

DESSERTS

- ___ KEY LIME PIE
IN A GRAHAM CRACKER PECAN CRUST 7.70
- ___ TURTLE FUDGE BROWNIE
WITH PECANS & ICE CREAM7.70
- ___ SWEET POTATO PECAN PIE
WITH ICE CREAM7.70
- ___ VANILLA CHEESECAKE
WITH FRESH STRAWBERRIES7.70
- ___ HÄAGEN-DAZS®
ICE CREAM CUP 2.20

SIDE ORDERS

- ___ GREEN BEAN
POTATO MDELEY4.40
- ___ DIRTY RICE3.10
- ___ FRENCH FRIES3.10
- ___ ASPARAGUS6.60
- ___ GARLIC BREAD3.85
- ___ BAKED POTATO4.40
- ___ SUBSTITUTE A BAKED POTATO.2.75

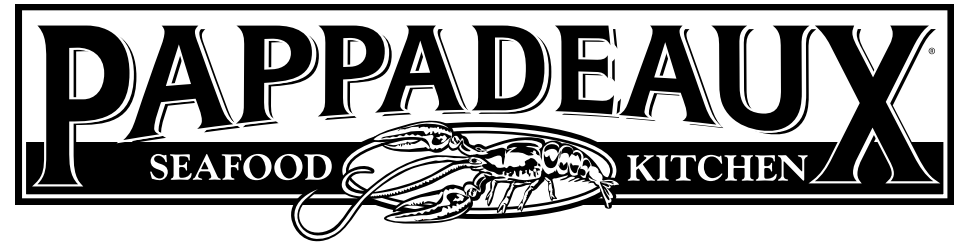
BEVERAGES

- ___ COFFEE & TEA 2.99
- ___ COKE 2.99
- ___ DIET COKE 2.99
- ___ ROOT BEER 2.99
- ___ SPRITE 2.99
- ___ DR. PEPPER 2.99
- ___ LEMONADE 2.99
- ___ JUICE 3.00
- ___ ESPRESSO 3.25
- ___ CAPPUCCINO 4.15

NAME _____

TELEPHONE _____

PICK-UP TIME _____



Where fresh meets festive.

TO GO MENU BUSH INTERCONTINENTAL AIRPORT

HOUSTON

- BUSH INTERCONTINENTAL AIRPORT (281) 821-7684
- 2226 FM 1960 AT KUYKENDAHL (281) 893-0206
- 6015 WESTHEIMER AT GREENRIDGE (713) 782-6310
- 13080 HWY 290 AT HOLLISTER (713) 460-1203
- 2525 SOUTH LOOP WEST AT S.MAIN (713) 665-3155
- 12711 HWY 59 S. AT CORPORATE DR. (281) 240-5533
- 10499 I-10 AT SAM HOUSTON TOLLWAY (713) 722-0221
- 7110 FM 1960 WEST (281) 580-5245
- 2410 RICHMOND AT KIRBY (713) 527-9137
- 18165 I-45 SOUTH, CONROE (936) 321-4200
- 12109 WESTHEIMER (281) 497-1110

BEAUMONT

- 4040 I-10 SOUTH (409) 842-1339

SAN ANTONIO

- 76 NORTH EAST LOOP 410 (210) 340-7143

RICHARDSON

- 725 S. CENTRAL EXPRESSWAY (972) 235-1181

AUSTIN

- 6319 I-35 N. AT 290 (512) 452-9363

DALLAS

- 3520 OAK LAWN (214) 521-4700
- 10428 LOMBARDY LN. (214) 358-1912
- 18349 DALLAS PARKWAY (972) 447-9616

DUNCANVILLE

- 800 E. HWY 67 (972) 572-0580

BEDFORD

- 2121 AIRPORT FRWY (817) 571-4696

FT. WORTH

- 2708 WEST FREEWAY (817) 877-8843

ARLINGTON

- 1304 COPELAND RD. AT COLLINS (817) 543-0544

VISIT

PAPPASITO'S

Cartina®

IN TERMINAL E!

