

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)	19.95			
GARLIC BREAD (2 SLICES PER PERSON, SERVES 6)	9.95			

PAPPADEAUX FAMILY PACKS

VALUE PACK #1 (SERVES 4)	54.95
20 FRIED SHRIMP, 1 LB. CAJUN CHICKEN TENDERLOINS, 4 TILAPIA FILLETS, 1 QUART DIRTY RICE.	
VALUE PACK #2 (SERVES 6-8)	72.95
40 FRIED SHRIMP, 1 1/2 LBS. CAJUN CHICKEN TENDERLOINS, 8 TILAPIA FILLETS, 1 QUART DIRTY RICE.	
VALUE PACK #3 (SERVES 6)	79.95
40 FRIED SHRIMP, 1 1/2 LBS. CRAWFISH, 6 TILAPIA FILLETS WITH 1 QUART OF DIRTY RICE.	
VALUE PACK #4 (SERVES 8)	119.95
60 FRIED SHRIMP, 2 LBS. FRIED CRAWFISH, 8 TILAPIA FILLETS, 8 STUFFED CRAB WITH 2 QUARTS DIRTY RICE.	
VALUE PACK #5 (SERVES 10-12)	134.95
1 GALLON GUMBO OR BISQUE, 90 FRIED SHRIMP, 3 LBS. CAJUN CHICKEN TENDERLOINS, 1/2 GALLON DIRTY RICE.	

CAJUN FAVORITES

CAJUN COMBO (SERVES 10)	99.95
BLACKENED CATFISH FILLETS, SERVED WITH DIRTY RICE & SHRIMP CREOLE WITH WHITE RICE.	
CRAWFISH COMBINATION (SERVES 10)	99.95
FRIED CRAWFISH AND CRAWFISH ETOUFFEE SERVED WITH DIRTY RICE.	
PASTA MARDI GRAS (SERVES 10)	109.95
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)	119.95
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	12.95	LB.
FRIED TILAPIA	13.95	LB.
FRIED SHRIMP	15.95	LB.

SAUCES AND SIDES

CRAWFISH ETOUFFEE WITH DIRTY RICE (SERVES 6)	34.95	1/2 GALLON
SHRIMP CREOLE WITH WHITE RICE (SERVES 6)	34.95	1/2 GALLON
SHRIMP ETOUFFEE WITH WHITE RICE (SERVES 6)	34.95	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 2.95

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

✿ INDICATES NEW ITEM

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 SERVED WITH FRENCH FRIES.	11.95
SAMPLER PLATTER	14.95
FRIED GULF SHRIMP, CRAWFISH & TILAPIA, 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 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	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.		



Where fresh meets festive.

ALBUQUERQUE

5011 PAN AMERICAN FRWY.

ALBUQUERQUE, NEW MEXICO

505.345.0240

FAX: 505.345.0285

CHICAGO

921 PASQUINELLI DR. WESTMONT, ILLINOIS

630.455.9846

FAX: 630.455.9847

CINCINNATI

11975 NW BLVD.

SPRINGDALE, OHIO

513.671.4473

FAX: 513.671.4476

DENVER

7520 E. PROGRESS PLACE

GREENWOOD VILLAGE, COLORADO

303.740.9449

FAX: 303.740.9424

GEORGIA

2830 WINDY HILL RD. MARIETTA, GEORGIA

770.984.8899

FAX: 770.956.0890

5635 JIMMY CARTER BLVD.

NORCROSS, GEORGIA

770.849.0600

FAX: 770.849.0313

10795 DAVIS DRIVE ALPHARETTA, GEORGIA

770.992.5566

FAX: 770.992.1334

PHOENIX

11051 N. BLACK CANYON PLACE PHOENIX, ARIZONA

602.331.3434

FAX: 602.331.3618

With over 20 locations in Texas.

WWW.PAPPADEAUX.COM

COLD APPETIZERS ♣ INDICATES NEW ITEMS

SHRIMP COCKTAIL FRESH GULF SHRIMP, CHUNKY AVOCADOES & PICO DE GALLO IN A SPICY COCKTAIL SAUCE	9.95
♣ SEARED YELLOWFIN TUNA WITH AVOCADO & LEMON VINAIGRETTE	9.95
TRADITIONAL SHRIMP COCKTAIL WITH COCKTAIL SAUCE	7.95

OYSTER APPETIZERS

♣ 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
OYSTERS PAPPADÉAUX WITH CRABMEAT, SPINACH & HOLLANDAISE	11.95
OYSTER TRIO A COMBINATION OF BATON ROUGE, PAPPADÉAUX & GRILLED BBQ OYSTERS	12.95

