried Shrimp & Catfish Fillets.....	19.95		
Fried Soft Shell Crab.....	3 19.95	2 17.95	
Sampler Platter <i>fried shrimp, fried catfish fillet, fried crawfish & chicken tenderloins</i>	19.95		
Seafood Platter <i>fried shrimp, fried catfish fillet, stuffed shrimp & stuffed crab</i>	21.95		
Pappadeaux Platter <i>our seafood platter with extra shrimp, catfish & crawfish</i>	24.95		

Chef Selections *Flown in Daily!*

Add a caesar salad or dinner salad 2.95. Add a cup of gumbo 3.95.

✦ Indicates new items.

Costa Rican Tilapia Lafayette *grilled tilapia topped with fresh lump crabmeat, shrimp, tomatoes, capers & basil in beurre blanc with fresh green beans & spaghetti squash*..... 7 oz. 19.95

✦ **Alaskan Halibut Crab Bake** *oven baked halibut finished with jumbo lump crab topping, with sautéed zucchini & yellow squash ribbons*..... 26.95

Costa Rican Mahi Yvette *blackened mahi fillet finished with shrimp, crawfish, mushrooms & spinach in a Monterey jack cheese sauce with dirty rice*..... 11 oz. 22.95 7 oz. 18.95

✦ **Cedar Roasted Costa Rican Tilapia** *norseradish crusted tilapia broiled on a smoky cedar plank with fresh green bean potato medley*..... 19.95

Chilean Sea Bass *seared sea bass served over white rice with shrimp, crawfish & Andouille sausage in a red pepper tomato sauce*..... 22.95

Blackened Catfish Opelousas *with shrimp & crabmeat in a lemon garlic butter sauce with dirty rice*..... 21.95

✦ **Alaskan Halibut Piccata** *pan-grilled halibut finished with jumbo lump crabmeat, lemon slices & capers in a light lemon butter sauce with parmesan smashed potatoes*..... 26.95

Cedar Plank Atlantic Salmon* *topped with garlic herb butter & broiled on a smoky cedar plank with asparagus*..... 23.95

Mahi Mahi Matina *blackened mahi with seared shrimp & a jumbo scallop with butternut squash & fresh green bean medley*..... 19.95

Hawaiian Yellowfin Tuna Tambour* *seared tuna with a chili crust finished with jumbo lump crabmeat in beurre blanc with green bean frit*..... 24.95

Ponchartrain Pan-Broiled Fillet *topped with crabmeat & shrimp in a brown-butter wine sauce with dirty rice*..... 22.95

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*..... 22.95

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*..... 21.95

The Big Bay Platter *grilled shrimp, Caribbean lobster tail & shrimp montage with fresh green beans & dirty rice*..... 25.95

NAKED FISH

Atlantic Salmon* *char-grilled with green beans*..... 11 oz. 20.95 7 oz. 17.95

Costa Rican Tilapia *pan-grilled with sautéed zucchini ribbon*..... 11 oz. 16.95 7 oz. 13.95

Costa Rican Mahi *blackened with dirty rice*..... 11 oz. 19.95 7 oz. 16.95

WITH YOUR CHOICE OF OUR SIGNATURE SAUCES:
Lemon Caper Sauce Lemon & Herb Olive Oil Garlic Butter-Scampi Style

STEAK & CHICKEN

Certified Angus Beef Rib-Eye <i>with garlic mashed potatoes & broccoli</i>	16 oz. 28.95
Filet Mignon <i>with garlic mashed potatoes & asparagus</i>	10 oz. 29.95 6 oz. 25.95
Filet Mignon Oscar <i>filet finished with jumbo lump crabmeat & bearnaise with garlic mashed potatoes & asparagus</i>	6 oz. 27.95
Filet Mignon & Rock Lobster <i>with garlic mashed potatoes & fresh green beans</i>	31.95
Filet Mignon & Australian Lobster Tail <i>with garlic mashed potatoes & asparagus</i>	49.95
Chicken Breast <i>with garlic mashed potatoes & broccoli</i>	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 <i>steamed lobster by the pound served with melted butter & linguine tossed with tomato & basil</i>	Ask Your Server
Australian Lobster Tail <i>with dirty rice & broccoli</i>	8-10 oz. 29.95
Alaskan King Crab <i>served with linguine tossed with tomato & basil</i>	Large 34.95 Medium 24.95
Soft Shell Crab <i>pan-broiled, served with dirty rice</i>	3 19.95 2 17.95

NEW ORLEANS SPECIALTIES

Shrimp Creole <i>served with white rice</i>	18.95
Crawfish Etouffee <i>served with dirty rice</i>	19.95
Shrimp Etouffee <i>served with white rice</i>	19.95
Crawfish Platter <i>fried crawfish & crawfish etouffee</i>	22.95
Jumbo Shrimp Brochette <i>char-grilled bacon wrapped shrimp filled with Monterey Jack cheese & a sliver of jalapeño with dirty rice</i>	19.95
Mixed Seafood Grill <i>two skewers of assorted seafood & vegetables char-grilled over dirty rice</i>	19.95

PASTA

Jumbo Shrimp Alfredo <i>with asparagus in an alfredo cream sauce</i>	19.95
Pasta Mardi Gras <i>linguine tossed with crawfish, Andouille sausage & crimini mushrooms in a marinara cream sauce topped with jumbo grilled shrimp</i>	21.95

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.

