

# 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) . . . . .	16.75			
GARLIC BREAD (2 SLICES PER PERSON, SERVES 6) . . . . .	8.95			

## PAPPADEAUX FAMILY PACKS

VALUE PACK #1 (SERVES 4) . . . . .	52.45
20 FRIED SHRIMP, 1 LB. CAJUN CHICKEN TENDERLOINS, 4 CATFISH FILLETS, 1 QUART DIRTY RICE.	
VALUE PACK #2 (SERVES 6-8) . . . . .	67.95
40 FRIED SHRIMP, 1 1/2 LBS. CAJUN CHICKEN TENDERLOINS, 8 CATFISH FILLETS, 1 QUART DIRTY RICE.	
VALUE PACK #3 (SERVES 6) . . . . .	73.95
40 FRIED SHRIMP, 1 1/2 LBS. CRAWFISH, 6 CATFISH FILLETS WITH 1 QUART OF DIRTY RICE.	
VALUE PACK #4 (SERVES 8) . . . . .	114.95
60 FRIED SHRIMP, 2 LBS. FRIED CRAWFISH, 8 CATFISH FILLETS, 8 STUFFED CRAB WITH 2 QUARTS DIRTY RICE.	
VALUE PACK #5 (SERVES 10-12) . . . . .	124.95
1 GALLON GUMBO OR BISQUE, 90 FRIED SHRIMP, 3 LBS. CAJUN CHICKEN TENDERLOINS, 1/2 GALLON DIRTY RICE.	

## CAJUN FAVORITES

CAJUN COMBO (SERVES 10) . . . . .	89.95
BLACKENED CATFISH FILLETS, SERVED WITH DIRTY RICE & SHRIMP CREOLE WITH WHITE RICE.	
CRAWFISH COMBINATION (SERVES 10) . . . . .	89.95
FRIED CRAWFISH AND CRAWFISH ETOUFFEE SERVED WITH DIRTY RICE.	
PASTA MARDI GRAS (SERVES 10) . . . . .	99.95
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) . . . . .	109.95
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 . . . . .	11.95	LB.
FRIED CATFISH . . . . .	12.95	LB.
FRIED SHRIMP . . . . .	15.95	LB.

## SAUCES AND SIDES

CRAWFISH ETOUFFEE WITH DIRTY RICE (SERVES 6) . . . . .	32.95	1/2 GALLON
SHRIMP CREOLE WITH WHITE RICE (SERVES 6) . . . . .	32.95	1/2 GALLON
SHRIMP ETOUFFEE WITH WHITE RICE (SERVES 6) . . . . .	32.95	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 ITEMS

## SOUP, SALADS & SANDWICHES

LOUISIANA GUMBO & GARDEN SALAD . . . . .	8.75
YOUR CHOICE OF A STEAMING BOWL OF GUMBO OR CRAWFISH BISQUE & OUR FRESH GARDEN SALAD.	
✿ CRISPY TILAPIA SANDWICH . . . . .	13.15
CRISPY FRIED TILAPIA ON A HOAGIE BUN WITH COCKTAIL & TARTAR SAUCE, LETTUCE & RED ONIONS WITH HAND CUT FRENCH FRIES.	
PAPPADEAUX STEAK SANDWICH . . . . .	12.05
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 . . . . .	9.85
CHOICE OF HALF BLACKENED CATFISH OR FRIED SHRIMP PO BOY & A CUP OF GUMBO OR CRAWFISH BISQUE.	
PO BOYS . . . . .	10.95
CHOICE OF CATFISH OR SHRIMP ON A FRESHLY BAKED HOAGIE BUN WITH COLESLAW IN A CREAMY REMOULADE DRESSING, SERVED WITH FRENCH FRIES.	

## FRIED SEAFOOD

FRIED SHRIMP SERVED WITH FRENCH FRIES . . . . .	12.05
SAMPLER PLATTER . . . . .	15.35
FRIED GULF SHRIMP, CRAWFISH & CATFISH, SERVED WITH FRENCH FRIES.	
CRAWFISH COMBINATION . . . . .	17.55
CRAWFISH ETOUFFEE & FRIED CRAWFISH WITH DIRTY RICE.	