HOT APPETIZERS

CRISPY FRIED ALLIGATOR WITH FRESH CUT POTATO STICKS & CREOLE DIPPING SAUCE	12.95	8.95
FRIED CALAMARI WITH A SPICY MARINARA SAUCE.	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	
BOUDIN CAJUN SAUSAGE STUFFED WITH DIRTY RICE	6.95	
CRABFINGERS FRIED OR SAUTÉED (SEASONAL)	11.95	
SHRIMP & CRAWFISH FONDEAUX WITH GARLIC BREAD	14.95	
LUMP CRAB & SPINACH DIP WITH GARLIC BREAD.	12.95	
JUMBO LUMP CRABCAKES 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	

SOUPS & SALADS

PAPPAS GREEK SALAD	SMALL 9.45	MEDIUM 13.45	LARGE 16.45
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	SERVES 1-2	SERVES 3-4	SERVES 5-6
CLASSIC CAESAR SALAD 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

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

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 LARGE	13.95 MEDIUM	10.95		
STUFFED CRAB.	3 14.95	2 12.95		
CRABFINGER DINNER (SEASONAL)	16.95				
STUFFED SHRIMP	4 15.95	2 11.95		
FRIED SHRIMP & CAJUN FRIED CHICKEN TENDERLOINS	LARGE 17.95 MEDIUM	13.95		
CAJUN FRIED CHICKEN TENDERLOINS	LARGE 13.95 MEDIUM	9.95		
FRIED CRAWFISH DINNER	LARGE 18.95 MEDIUM	11.95		
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 FRIED SHRIMP, FRIED TILAPIA FILLET, FRIED CRAWFISH & CHICKEN TENDERLOINS	19.95				
SEAFOOD PLATTER FRIED SHRIMP, FRIED TILAPIA FILLET, BLUE CRAB CAKE, STUFFED SHRIMP & STUFFED CRAB	22.95				
PAPPADÉAUX PLATTER OUR SEAFOOD PLATTER WITH EXTRA SHRIMP, TILAPIA FILLET & CRAWFISH	26.95				

FROM THE GRILL

JUMBO SHRIMP BROCHETTE CHAR-GRILLED BACON WRAPPED SHRIMP FILLED WITH MONTEREY JACK CHEESE AND A SLIVER OF JALAPENO WITH DIRTY RICE	21.95
SOFT SHELL CRAB PAN-BROILED, SERVED WITH DIRTY RICE.	3 19.95
MIXED SEAFOOD GRILL TWO SKEWERS OF ASSORTED SEAFOOD & VEGETABLES CHAR-GRILLED OVER DIRTY RICE	20.95
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

NEW ORLEANS SPECIALTIES

SHRIMP CREOLE WITH WHITE RICE	18.95
CRAWFISH ETOUFFEE WITH DIRTY RICE.	20.95
SHRIMP ETOUFFEE WITH WHITE RICE	20.95
CRAWFISH PLATTER HALF FRIED CRAWFISH, HALF ETOUFFEE WITH DIRTY RICE	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 WITH GARLIC MASHED POTATOES & BROCCOLI	16 oz.	31.95
FILET MIGNON WITH GARLIC MASHED POTATOES & ASPARAGUS	10 oz.	31.95
FILET MIGNON OSCAR FILET FINISHED WITH JUMBO LUMP CRABMEAT & BEARNAISE WITH GARLIC MASHED POTATOES & ASPARAGUS	8 oz.	30.95
FILET MIGNON & GRILLED ROCK LOBSTER WITH GARLIC MASHED POTATOES & FRESH GREEN BEANS		34.95
FILET MIGNON & AUSTRALIAN LOBSTER TAIL.		49.95
CHICKEN BREAST WITH GARLIC MASHED POTATOES & BROCCOLI	10-12 oz.	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.) WITH DIRTY RICE & BROCCOLI	29.95
ALASKAN KING CRAB SERVED WITH A SIDE OF PASTA	LARGE 39.95 MEDIUM 29.95

CHEF SELECTIONS FROM THE GRILL



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

♣ INDICATES NEW ITEMS

COSTA RICAN TILAPIA LAYFAYETTE	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 PICCATO	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	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 “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 TILAPIA11 oz.	17.95	7 oz.	15.95
PAN-GRILLED WITH GREEN BEAN & POTATO MEDLEY.					
COSTA RICAN MAHI11 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 ♦

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