LUNCH FEATURES

Served Monday - Saturday, 11 a.m. - 3 p.m. & Sunday 10:30 a.m. - 3 p.m.

Add a Caesar Salad or Dinner Salad for 2.25.

Seniors, 62 or over, may enjoy lunch menu prices 7 days a week.

* Indicates new items.

SOUP, SALADS & SANDWICHES

Louisiana Gumbo & Garden Salad your choice of a steaming bowl of gumbo or crawfish bisque & our fresh garden salad.....	7.95
* Crispy Halibut Sandwich 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.....	12.95
Pappadeaux Steak Sandwich grilled rib-eye steak served on French bread bun with horseradish mayonnaise, grilled onions, tomato & arugula, served with hand cut French fries.....	9.95
Louisiana Gumbo & Po Boy choice of half blackened catfish or fried shrimp po boy & a cup of gumbo or crawfish bisque.....	8.95
Po Boys choice of catfish or shrimp on a freshly baked hoagie bun with coleslaw in a creamy remoulade dressing, served with French fries.....	9.95

FRIED SEAFOOD

Fried Shrimp served with French fries.....	9.95
Sampler Platter fried Gulf shrimp, crawfish & catfish, served with French fries.....	13.95
Crawfish Combination crawfish etouffee & fried crawfish with dirty rice.....	15.95

FRESH FISH

Ginger Salmon* grilled salmon fillet topped with ginger butter & served with almond green beans.....	10.95
Wood Roasted Tilapia oven baked tilapia finished with shrimp in a light citrus butter with fresh green beans.....	13.95
Pan-Grilled Tilapia topped with toasted hazelnuts & brown butter served with green beans & potatoes.....	9.95
Cajun Combo blackened catfish fillet served with dirty rice & shrimp creole over white rice.....	12.95
Mixed Seafood Grill a skewer of assorted char-grilled seafood & vegetables, served with dirty rice.....	12.95

PASTA

Pasta Mardi Gras linguine tossed with crawfish, Andouille sausage & crimini mushrooms in a marinara cream sauce topped with jumbo grilled shrimp.....	13.95
Chicken Linguine Picayune linguine tossed with grilled chicken breast, mushrooms, spinach, broccoli, garlic & extra virgin olive oil.....	9.95

SPECIALTY SALADS

Seafood Cobb Salad 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..... Large 18.95 Medium 9.95	
Pappadeaux Salad 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.....	10.95
Grilled Shrimp or Chicken Caesar Salad grilled shrimp or chicken over romaine lettuce tossed with a creamy Caesar dressing & parmesan cheese.....	12.95
Chopped Salad 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.....	11.95
Salmon Salad 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.....	15.95
Lobster Seafood Salad cold boiled lobster, scallops & shrimp over fresh greens in a creamy citrus vinaigrette with toasted cashews.....	15.95

SIDE DISHES

Asparagus..... substitute 3.95	5.95	Dirty Rice.....	2.75
Broccoli with hollandaise.....	3.75	French Fries.....	2.55
Garlic Bread.....	3.45	Onion Rings.....	3.95
Red Beans & Rice.....	3.75	Sautéed Zucchini Ribbons.....	3.75
Baked Potato..... substitute 1.95	3.95	Spaghetti Squash.....	3.75
Garlic Mashed Potatoes.....	3.55		

DESSERTS

Häagen-Dazs® Ice Cream bowl 2.95..... scoop 1.45	Vanilla Cheesecake with fresh strawberries.....	6.95
Bread Pudding with bourbon sauce.....	Key Lime Pie in a graham cracker pecan crust.....	6.95
Sweet Potato Pecan Pie with vanilla ice cream.....	Turtle Fudge Brownie with pecans & vanilla ice cream.....	6.95
Banana Wafer Pudding.....	Crème Brûlée with fresh fruit.....	6.95
Praline Cheesecake.....		

BEVERAGES

Coffee.....	2.50	Soft Drinks.....	2.50
Tea.....	2.50	Juice.....	2.65

FOR A LIMITED TIME!

All-U-Can Eat

LIVE MAINE LOBSTER

WEDNESDAYS STARTING AT 5 P.M.

39.95

ADD ANY SIDE DISH for \$2.95

LIMITED AVAILABILITY DINE-IN ONLY



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.