WE PROUDLY FEATURE THE FRESHEST FISH AVAILABLE PREPARED GRILLED (G), BLACKENED (B) AND PANBROILED (P). LIMITED AVAILABILITY. TO CREATE THE FINEST QUALITY ENTREE, WE RECOMMEND OUR FAVORITE COOKING METHOD.

BLUE CHANNEL CATFISH (B) . 13.95
GULF COAST DRUM (P) . . . 17.95
NORWEGIAN SALMON (B,G) . 17.95
HAWAIIAN OPAH (B,G) . . 19.95
COSTA RICAN YELLOWFIN TUNA (B,G) . . 19.95
HAWAIIAN MAHI-Mahi (B,G) . . 19.95
CHILEAN SWORDFISH (B,G) . . 20.95

SERVED WITH DIRTY RICE & OUR VEGETABLE OF THE DAY.

ALASKAN KING CRABLEGS . . MARKET
LOBSTER TAIL . . . . . . MARKET
WHOLE MAINE LOBSTER . . MARKET

ENJOY OUR SEAFOOD TOPPINGS WITH YOUR CHOICE OF THE FRESHEST FISH AVAILABLE. ASK YOUR SERVER FOR OUR RECOMMENDATIONS.

DIABLO . . . . . . . . . . 3.95
CRAWFISH CRABMEAT & PICO DE GALLO IN A LEMON GARLIC BUTTER SAUCE

IMPERIAL . . . . . . . . . 3.95
CRABMEAT, MUSHROOMS & ARTICHOKEs IN A LEMON GARLIC BUTTER SAUCE

YVETTE . . . . . . . . . . 4.95
SHRIMP, CRAWFISH, MUSHROOMS & SPINACH IN A MONTEREY JACK CHEESE SHERRY WINE SAUCE

ALEXANDER . . . . . . . 4.95
SHRIMP, CRABMEAT, SCALLOPS IN A WHITE WINE CREAM SAUCE
COLD APPETIZERS

COLD BOILED SHRIMP
HALF DOZEN . 5.95  DOZEN . 8.45

MIXED OYSTERS & SHRIMP (TEXAS)
HALF DOZEN EACH . 8.35

SHRIMP COCKTAIL . 6.55
CRABMEAT COCKTAIL . 6.55

OYSTERS

GULF OYSTERS (TEXAS COAST)
HALF DOZEN . 3.95  DOZEN . 5.95

MALAPEQUE (P.E.I)

CORTEZ (BRITISH COLUMBIA WEST COAST)

CHEF (BRITISH COLUMBIA WEST COAST)

BLUEPOINT (LONG ISLAND)

HAMMA HAMMA (WASHINGTON STATE)

OYSTER SAMPLER
HALF DOZEN . 7.95  DOZEN . 14.95

GREEK SALAD

PAPPAS GREEK SALAD
FOR ONE . 5.45
FOR TWO . 8.95
FOR THREE . 11.35

FRESH SALADS

DINNER SALAD . 3.75
“LOUISIANA” SHRIMP SALAD . 9.45
“LOUISIANA” CRABMEAT SALAD . 9.85
COMBINATION SALAD
WITH SHRIMP & CRABMEAT . 10.95
GRILLED SHRIMP CAESAR . 9.95
GRILLED CHICKEN CAESAR . 9.95

WE ACCEPT CASH, VISA, MASTERCARD AND AMERICAN EXPRESS.

CAUTION: THERE MAY BE SMALL BONES IN SOME FRESH FISH. MARASCHINO
CHERRIES AND NEARLY ALL WINES CONTAIN SULFATING AGENTS, TO PROTECT
FLAVOR AND COLOR. CERTAIN INDIVIDUALS MAY BE ALLERGIC TO SPECIFIC TYPES
OF FOOD, OR INGREDIENTS USED IN FOOD ITEMS (I.E. MSG). WE ARE NOT
RESPONSIBLE FOR AN INDIVIDUAL’S ALLERGIC REACTION TO OUR FOOD OR
INGREDIENTS USED IN FOOD ITEMS. PLEASE ALERT YOUR Server OF ANY FOOD
ALLERGIES PRIOR TO ORDERING.

THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS OR ANY RAW ANIMAL
PROTEIN. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD, OR
HAVE IMMUNE DISORDERS, YOU ARE AT GREATEST RISK OF ILLNESS FROM RAW
OYSTERS AND SHOULD EAT OYSTERS FULLY COOKED. IF YOU ARE UNSURE OF YOUR
RISK, CONSULT YOUR PHYSICIAN.