## FRESH FISH

GINGER SALMON* . . . . .	14.25
GRILLED SALMON FILLET TOPPED WITH GINGER BUTTER & SERVED WITH ALMOND GREEN BEANS.	
✿ TILAPIA LAFAYETTE . . . . .	15.35
GRILLED TILAPIA TOPPED WITH FRESH LUMP CRABMEAT, SHRIMP, TOMATOES, CAPERS & BASIL IN BEURRE BLANC WITH FRESH -GREEN BEANS & SPAGHETTI SQUASH.	
PAN-GRILLED TILAPIA . . . . .	13.15
TOPPED WITH TOASTED HAZELNUTS & BROWN BUTTER SERVED WITH GREEN BEANS & POTATOES.	
CAJUN COMBO . . . . .	15.35
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 . . . . .	15.35
LINGUINE TOSSED WITH CRAWFISH, ANDOUILLE SAUSAGE & CRIMINI MUSHROOMS IN A MARINARA CREAM SAUCE TOPPED WITH JUMBO GRILLED SHRIMP.	
CHICKEN LINGUINE PICAYUNE . . . . .	12.05
LINGUINE TOSSED WITH GRILLED CHICKEN BREAST, MUSHROOMS, SPINACH, BROCCOLI, GARLIC & EXTRA VIRGIN OLIVE OIL.	

## SPECIALTY SALADS

SEAFOOD COBB SALAD . . . . .	20.85
JUMBO LUMP CRABMEAT & SHRIMP OVER AN ICEBERG & SPINACH MIX WITH APPLEWOOD BACON, BLEU CHEESE, CHUNKS OF AVOCADO & TOMATO, DRIZZLED WITH VINAIGRETTE. SERVED WITH YOUR CHOICE OF DRESSING.	
PAPPADEAUX SALAD . . . . .	13.15
SIGNATURE SALAD OF SPINACH, ROMAINE & HERBS TOSSED IN A CHILI LIME VINAIGRETTE WITH FRESH JICAMA, CUCUMBER, PEANUTS & AVOCADO FINISHED WITH YOUR CHOICE OF SWEET & SPICY GLAZED BEEF FILET, GRILLED SHRIMP OR GRILLED CHICKEN BREAST.	
GRILLED SHRIMP OR CHICKEN CAESAR SALAD . . . . .	14.25
GRILLED SHRIMP OR CHICKEN 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 TOSSED IN A CREAMY CREOLE DRESSING.	
LOBSTER SEAFOOD SALAD . . . . .	17.55
COLD BOILED LOBSTER, SCALLOPS & SHRIMP OVER FRESH GREENS IN A CREAMY CITRUS VINAIGRETTE WITH TOASTED CASHEWS.	



*Where fresh meets festive.*

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## SHRIMP & OYSTER APPETIZERS

SHRIMP COCKTAIL FRESH GULF SHRIMP, CHUNKY AVOCADOS & PICO DE GALLO IN A SPICY COCKTAIL SAUCE . . . . .	9.85
TRADITIONAL SHRIMP COCKTAIL WITH COCKTAIL SAUCE . . . . .	7.65
OYSTERS PAPPADÉAUX WITH CRABMEAT, SPINACH & HOLLANDAISE . . . . .	13.15
OYSTERS BATON ROUGE OYSTERS ON THE HALF SHELL BAKED WITH A PARMESAN ROMANO CHEESE SAUCE . . . . .	13.15
OYSTERS ST. PHILLIP OYSTERS ON THE HALF SHELL BAKED WITH SHRIMP, BACON, ROASTED PEPPERS & ITALIAN BREAD CRUMBS . . . . .	13.15
OYSTER TRIO A COMBINATION OF OYSTERS ST. PHILLIP, BATON ROUGE & PAPPADÉAUX . . . . .	13.15

## HOT APPETIZERS

CRISPY FRIED ALLIGATOR WITH FRESH CUT POTATO STICKS & CREOLE DIPPING SAUCE. . . . . LARGE	13.15	. . . . . MEDIUM	9.65
FRIED CALAMARI WITH MARINARA SAUCE . . . . . LARGE	13.15	. . . . . MEDIUM	9.65
COCONUT SHRIMP WITH A CAJUN SLAW & A SPICY, SWEET DIPPING SAUCE. . . . .	10.95		
MOZZARELLA CHEESE STICKS WITH A SPICY MARINARA SAUCE . . . . .	7.65		
PAN-SEARED FROG LEGS WITH SPICY GARLIC BUTTER, TOMATO & HERBS WITH GRILLED FRENCH BREAD. . . . .	8.75		
FRIED FROG LEGS WITH FRENCH FRIES . . . . .	8.75		
ONION RINGS . . . . .	4.35		
BOUDIN CAJUN SAUSAGE STUFFED WITH DIRTY RICE . . . . .	6.55		
CRABFINGERS FRIED OR SAUTÉÉ (SEASONAL) . . . . .	13.15		
SHRIMP & CRAWFISH FONDEAUX WITH GARLIC BREAD . . . . .	15.35		
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 . . . . .	16.45		

