

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 3.25.

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

✿ INDICATES NEW ITEMS

SOUP, SALADS & SANDWICHES

LOUISIANA GUMBO & GARDEN SALAD	9.85
YOUR CHOICE OF A STEAMING BOWL OF GUMBO OR CRAWFISH BISQUE & OUR FRESH GARDEN SALAD.	
PAPPADEAUX STEAK SANDWICH	13.15
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	12.05
CHOICE OF HALF FRIED CATFISH OR SHRIMP PO BOY & A CUP OF GUMBO OR CRAWFISH BISQUE.	
PO BOYS	12.05
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.	13.15
SAMPLER PLATTER	16.45
FRIED GULF SHRIMP, CRAWFISH & TILAPIA, SERVED WITH FRENCH FRIES.	
CRAWFISH COMBINATION	17.55
CRAWFISH ETOUFFEE & FRIED CRAWFISH WITH DIRTY RICE.	

FRESH FISH

GINGER SALMON*	16.45
GRILLED SALMON FILLET TOPPED WITH GINGER BUTTER & SERVED WITH ALMOND GREEN BEANS.	
✿ TILAPIA LAFAYETTE	17.55
GRILLED TILAPIA TOPPED WITH FRESH LUMP CRABMEAT, SHRIMP, TOMATOES, CAPERS & BASIL IN BEURRE BLANC WITH FRESH -GREEN BEANS & SPAGHETTI SQUASH.	
PAN-GRILLED TILAPIA	14.25
TOPPED WITH TOASTED HAZELNUTS & BROWN BUTTER SERVED WITH GREEN BEANS & POTATOES.	
CAJUN COMBO	16.45
BLACKENED CATFISH FILLETS SERVED WITH DIRTY RICE & SHRIMP CREOLE OVER WHITE RICE.	
MIXED SEAFOOD GRILL	14.25
A SKEWER OF ASSORTED CHAR-GRILLED SEAFOOD & VEGETABLES, SERVED WITH DIRTY RICE.	

PASTA

PASTA MARDI GRAS	16.45
LINGUINE TOSSED WITH CRAWFISH, ANDOUILLE SAUSAGE & CRIMINI MUSHROOMS IN A MARINARA CREAM SAUCE TOPPED WITH JUMBO GRILLED SHRIMP.	
CHICKEN LINGUINE PICAYUNE	13.15
LINGUINE TOSSED WITH GRILLED CHICKEN BREAST, MUSHROOMS, SPINACH, BROCCOLI, GARLIC & EXTRA VIRGIN OLIVE OIL.	

SPECIALTY SALADS

SEAFOOD COBB SALAD	LARGE 20.85 . . . MEDIUM 13.15
JUMBO LUMP CRABMEAT & SHRIMP OVER AN ICEBERG & SPINACH MIX WITH APPLEWOOD BACON, BLEU CHEESE, AVOCADO & TOMATO, DRIZZLED WITH VINAIGRETTE.	
PAPPADEAUX STEAK SALAD	13.15
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	14.25
SERVED OVER ROMAINE LETTUCE TOSSED WITH A CREAMY CAESAR DRESSING & PARMESAN CHEESE.	
CHOPPED SALAD	13.15
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.

HOUSTON
6015 WESTHEIMER
AT GREENRIDGE
713.782.6310
FAX: 713.782.5614
13080 HWY 290
AT HOLLISTER
713.460.1203
FAX: 713.460.9027
2525 SOUTH LOOP WEST
AT S. MAIN
713.665.3155
FAX: 713.668.8970
10499 I-10
AT SAM HOUSTON TOLLWAY
713.722.0221
FAX: 713.722.0717
7110 FM 1960 WEST
281.580.5245
FAX: 281.580.1628
2410 RICHMOND
AT KIRBY
713.527.9137
FAX: 713.523.7839
12711 HWY 59 S.
AT CORPORATE DR.
281.240.5533
FAX: 281.240.8715
12109 WESTHEIMER
281.497.1110
FAX: 281.497.8198
CONROE
18165 I-45 SOUTH
936.321.4200
FAX: 936.321.4205
BEAUMONT
4040 I-10 SOUTH
409.842.1339
FAX: 409.842.0710
SAN ANTONIO
76 NORTH EAST LOOP 410
210.340.7143
FAX: 210.340.0572