PDG XXIII - 3.00.1
HOT APPETIZERS

BOUDIN CAJUN SAUSAGE STUFFED WITH DIRTY RICE .................................................. 5.25
CAJUN FRIED CHICKEN TENDERLOINS SERVED WITH FRENCH FRIES ......................... 5.95
FROG LEGS LIGHTLY FRIED, SERVED WITH FRENCH FRIES ..................................... 6.95
FRIED CRAWFISH SERVED WITH FRENCH FRIES ..................................................... 6.95
CRABFINGERS FRIED OR SAUTÉED ............................................................................. 7.95
OYSTERS PAPPDEAUX WITH CRABMEAT, SPINACH & HOLLANDAISE SAUCE .......... 7.95
P.E.I. MUSSELS ............................................................................................................ 7.95
FRIED ALLIGATOR WITH SPICY COCKTAIL SAUCE .................................................... 7.25
BLACKENED OYSTER & SHRIMP FONDEAUX WITH CRAWFISH ............................. 7.95
CALAMARI WITH SPICY MARINARA SAUCE ........................................................... 7.95
LOUISIANA “BLUE” CRABCAKES SERVED OVER CRAWFISH IN A LIGHT BUTTER SAUCE 8.95
WHOLE BOILED CRAWFISH .................................................................................... Market Price

GUMBO

“LOUISIANAN” SEAFOOD GUMBO
“LOUISIANAN” SHRIMP GUMBO
ANDOUILLE SAUSAGE & SEAFOOD GUMBO
CLAM ChowDER CREAM-STYLE
CRAWFISH Bisque CREAM-STYLE
CUP . . . 4.65  BOWL . . . 5.75

Booyos

CATFISH POBOY ................................................................. 9.95
OYSTER POBOY ................................................................. 9.95
SHRIMP POBOY ................................................................. 9.95
SHRIMP & OYSTER POBOY .................................................... 9.95

SIDE DISHES

FRENCH FRIES .............................................................................................................. 2.15
BROCCOLI WITH HOLLANDAISE SAUCE ................................................................. 3.25  SUBSTITUTE FOR FRIES . . . 2.05
RED BEANS & RICE ................................................................................................. 3.25  SUBSTITUTE FOR FRIES . . . 2.05
GARLIC MASHED POTATOES .................................................................................... 3.25  SUBSTITUTE FOR FRIES . . . 2.15
DIRTY RICE ................................................................................................................ 2.25
BAKED POTATO ......................................................................................................... 3.45  SUBSTITUTE FOR FRIES . . . 2.35
GARLIC BREAD .......................................................................................................... 2.45
JAMBALAYA RICE ....................................................................................................... 2.95
VEGETABLE OF THE DAY ......................................................................................... 2.95  SUBSTITUTE FOR FRIES . . . 1.95
ONION RINGS ............................................................................................................ 4.05
RED BEANS & RICE WITH ANDOUILLE SAUSAGE ............................................... 6.55

STEAK & LOBSTER

CERTIFIED ANGUS BEEF RIB-EYE (C) WITH HERB BUTTER, GARLIC MASHED POTATOES & BROCCOLI ............................................................... 19.95
FILET MIGNON (C) WITH HERB BUTTER, GARLIC MASHED POTATOES & BROCCOLI ........................................................................................................... 25.95
LOBSTER TAIL ............................................................................................................. Market Price
WHOLE MAINE LOBSTER ............................................................................................ Market Price

CHICKEN & PASTA

CHICKEN BREAST (C) WITH GARLIC MASHED POTATOES & OUR VEGETABLE OF THE DAY ................................................................. 12.95
BLACKENED CHICKEN ORLEANS ............................................................................ 14.95
PASTA OF THE DAY ..................................................................................................... 15.95
Fried Seafood

Served with French fries.

Fried Shrimp ........................................... LARGE. 14.80  MEDIUM 12.95
Fried Oysters ............................................ 11.75
Fried Shrimp & Cajun Chicken Tenderloins ........ 11.75
Stuffed Crab ............................................. 11.95
Fried Shrimp & Oysters ................................. 12.65
Crabfinger Dinner ....................................... 12.65
Fried Shrimp & Fried Catfish Fillets ................. 12.95
Stuffed Shrimp ........................................... 13.25
Fried Catfish Fillets .................................... 13.95
Fried Crawfish Dinner .................................. 14.25
Seafood Platter FRIED SHRIMP, FRIED OYSTERS, FRIED CATFISH FILLET, STUFFED SHRIMP & STUFFED CRAB .. 14.95
Pappadeaux Platter OUR DELUXE SEAFOOD PLATTER WITH EXTRA SHRIMP, CATFISH & CRAWFISH ........ 18.95

For the Fisherman

Entrees below feature the freshest fish fillet available, served Blackened (B), Panbroiled (P) or Charbroiled (C).

