

# 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	
<b>CRISPY FRIED ALLIGATOR</b> WITH FRESH CUT POTATO STICKS & CREOLE DIPPING SAUCE . . . . .	12.95	8.95	

<b>FRIED CALAMARI</b> WITH A SPICY MARINARA SAUCE & LEMON AIOLI . . . . .	12.95	8.95	
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<b>COCONUT SHRIMP</b> WITH A CAJUN SLAW & A SPICY, SWEET DIPPING SAUCE . . . . .	10.95		
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<b>MOZZARELLA CHEESE STICKS</b> WITH A SPICY MARINARA SAUCE . . . . .	7.95		
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<b>FRIED FROG LEGS</b> WITH FRENCH FRIES .	7.95		
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<b>ONION RINGS</b> . . . . .	3.95		
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<b>BOUDIN CAJUN SAUSAGE</b> STUFFED WITH DIRTY RICE . . . . .	6.95		
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<b>CRABFINGERS</b> FRIED OR SAUTÉED . . . . .	11.95		
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<b>SHRIMP &amp; CRAWFISH FONDEAUX</b> WITH GARLIC BREAD . . . . .	14.95		
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<b>LUMP CRAB &amp; SPINACH DIP</b> WITH GARLIC BREAD . . . . .	12.95		
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<b>JUMBO LUMP CRAB CAKES</b> SERVED OVER CRAWFISH IN A LIGHT BUTTER SAUCE . . . 2	18.95	12.95	1
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<b>APPETIZER TRIO</b> 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

<b>SMALL 8.95</b>	<b>MEDIUM 12.95</b>	<b>LARGE 15.95</b>
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	
<b>“LOUISIANA” SHRIMP</b> GUMBO . . . . .	8.95	6.95	

<b>“LOUISIANA” SEAFOOD</b> GUMBO . . . . .	8.95	6.95	
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	BOWL	CUP	
<b>ANDOUILLE SAUSAGE</b> & SEAFOOD GUMBO . . . . .	8.95	6.95	

<b>CRAWFISH BISQUE</b> CREAM STYLE . . . . .	8.95	6.95	
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<b>LOBSTER BISQUE</b> 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 . . . . .	Lg 19.95 . . . . .	MD 17.95 . . . . .	SM 15.95
FRIED OYSTERS . . . . .	.Lg 13.95 . . . . .	MD 10.95	
STUFFED CRAB . . . . .	3 14.95 . . . . .	2 12.95	
CRABFINGER DINNER (SEASONAL) . . . . .			16.95
STUFFED SHRIMP . . . . .	4 15.95 . . . . .	2 11.95	
<b>FRIED SHRIMP &amp; CAJUN FRIED</b>			
CHICKEN TENDERLOINS . . . . .	.Lg 17.95 . . . . .	MD 13.95	
CAJUN FRIED CHICKEN TENDERLOINS . . . . .	.Lg 13.95 . . . . .	MD 9.95	
FRIED CRAWFISH DINNER . . . . .	.Lg 18.95 . . . . .	MD 11.95	
FRIED CATFISH FILLETS . . . . .	4 19.95 . . . . .	2 13.95	
FRIED SOFT SHELL CRAB . . . . .	3 19.95 . . . . .	2 17.95	
FRIED SHRIMP & CATFISH FILLETS . . . . .			19.95
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
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 . . . . .	.Lg 39.95 . . . . .	SM 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		

\*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.

# 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<sup>†</sup>** . . . . . **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<sup>†</sup>** . . . . . **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.