## 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 . . . . .	6.00		
CRISP WEDGE SALAD WITH BLEU CHEESE DRESSING, BACON, TOMATOES, CARROTS & GREEN ONION . . . . .	6.00		
BEEFSTEAK TOMATO SALAD WITH CRUMBLED BLEU CHEESE, CRISP RED ONION & A LIGHT VINAIGRETTE. . . . . ADD JUMBO LUMP CRABMEAT 5.45	6.00		
HOUSE SALAD MIXED LETTUCE, CROUTONS, TOMATOES, RED ONIONS & CHOICE OF DRESSING	4.90		

## GUMBOS

	BOWL	CUP
“LOUISIANA” SHRIMP GUMBO. . . . .	9.10	7.10
“LOUISIANA” SEAFOOD GUMBO . . . . .	9.10	7.10
ANDOUILLE SAUSAGE & SEAFOOD GUMBO. . . . .	9.10	7.10
CRAWFISH BISQUE CREAM STYLE . . . . .	9.10	7.10
LOBSTER BISQUE CREAM STYLE . . . . .	9.85	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 4.35.

FRIED SHRIMP . . . . . Lg	20.85	. . . . . Md	17.55	. . . . . Sm	15.35
FRIED OYSTERS . . . . . Lg	18.65	. . . . . Md	13.15		
STUFFED CRAB. . . . . 3	16.45	. . . . . 2	13.15		
CRABFINGER DINNER (SEASONAL) . . . . .	18.65				
STUFFED SHRIMP . . . . . 4	17.55	. . . . . 2	13.15		
FRIED SHRIMP & CAJUN FRIED CHICKEN TENDERLOINS . . . . . Lg	19.55	. . . . . Md	15.35		
CAJUN FRIED CHICKEN TENDERLOINS . . . Lg	15.35	. . . . . Md	10.95		
FRIED CRAWFISH DINNER . . . . . Lg	19.75	. . . . . Md	12.05		
FRIED CATFISH FILLETS . . . . . 4	21.95	. . . . . 2	16.45		
FRIED SOFT SHELL CRAB. . . . . 3	21.95	. . . . . 2	19.75		
FRIED SHRIMP & CATFISH FILLETS . . . . .	21.95				
SAMPLER PLATTER FRIED SHRIMP, FRIED CATFISH FILLET, FRIED CRAWFISH & CHICKEN TENDERLOINS . . . . .	21.95				
SEAFOOD PLATTER FRIED SHRIMP, FRIED CATFISH FILLET, BLUE CRAB CAKE, STUFFED SHRIMP & STUFFED CRAB . . . . .	24.15				
PAPPADÉAUX PLATTER OUR SEAFOOD PLATTER WITH EXTRA SHRIMP, CATFISH & CRAWFISH. . . . .	28.55				

## 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 . . . . .	21.95
SOFT SHELL CRAB PAN-BROILED . . . . . 3	21.95
	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 . . . . .	24.15
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 . . . . .	19.75
CRAWFISH ETOUFFEE WITH DIRTY RICE. . . . .	21.95
SHRIMP ETOUFFEE WITH WHITE RICE . . . . .	21.95
CRAWFISH PLATTER HALF FRIED CRAWFISH, HALF ETOUFFEE WITH DIRTY RICE . . . . .	24.15
PASTA MARDI GRAS LINGUINE TOSSED WITH CRAWFISH, ANDOUILLE SAUSAGE & CRIMINI MUSHROOMS IN A MARINARA CREAM SAUCE TOPPED WITH JUMBO GRILLED SHRIMP . . . . .	24.15

## STEAK & CHICKEN

CHICKEN BREAST WITH GARLIC MASHED POTATOES & BROCCOLI . . . . . 10-12 oz.	18.65
CERTIFIED ANGUS BEEF RIB-EYE WITH GARLIC MASHED POTATOES & BROCCOLI . . . . . 16 oz.	32.95
FILET MIGNON WITH GARLIC MASHED POTATOES & ASPARAGUS . . . . . 10 oz.	32.95
	29.65
FILET MIGNON OSCAR FILET FINISHED WITH JUMBO LUMP CRABMEAT & BEARNAISE WITH GARLIC MASHED POTATOES & ASPARAGUS . . . . . 6 oz.	31.85
FILET MIGNON & GRILLED ROCK LOBSTER WITH GARLIC MASHED POTATOES & FRESH GREEN BEANS . . . . .	37.35