Catfish Fillets (C) with dirty rice .................... 13.95
Pepper Shrimp (C) butterflied jumbo shrimp (shell on) with herb butter over dirty rice ............... 14.35
Shrimp Brochette (C) bacon-wrapped, stuffed with cheese & spicy peppers, over dirty rice ........... 14.75
Mixed Seafood Grill (C) two skewers of assorted seafood over dirty rice .............................. 16.65
Charbroiled (C) Fillet with crawfish etouffee ...... 17.45
Blackened Opeousas (B) Fillet with blackened oysters, shrimp & crabmeat in a lemon garlic butter sauce with dirty rice .......... 18.95
Pontchartrain (P) Fillet
with crabmeat & shrimp in a brown-butter wine sauce, with dirty rice .......................... 18.95
Orleans (C) Fillet with crawfish & crabmeat in a lemon garlic butter sauce with dirty rice ....... 18.95
Catch of the Day with dirty rice our vegetable of the day ................................................. Ask your Server

Cajun Specialties

Shrimp Creole ............................................ 13.65
Crawfish Etouffee ...................................... 14.65
Shrimp Etouffee ......................................... 14.75
Crawfish Platter HALF FRIED CRAWFISH, HALF ETOUNFEE WITH DIRTY RICE ........................................ 17.75

A $15% gratuity will be added to parties of 10 or more.
Lunch Specials

Served Wednesday-Friday, 11 a.m. - 3 p.m.

Louisiana Gumbo & Garden Salad ............................................... 6.95
Your choice of a steaming bowl of gumbo, crawfish bisque or clam chowder and our fresh garden salad.

Fried Shrimp & Cajun Chicken Tenderloins .................................. 6.95
Fried Gulf shrimp and Cajun chicken tenderloins, served with French fries.

Mixed Seafood Grill ................................................................. 7.95
A skewer of assorted charbroiled seafood & vegetables, served with dirty rice.

Charbroiled Catfish Fillets ....................................................... 7.95
Fresh catfish fillets, charbroiled and served with dirty rice.

Crawfish Etouffee ................................................................. 8.95
Crawfish tails sautéed in a spicy Cajun sauce, served with dirty rice.

Cajun Combo ................................................................. 8.95
Blackened catfish fillets, served with dirty rice & shrimp creole with white rice.

Crawfish Platter ................................................................. 9.95
Fried crawfish and crawfish etouffee served with dirty rice.

Fried Shrimp Fried Gulf shrimp, served with French fries. .................. 9.95

Cajun Fried Chicken Salad .................................................... 9.95
Our fresh garden salad topped with cajun fried chicken tenderloins and your choice of homemade dressings.

Sampler Platter ................................................................. 11.95
Chicken tenderloins, fried crawfish, stuffed crab and fried Gulf shrimp, served with French fries.

Blackened Alexander ........................................................... 12.95
A fresh fillet blackened then topped with shrimp, crabmeat and scallops in a white wine cream sauce.

Caramel Glazed Salmon & Shrimp Salad ...................................... 12.95
Bacon-wrapped salmon in a spiced caramel glaze with shrimp over a fresh bed of greens tossed in a honey-lime vinaigrette.

Fresh Lunch Catch With dirty rice and our vegetable of the day .......... 12.95

Lunch prices for seniors, 62 or over, served 7 days a week until 6:00 p.m.

Desserts

Bread Pudding with Bourbon sauce .............................................. 2.95
Häagen-Dazs® Ice Cream scoop ...................... 1.60 bowl ................... 2.95
Sweet Potato Pecan Pie with ice cream ......................... 5.55
Oreo Cookie Mousse ............................................................... 5.95
Apple Crisp with ice cream ..................................................... 5.95
Banana Pudding ................................................................. 5.95
Chocolate Praline Cheesecake ................................................ 5.95
Key Lime Pie graham cracker pecan crust ....................... 5.95

Beverages

Coffee & Tea ................................................................. 1.70
Soft Drinks & Lemonade ..................................................... 1.70
Juice ................................................................. 2.40
Espresso ............................................................... 2.75
Cappuccino ............................................................... 3.30

Frozen Drinks

Pappadocious ............................................................... 5.50
Pappadelicious ............................................................ 5.95
Gatorwater ............................................................... 5.95
Swampthing ............................................................... 6.25
Top Shelf Margarita ....................................................... 6.50