APPETIZERS

COLD APPETIZERS

- TRADITIONAL SHRIMP COCKTAIL 8.80
- SHRIMP COCKTAIL FRESH GULF SHRIMP, CHUNKY AVOCADOES & PICO DE GALLO IN A SPICY COCKTAIL SAUCE 11.00

OYSTER APPETIZERS

- OYSTERS BATON ROUGE BAKED WITH A PARMESAN ROMANO CHEESE SAUCE 13.20
- OYSTERS PAPPADÉAUX WITH CRABMEAT, SPINACH & HOLLANDAISE 13.20
- OYSTER DUO A COMBINATION OF OYSTERS BATON ROUGE & PAPPADÉAUX 14.30

HOT APPETIZERS

- MOZZARELLA CHEESE STICKS SERVED WITH A SPICY MARINARA SAUCE 8.80
- FRIED ALLIGATOR WITH FRESH CUT POTATO STICKS & CREOLE DIPPING SAUCE 14.30
- FRIED CALAMARI SERVED WITH A SPICY MARINARA SAUCE 14.30
- SHRIMP & CRAWFISH FONDEAUX WITH GARLIC BREAD 16.50
- COCONUT SHRIMP WITH A CAJUN SLAW & A SPICY, SWEET DIPPING SAUCE 12.10
- PAPPADÉAUX HOT CHICKEN WINGS 10.45
- LUMP CRAB & SPINACH DIP SERVED WITH GARLIC BREAD 14.30
- “MARYLAND-STYLE” LUMP CRAB CAKES SERVED OVER CRAWFISH IN A LIGHT BUTTER SAUCE 2 20.90 1 14.30

SUSHI

- TEMPURA SOFT SHELL CRAB ROLL CRISPY TEMPURA SOFT SHELL CRAB WITH CUCUMBER, SESAME SEEDS, SRIRACHA AND STICKY RICE 12.10
- JUMBO CRISPY SHRIMP ROLL CRISPY TEMPURA JUMBO SHRIMP, SEASONED WITH A SWEET AND TANGY TERIYAKI SYRUP 8.80
- LOBSTER ROLL MAINE COLD WATER LOBSTER WITH CHIVES, LIME JUICE & A SWEET & TANGY TERIYAKI SYRUP 13.20

GUMBOS

- “LOUISIANA” SEAFOOD OR SHRIMP GUMBO 9.90
- CRAWFISH BISQUE CREAM-STYLE 9.90
- LOBSTER BISQUE CREAM-STYLE 10.90

SALADS

- SEAFOOD COBB SALAD JUMBO LUMP CRABMEAT & SHRIMP OVER AN ICEBERG & SPINACH MIX WITH APPLEWOOD BACON, BLEU CHEESE, AVOCADO, TOMATO & CHOPPED EGG, DRIZZLED WITH VINAIGRETTE . . . LG 20.90 . . . MD 14.30
- GRILLED SHRIMP OR CHICKEN CAESAR 14.30
- LOBSTER & SHRIMP SALAD CHILLED MAINE LOBSTER, GULF COAST SHRIMP, AVOCADO, MANGO & CASHEWS ON A BED OF CRISP GREENS IN A CREAMY CITRUS DRESSING . . . 19.80
- PAPPAS GREEK SALAD PREPARED TABLESIDE 9.90
- ADD SHRIMP 5.50 ADD JUMBO LUMP CRABMEAT 5.50
- CRISP WEDGE SALAD WITH BLEU CHEESE DRESSING, BACON, TOMATOES, CARROTS & GREEN ONION 6.60
- BEEFSTEAK TOMATO SALAD WITH CRUMBLÉD BLEU CHEESE, CRISP RED ONION & A LIGHT VINAIGRETTE 6.60
- DINNER SALAD 5.50
- CAESAR SALAD 6.60

SANDWICHES & BURGERS

SERVED WITH FRENCH FRIES

- CATFISH OR SHRIMP PO BOY 13.20
- TUNA BURGER 14.30
- BACON CHEESEBURGER 12.65
- ADD MUSHROOMS 1.10
- GRILLED CHICKEN PITA 11.00