RICHARDSON
725 S. CENTRAL EXPRESSWAY
972.235.1181
FAX: 972.235.6762
AUSTIN
6319 I-35 N.
AT 290
512.452.9363
FAX: 512.452.8541
DALLAS
3520 OAK LAWN
214.521.4700
FAX: 214.521.4726
10428 LOMBARDY LN.
214.358.1912
FAX: 214.358.1801
18349 DALLAS PARKWAY
972.447.9616
FAX: 972.447.9623
BEDFORD
2121 AIRPORT FRWY.
817.571.4696
FAX: 817.571.3956
FORT WORTH
2708 WEST FREEWAY
817.877.8843
FAX: 817.877.8860
ARLINGTON
1304 COPELAND RD.
AT COLLINS
817.543.0544
FAX: 817.543.0548
DUNCANVILLE
800 E HWY 67
972.572.0580
FAX: 972.572.0585
PHARR
1610 W. EXPRESSWAY 83
956.783.1471
FAX: 956.783.7164

WWW.PAPPADEAUX.COM

COLD APPETIZERS  INDICATES NEW ITEMS

SHRIMP COCKTAIL FRESH GULF SHRIMP, CHUNKY AVOCADOES & PICO DE GALLO IN A SPICY COCKTAIL SAUCE	10.95
SEARED YELLOWFIN TUNA WITH AVOCADO & LEMON VINAIGRETTE	10.95
TRADITIONAL SHRIMP COCKTAIL WITH COCKTAIL SAUCE	8.75

OYSTER APPETIZERS

GRILLED BBQ OYSTERS OYSTERS ON THE HALF SHELL, FINISHED WITH GARLIC BUTTER BBQ SAUCE	13.15
OYSTERS BATON ROUGE OYSTERS ON THE HALF SHELL BAKED WITH A PARMESAN ROMANO CHEESE SAUCE	13.15
OYSTERS PAPPADÉAUX WITH CRABMEAT, SPINACH & HOLLANDAISE	13.15
OYSTER TRIO A COMBINATION OF BATON ROUGE, PAPPADÉAUX & GRILLED BBQ OYSTERS	14.25

HOT APPETIZERS

CRISPY FRIED ALLIGATOR WITH FRESH CUT POTATO STICKS & CREOLE DIPPING SAUCE.	LARGE 14.25 MEDIUM 9.85
FRIED CALAMARI WITH MARINARA SAUCE	LARGE 14.25 MEDIUM 9.85
COCONUT SHRIMP WITH A CAJUN SLAW & A SPICY, SWEET DIPPING SAUCE.	12.05
MOZZARELLA CHEESE STICKS WITH A SPICY MARINARA SAUCE	8.75
FRIED FROG LEGS WITH FRENCH FRIES	8.75
ONION RINGS	4.35
BOUDIN CAJUN SAUSAGE STUFFED WITH DIRTY RICE	7.65
CRABFINGERS FRIED OR SAUTÉED (SEASONAL)	13.15
SHRIMP & CRAWFISH FONDEAUX WITH GARLIC BREAD	16.45
LUMP CRAB & SPINACH DIP WITH GARLIC BREAD.	14.25
JUMBO LUMP CRABCAKES SERVED OVER CRAWFISH IN A LIGHT BUTTER SAUCE.	2 20.85 1 14.25
APPETIZER TRIO MINI SHRIMP & CRAWFISH FONDEAUX, FRIED ALLIGATOR & CALAMARI .	17.55

SALADS

PAPPAS GREEK SALAD OUR ORIGINAL SALAD TOSSED WITH FRESH VEGETABLES, IMPORTED KALAMATA OLIVES, CAPERS, SOLINIKA PEPPERS, OREGANO & FETA CHEESE IN PAPPAS GREEK DRESSING. ADD JUMBO LUMP CRABMEAT 5.45	SMALL 9.85	MEDIUM 14.25	LARGE 17.55
	SERVES 1-2	SERVES 3-4	SERVES 5-6
CLASSIC CAESAR SALAD CHOPPED ROMAINE HEARTS, CROUTONS, PARMESAN CHEESE & CAESAR DRESSING	6.35		
CRISP WEDGE SALAD WITH BLEU CHEESE DRESSING, BACON, TOMATOES, CARROTS & GREEN ONION	6.35		
BEEFSTEAK TOMATO SALAD WITH CRUMBLÉD BLEU CHEESE, CRISP RED ONION & A LIGHT VINAIGRETTE	6.35		
ADD JUMBO LUMP CRABMEAT 5.45			
HOUSE SALAD MIXED LETTUCE, CROUTONS, TOMATOES, RED ONIONS & CHOICE OF DRESSING	5.25		

GUMBOS

	BOWL	CUP
“LOUISIANA” SHRIMP GUMBO	9.85	7.65
“LOUISIANA” SEAFOOD GUMBO	9.85	7.65
ANDOUILLE SAUSAGE & SEAFOOD GUMBO	9.85	7.65
CRAWFISH BISQUE CREAM STYLE	9.85	7.65
LOBSTER BISQUE CREAM STYLE	10.95	8.75

*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.