## LOBSTER & CRAB

LIVE MAINE LOBSTER WITH DRAWN BUTTER . . . . .	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	40.65
	MEDIUM 29.65

TO ANY ENTREE ADD A CAESAR SALAD OR A DINNER SALAD FOR 3.25. ADD A CUP OF GUMBO FOR 3.95. SUBSTITUTE A BAKED POTATO FOR 2.70.

## CHEF SELECTIONS



## FROM THE GRILL

ADD A CAESAR SALAD OR DINNER SALAD 3.25. ADD A CUP OF GUMBO 4.35.

♣ INDICATES NEW ITEMS

COSTA RICAN TILAPIA LAYFAYETTE . . . . . 11 oz.	21.95	. . . . . 7 oz.	19.75
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> . . . . .	29.65		
JUMBO LUMP CRABMEAT, ASPARAGUS & CREOLE ROASTED TOMATOES IN BROWN BUTTER WITH DIRTY RICE.			
COSTA RICAN MAHI YVETTE . . . . . 11 oz.	25.25	. . . . . 7 oz.	21.95
BLACKENED MAHI FINISHED WITH SHRIMP, CRAWFISH, MUSHROOMS & SPINACH IN A MONTEREY JACK CHEESE SAUCE WITH DIRTY RICE.			
♣ HAWAIIAN YELLOWFIN POPPYSEED TUNA* . . . . .	27.45		
SEARED POPPYSEED TUNA WITH A CABERNET REDUCTION, SPAGHETTI SQUASH & FRESH GREEN BEANS.			
MISSISSIPPI CATFISH OPELOUSAS . . . . .	24.15		
BLACKENED CATFISH WITH OYSTERS, SHRIMP & CRABMEAT IN A LEMON GARLIC BUTTER SAUCE WITH DIRTY RICE.			
CEDAR PLANK ATLANTIC SALMON* . . . . .	26.35		
TOPPED WITH GARLIC HERB BUTTER & BROILED ON A SMOKEY CEDAR PLANK WITH ASPARAGUS.			
♣ COSTA RICAN MAHI LAFOURCHE . . . . .	26.35		
PAN-SEARED MAHI WITH LEMON CRAB BUTTER, CHEDDAR CHEESE GRITS WITH ANDOUILLE SAUSAGE & BRUSSEL SPROUTS WITH APPLEWOOD SMOKED BACON.			
ALMOND CRUSTED TILAPIA . . . . .	24.15		
FINISHED WITH JUMBO LUMP CRABMEAT & FRESH TOMATOES IN A RICH BROWN BUTTER SAUCE WITH SAUTÉÉ ZUCCHINI & YELLOW SQUASH RIBBONS.			
STUFFED SHRIMP MONTAGE. . . . .	26.35		
OVEN-BAKED JUMBO SHRIMP FILLED WITH “MARYLAND-STYLE” LUMP CRAB CAKE & FINISHED WITH A PARMESAN CHEESE SAUCE SERVED WITH FRESH GREEN BEANS.			
GEORGES BANK SCALLOPS LACOMBE . . . . .	25.25		
TENDER JUMBO SEA SCALLOPS SEARED WITH FRESH GARLIC & CAPERS IN A BROWN BUTTER SAUCE SERVED OVER GREEN BEANS & FINISHED WITH TOASTED ALMONDS & CRISPY ONIONS.			
♣ HUDSON BAY PLATTER . . . . .	29.65		
SHRIMP BROCHETTE, GRILLED SCALLOPS & CARIBBEAN LOBSTER TAIL, WITH FRESH GREEN BEANS & DIRTY RICE.			

## NAKED FISH

ATLANTIC SALMON* . . . . . 11 oz.	23.05	. . . . . 7 oz.	19.75
CHAR-GRILLED WITH GREEN BEANS.			
COSTA RICAN TILAPIA . . . . . 11 oz.	18.65	. . . . . 7 oz.	16.45
PAN-GRILLED WITH SAUTÉÉ ZUCCHINI RIBBONS.			
COSTA RICAN MAHI . . . . . 11 oz.	21.95	. . . . . 7 oz.	19.75
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	1.60	. . . . . 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		