CHEF SELECTIONS

FLOWN IN DAILY

- BLACKENED MISSISSIPPI CATFISH OPELOUSAS WITH BLACKENED OYSTERS, SHRIMP & CRABMEAT IN A LEMON GARLIC BUTTER, WITH DIRTY RICE . 27.50
- CHILEAN SEA BASS OVEN ROASTED CHILEAN SEA BASS WITH JUMBO LUMP CRAB GRATIN, OVER SAUTÉED SPINACH & ROASTED TOMATOES 35.50
- ATLANTIC SALMON DIABLO* CHAR-GRILLED SALMON TOPPED WITH CRAWFISH, CRABMEAT & PICO DE GALLO IN A LEMON GARLIC BUTTER SAUCE WITH DIRTY RICE 26.40
- HAWAIIAN YELLOWFIN TUNA TAMBOUR* SEARED TUNA WITH A CHILI CRUST FINISHED WITH JUMBO LUMP CRABMEAT IN BEURRE BLANC WITH FRESH GREEN BEANS . . . 27.50
- ATLANTIC CEDAR PLANK SALMON WITH GARLIC HERB BUTTER & BROILED ON A SMOKEY CEDAR PLANK WITH ASPARAGUS. 26.40
- HAZELNUT CRUSTED TILAPIA TOPPED WITH SHRIMP & GARDEN RIPE TOMATOES IN A LIGHT WHITE WINE SAUCE WITH FRESH GREEN BEANS 24.20
- COSTA RICAN MAHI QUEPOS BLACKENED MAHI FILLET TOPPED WITH JUMBO LUMP CRABMEAT, SHRIMP & FRESH BASIL FINISHED WITH A CITRUS HERB SAUCE WITH DIRTY RICE . . 27.50
- GRAND BAY PLATTER PAN-SEARED CRAB CAKE, WITH JUMBO LUMP CRAB MEAT, A SKEWER OF SHRIMP & SCALLOPS, WITH A GREEN BEAN & POTATO MEDLEY 26.40
- SCALLOPS LACOMBE TENDER JUMBO SEA SCALLOPS SEARED WITH FRESH GARLIC & CAPERS IN A BROWN BUTTER SAUCE SERVED OVER GREEN BEANS & FINISHED WITH TOASTED ALMONDS 29.50

GULF COAST SEAFOOD

SERVED WITH FRENCH FRIES.

- FRIED SHRIMP LG 19.80 . . . MD 17.60
- FRIED OYSTERS 16.50
- FRIED SHRIMP & CAJUN CHICKEN TENDERLOINS 20.90
- FRIED SHRIMP & CATFISH 22.00
- FRIED CRAWFISH LG 20.90 . . . MD 14.30
- SOFT SHELL CRAB 3 22.00 . . . 2 19.80
- FRIED CATFISH DINNER 22.00
- SEAFOOD PLATTER FRIED SHRIMP, FRIED TILAPIA FILLET, BLUE CRAB CAKE & FRIED CRAWFISH 24.20

STEAK, LOBSTER & CHICKEN

- ANGUS BEEF RIBEYE WITH GREEN BEAN POTATO MEDLEY & BAKED POTATO . 16 oz. 36.30
- FILET MIGNON WITH SMASHED PARMESAN POTATOES & ASPARAGUS 8 oz. 32.50
- FILET MIGNON OSCAR FILET FINISHED WITH JUMBO LUMP CRABMEAT & BEARNAISE WITH SMASHED PARMESAN POTATOES & ASPARAGUS 8 oz. 34.50
- CHAR-BROILED CHICKEN BREAST WITH GREEN BEAN POTATO MEDLEY & BAKED POTATO 10-12 oz. 19.80
- LIVE MAINE LOBSTER WITH DRAWN BUTTER, GREEN BEAN POTATO MEDLEY & BAKED POTATO 1 LB. 26.40
- GRILLED CARIBBEAN LOBSTER TAIL WITH GREEN BEAN POTATO MEDLEY & BAKED POTATO 10-12 oz. 32.50

PAPPADÉAUX SPECIALTIES

- CRAWFISH ETOUFFÉE WITH WHITE RICE 22.00
- SHRIMP ETOUFFÉE WITH WHITE RICE 22.00
- JUMBO SHRIMP BROCHETTE SERVED WITH DIRTY RICE 25.30
- CRAWFISH PLATTER HALF FRIED CRAWFISH & HALF CRAWFISH ETOUFFÉE WITH DIRTY RICE 25.30
- “MARYLAND-STYLE” LUMP CRAB CAKES SERVED OVER CRAWFISH IN A LIGHT BUTTER SAUCE 3 26.40

FAX TO PAPPADÉAUX @ 281-821-7679

* 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.