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

FRIED SEAFOOD

SERVED WITH FRENCH FRIES. SUBSTITUTE A BAKED POTATO 2.70. ADD A CUP OF GUMBO 5.45.

FRIED SHRIMP	LARGE 21.95 . . MEDIUM 19.75 . . SMALL 17.55
FRIED OYSTERS	15.35
STUFFED CRAB	16.45
CRABFINGER DINNER (SEASONAL)	18.65
STUFFED SHRIMP	17.55
FRIED SHRIMP & CAJUN FRIED CHICKEN TENDERLOINS . . .	19.75
CAJUN FRIED CHICKEN TENDERLOINS	LARGE 15.35 . . MEDIUM 10.95
FRIED CRAWFISH DINNER	LARGE 20.85 . . MEDIUM 13.15
FRIED CATFISH FILLETS	21.95
FRIED SHRIMP & FRIED CATFISH FILLETS	21.95
FRIED SOFT SHELL CRAB	3 21.95 2 19.75
SEAFOOD PLATTER FRIED SHRIMP, FRIED TILAPIA FILLET, BLUE CRAB CAKE, STUFFED SHRIMP & STUFFED CRAB	25.25
PAPPADÉAUX PLATTER OUR SEAFOOD PLATTER WITH EXTRA SHRIMP, TILAPIA & CRAWFISH	29.65

FROM THE GRILL

ENTREES BELOW FEATURE THE FRESHEST FISH FILLET AVAILABLE.

JUMBO SHRIMP BROCHETTE CHAR-GRILLED BACON WRAPPED SHRIMP FILLED WITH MONTEREY JACK CHEESE AND A SLIVER OF JALAPENO WITH DIRTY RICE	24.15
SOFT SHELL CRAB PAN-BROILED, SERVED WITH DIRTY RICE.	3 21.95 2 19.75
MIXED SEAFOOD GRILL TWO SKEWERS OF ASSORTED SEAFOOD & VEGETABLES CHAR-GRILLED OVER DIRTY RICE	21.95
MISSISSIPPI CATFISH OPELOUSAS BLACKENED CATFISH WITH SHRIMP, OYSTERS & CRABMEAT IN A LEMON GARLIC BUTTER SAUCE, WITH DIRTY RICE	25.25
PONTCHARTRAIN PAN-BROILED FILLET WITH CRABMEAT AND SHRIMP IN A BROWN-BUTTER WINE SAUCE WITH DIRTY RICE	25.25

CAJUN SPECIALTIES

SHRIMP CREOLE WITH WHITE RICE	20.85
CRAWFISH ETOUFFEE WITH DIRTY RICE.	23.05
SHRIMP ETOUFFEE WITH WHITE RICE	23.05
CRAWFISH PLATTER HALF FRIED CRAWFISH, HALF ETOUFFEE WITH DIRTY RICE	25.25
PASTA MARDI GRAS LINGUINE TOSSED WITH CRAWFISH, ANDOUILLE SAUSAGE & CRIMINI MUSHROOMS IN A MARINARA CREAM SAUCE TOPPED WITH JUMBO GRILLED SHRIMP	25.25

STEAK & CHICKEN

CERTIFIED ANGUS BEEF RIB-EYE WITH GARLIC MASHED POTATOES & BROCCOLI	16 oz. 35.15
FILET MIGNON WITH GARLIC MASHED POTATOES & ASPARAGUS	10 oz. 35.15 8 oz. 31.85
FILET MIGNON OSCAR FILET FINISHED WITH JUMBO LUMP CRABMEAT & BEARNAISE WITH GARLIC MASHED POTATOES & ASPARAGUS	8 oz. 34.05
FILET MIGNON & GRILLED ROCK LOBSTER WITH GARLIC MASHED POTATOES & FRESH GREEN BEANS	38.45
CHICKEN BREAST WITH GARLIC MASHED POTATOES & BROCCOLI	10-12 oz. 19.75

LOBSTER & CRAB

LIVE MAINE LOBSTER STEAMED LOBSTER BY THE POUND SERVED WITH MELTED BUTTER & LINGUINE WITH TOMATO & BASIL	ASK YOUR SERVER
GRILLED CARRIBEAN LOBSTER TAIL SERVED WITH DIRTY RICE & BROCCOLI	10-12 oz. 32.95
ALASKAN KING CRAB SERVED WITH A SIDE OF PASTA	LARGE 43.95 . . MEDIUM 32.95

CHEF SELECTIONS FROM THE GRILL



ADD A CAESAR SALAD OR DINNER SALAD 4.35. ADD A CUP OF GUMBO 5.45.

