

COLD APPETIZERS

SHRIMP COCKTAIL
FRESH GULF SHRIMP, CHUNKY AVOCADOS
& PICO DE GALLO IN A SPICY COCKTAIL SAUCE . . . **9.95**

🌿 **SEARED YELLOWFIN TUNA**
RARE SUSHI GRADE PEPPER TUNA WITH AVOCADO,
ARUGULA SALAD & LEMON VINAIGRETTE **9.95**

TRADITIONAL SHRIMP COCKTAIL
WITH COCKTAIL SAUCE **7.95**

MIXED OYSTERS & SHRIMP*
HALF DOZEN OYSTERS &
A HALF DOZEN COLD BOILED SHRIMP **12.95**

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

	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	
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COCONUT SHRIMP WITH A CAJUN SLAW & A SPICY, SWEET DIPPING SAUCE	10.95		
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MOZZARELLA CHEESE STICKS WITH A SPICY MARINARA SAUCE	7.95		
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FRIED FROG LEGS WITH FRENCH FRIES .	7.95		
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ONION RINGS	3.95		
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BOUDIN CAJUN SAUSAGE STUFFED WITH DIRTY RICE	6.95		
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CRABFINGERS FRIED OR SAUTÉED	11.95		
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SHRIMP & CRAWFISH FONDEAUX WITH GARLIC BREAD	14.95		
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LUMP CRAB & SPINACH DIP WITH GARLIC BREAD	12.95		
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JUMBO LUMP CRAB CAKES SERVED OVER CRAWFISH IN A LIGHT BUTTER SAUCE	2 18.95	1 12.95	
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APPETIZER TRIO MINI SHRIMP & CRAWFISH FONDEAUX, FRIED ALLIGATOR & CALAMARI	15.95		
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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 2-4	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	
“LOUISIANA” SHRIMP GUMBO	8.95	6.95	

“LOUISIANA” SEAFOOD GUMBO	8.95	6.95	
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	BOWL	CUP	
ANDOUILLE SAUSAGE & SEAFOOD GUMBO	8.95	6.95	

CRAWFISH BISQUE CREAM STYLE	8.95	6.95	
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LOBSTER BISQUE CREAM STYLE	9.95	7.95	
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*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 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 & CRAWFISH.						26.95

FROM THE GRILL

ENTRÉES BELOW FEATURE THE FRESHEST FISH FILLET AVAILABLE.

JUMBO SHRIMP BROCHETTE CHAR-GRILLED BACON WRAPPED SHRIMP FILLED WITH MONTEREY JACK CHEESE & A SLIVER OF JALAPENO WITH DIRTY RICE						21.95
SOFT SHELL CRAB PAN-BROILED, SERVED WITH DIRTY RICE	3 . .	19.95	2 . .			17.95
MIXED SEAFOOD GRILL TWO SKEWERS OF ASSORTED SEAFOOD CHAR-GRILLED OVER DIRTY RICE						19.95
MISSISSIPPI CATFISH OPELOUSAS BLACKENED CATFISH WITH SHRIMP, OYSTERS & CRABMEAT IN A LEMON GARLIC BUTTER SAUCE WITH DIRTY RICE						22.95
PONTCHARTRAIN PAN-BROILED FILLET TOPPED WITH CRABMEAT & SHRIMP IN A BROWN-BUTTER WINE SAUCE WITH DIRTY RICE						22.95

CAJUN 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
PASTA MARDI GRAS LINGUINE TOSSED WITH CRAWFISH, ANDOUILLE SAUSAGE & CRIMINI MUSHROOMS IN A MARINARA CREAM SAUCE TOPPED WITH JUMBO GRILLED SHRIMP						22.95

STEAK & CHICKEN

CERTIFIED ANGUS BEEF RIB-EYE 16 OZ. WITH GARLIC MASHED POTATOES & BROCCOLI						31.95
FILET MIGNON WITH GARLIC MASHED POTATOES & ASPARAGUS	10 OZ.	31.95	8 OZ.			28.95
FILET MIGNON OSCAR 8 OZ. FILET FINISHED WITH JUMBO LUMP CRABMEAT & BEARNAISE WITH GARLIC MASHED POTATOES & ASPARAGUS						30.95
FILET MIGNON & GRILLED ROCK LOBSTER WITH GARLIC MASHED POTATOES & FRESH GREEN BEANS						34.95
CHICKEN BREAST 10-12 OZ. WITH GARLIC MASHED POTATOES & BROCCOLI						17.95

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 . .	39.95 . . .	MEDIUM . .			29.95

SIDES

ASPARAGUS	SUBSTITUTE 3.95 . .	5.95	GARLIC MASHED POTATOES	3.55
BROCCOLI		3.75	DIRTY RICE	2.75
GARLIC BREAD		3.45	FRENCH FRIES	2.55
RED BEANS & RICE		3.75	ONION RINGS	3.95
FRESH GREEN BEANS		3.75	SPAGHETTI SQUASH	3.75
BAKED POTATO	SUBSTITUTE 2.45 . .	3.95		

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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.

TEXAS REDFISH ON THE HALF SHELL[†] **27.95**
JUMBO LUMP CRABMEAT, ASPARAGUS & CREOLE ROASTED TOMATOES
IN BROWN BUTTER WITH DIRTY RICE.

✿ **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.

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.

✿ **OVEN BAKED TEXAS REDFISH[†]** **27.95**
WITH A SPICY CORN BREAD CRUST, SERVED WITH
BUTTERED LEEKS, LUMP CRAB & CORN.

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

✿ **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

†DEPENDING ON AVAILABILITY, REDFISH MAY BE SUBSTITUTED WITH OTHER FISH OF THE SAME FAMILY, WHICH INCLUDES CORVINA, BLACK DRUM OR RED DRUM.

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 HORSE RADISH 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 & TILAPIA 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.