 INDICATES NEW ITEMS

COSTA RICAN TILAPIA LAYFAYETTE11 oz. 24.15 7 oz. 20.85
<small>GRILLED TILAPIA TOPPED WITH FRESH LUMP CRABMEAT, SHRIMP, TOMATOES, CAPERS & BASIL IN BEURRE BLANC WITH FRESH GREEN BEANS & SPAGHETTI SQUASH.</small>	
TEXAS REDFISH ON THE HALF SHELL †	30.75
<small>JUMBO LUMP CRABMEAT, ASPARAGUS & CREOLE ROASTED TOMATOES IN BROWN BUTTER WITH DIRTY RICE.</small>	
ALASKAN HALIBUT PICCATO	36.25
<small>PAN-GRILLED HALIBUT FINISHED WITH JUMBO LUMP CRABMEAT, LEMON SLICES & CAPERS IN A LIGHT LEMON BUTTER SAUCE WITH PARMESAN SMASHED POTATOES.</small>	

COSTA RICAN MAHI YVETTE11 oz. 26.35 7 oz. 21.95
<small>BLACKENED MAHI FINISHED WITH SHRIMP, CRAWFISH, MUSHROOMS & SPINACH IN A MONTEREY JACK CHEESE SAUCE WITH DIRTY RICE.</small>	

HAWAIIAN YELLOWFIN TUNA TAMBOUR*	27.45
<small>SEARED TUNA WITH A CHILI CRUST FINISHED WITH JUMBO LUMP CRABMEAT IN BEURRE BLANC WITH GREEN BEAN FRIT.</small>	

MISSISSIPPI CATFISH OPELOUSAS	25.25
<small>BLACKENED CATFISH WITH OYSTERS, SHRIMP & CRABMEAT IN A LEMON GARLIC BUTTER SAUCE WITH DIRTY RICE.</small>	

OVEN BAKED TEXAS REDFISH †	30.75
<small>WITH A SPICY CORN BREAD CRUST, SERVED WITH BUTTERED LEEKS, LUMP CRAB & CORN.</small>	

CEDAR PLANK ATLANTIC SALMON*	26.35
<small>TOPPED WITH GARLIC HERB BUTTER & BROILED IN A SMOKEY CEDAR PLANK WITH ASPARAGUS.</small>	

COSTA RICAN MAHI ALEXANDER*	27.45
<small>GRILLED MAHI FINISHED WITH SHRIMP, SCALLOPS & CRAWFISH IN A WHITE WINE CREAM SAUCE, SERVED WITH DIRTY RICE.</small>	

STUFFED SHRIMP MONTAGE	26.35
<small>OVEN-BAKED JUMBO SHRIMP FILLED WITH “MARYLAND-STYLE” LUMP CRAB CAKE & FINISHED WITH A PARMESAN CHEESE SAUCE SERVED WITH FRESH GREEN BEANS.</small>	

HUDSON BAY PLATTER	30.75
<small>SHRIMP BROCHETTE, GRILLED SCALLOPS & CARIBBEAN LOBSTER TAIL, WITH FRESH GREEN BEANS & DIRTY RICE.</small>	

NAKED FISH

ATLANTIC SALMON*11 oz. 24.15 7 oz. 20.85
<small>CHAR-GRILLED WITH GREEN BEANS.</small>	
COSTA RICAN TILAPIA11 oz. 19.75 7 oz. 17.55
<small>PAN-GRILLED WITH GREEN BEAN & POTATO MEDLEY.</small>	
COSTA RICAN MAHI11 oz. 23.05 7 oz. 20.85
<small>BLACKENED WITH DIRTY RICE.</small>	

Your choice of our Signature Sauces.

- ♦ LEMON CAPER SAUCE ♦ LEMON & HERB OLIVE OIL ♦
- ♦ GARLIC BUTTER - SCAMPI STYLE ♦

DESSERTS

HÄAGEN-DAZS® ICE CREAM	SCOOP 1.60 BOWL 3.25
BREAD PUDDING WITH BOURBON SAUCE	3.25
SWEET POTATO PECAN PIE WITH ICE CREAM	7.65
BANANA WAFER PUDDING	7.45
PRALINE CHEESECAKE	7.65
VANILLA CHEESECAKE WITH FRESH STRAWBERRIES	7.65
KEY LIME PIE IN A GRAHAM CRACKER PECAN CRUST.	7.65
TURTLE FUDGE BROWNIE WITH PECANS & VANILLA ICE CREAM.	7.65
CREME BRULÉE WITH FRESH FRUIT	7.65