

# FRESH SHUCKED OYSTERS\*

## GULF COAST OYSTERS\*

mignonette, horseradish & cocktail,  
on the half shell  
*Half Dozen 9.95 Dozen 15.95*

## BLUE POINT OYSTERS\*

mignonette, horseradish & cocktail,  
on the half shell  
*Half Dozen 12.95 Dozen 18.95*

## Baked OYSTERS

ON THE HALF SHELL

### ROCKEFELLER

spinach, bacon, feta & hollandaise **14.95**

### PARMESAN ROMANO

romano & Parmesan cheese **14.95**

### OYSTER DUO

combination of Rockefeller & Parmesan oysters **14.95**

## APPETIZERS

### FRIED CALAMARI

with artichoke hearts  
& a spicy marinara sauce  
*Medium 15.95 Large 18.95*

### ICED SHRIMP

(peeled)  
*Half dozen 9.95 Dozen 11.95*

### FRIED ZUCCHINI

Parmesan cheese  
*Medium 8.95 Large 10.95*

### SPINACH DIP

garlic toast **9.95**  
*Add jumbo lump crabmeat 6.95*

### BAKED CRAB MAC & CHEESE

Orecchiette pasta tossed with fresh  
crabmeat, in a three cheese cream sauce  
with buttered bread crumbs **13.95**

### CRISPY AVOCADO & JUMBO CRAB

with shrimp & creamy  
lemon remoulade **12.95**

### HAND TOSSED COCKTAILS

avocado, olive oil, lemon juice,  
house-made cocktail sauce  
*Jumbo Shrimp 13.95*  
*Shrimp & Jumbo Lump Crab 16.95*

### SHRIMP & CRAWFISH FONDUE

toasted garlic bread **16.95**

### APPETIZER TRIO

fried calamari, fried zucchini  
& spinach dip **24.95**

### JUMBO LUMP "MARYLAND-STYLE" CRAB CAKES

in a lemon crab butter with  
fresh avocado & crispy potatoes  
*(1) 14.95 (2) 21.95*

### MOZZARELLA CHEESE STICKS

spicy marinara sauce **10.95**

## SALADS

### PAPPAS GREEK SALAD

Our original salad tossed with fresh vegetables, imported kalamata olives, capers, pepperoncini  
peppers, oregano & feta cheese in Pappas Greek dressing, prepared table-side.

*Add Jumbo Lump Crabmeat or Shrimp for 7.95*

*Add Grilled Shrimp or Chicken 7.95*

*Small 12.95 (Serves 1-2)*

*Medium 15.95 (Serves 3-4)*

*Large 18.95 (Serves 5-6)*

**DINNER SALAD 5.95**

**CAESAR SALAD 6.95**

**GRILLED SHRIMP or  
CHICKEN CAESAR SALAD**  
with grilled bread **14.95**

### SEAFOOD COBB SALAD

jumbo lump crabmeat & shrimp  
over an iceberg & spinach mix with  
Applewood bacon, boiled eggs,  
bleu cheese, avocado & tomato,  
drizzled with vinaigrette  
*Medium 14.95 Large 21.95*

### LOBSTER & SHRIMP SALAD

chilled Maine lobster, shrimp,  
avocado, mango & cashews on  
a bed of crisp greens in a  
creamy citrus dressing **22.95**

## GUMBO AND SOUPS

### SHRIMP GUMBO

*Cup 8.95  
Bowl 11.95*

### SEAFOOD GUMBO

*Cup 8.95  
Bowl 11.95*

### CRAWFISH BISQUE

*Cup 8.95  
Bowl 11.95*

### CLAM CHOWDER

*Cup 7.95  
Bowl 9.95*

### JUMBO BOWL OF GUMBO

**16.95**

⚓ *Indicates new items*

\*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.

Gluten free menu available.

## FRIED SEAFOOD

*Fried entrées served with French Fries & Coleslaw. Substitute a Baked Potato for French Fries for \$2.95.  
Add a Dinner Salad \$4.95. Add a cup of Gumbo \$6.95.*

### FRIED SHRIMP

Small 19.95 Medium 24.95 Large 27.95

### FRIED OYSTERS

Medium 16.95 Large 21.95

### STUFFED SHRIMP

(2) 11.95 (4) 19.95

### STUFFED CRAB

(2) 12.95 (3) 18.95

### CRAWFISH TAILS

Medium 15.95 Large 23.95

### MISSISSIPPI CATFISH FILLETS

(2) 14.95 (4) 25.95

### SOFT SHELL CRAB 22.95

### CHICKEN TENDERLOINS

Medium 12.95 Large 17.95

### SHRIMP & CATFISH 24.95

### SHRIMP & CAJUN CHICKEN TENDERLOINS

Medium 17.95 Large 23.95

## Fried PLATTERS

### SAMPLER PLATTER

fried tilapia or catfish fillet, shrimp, crawfish & chicken tenderloins 25.95

### SEAFOOD PLATTER

two fried tilapia or catfish fillets, shrimp, blue crab cake, stuffed shrimp & stuffed crab 29.95

### PAPPAS DELUXE PLATTER

fried tilapia or catfish fillet, shrimp, blue crab cake, stuffed shrimp, stuffed crab, crawfish, scallops & a soft shell crab 34.95

## FOR THE FISHERMAN

*Add a Dinner Salad \$4.95. Add a cup of Gumbo \$6.95.*

### SHRIMP ETOUFFEE

with white rice 24.95

### CRAWFISH ETOUFFEE

with white rice 24.95

### FRIED CRAWFISH & CRAWFISH ETOUFFEE

with white rice 26.95

### JUMBO SHRIMP BROCHETTE

grilled, bacon-wrapped shrimp stuffed with cheese & spicy peppers over jambalaya 25.95

### MIXED SEAFOOD GRILL

a skewer of assorted grilled seafood & vegetables over jambalaya (1) 19.95 (2) 24.95

## STEAK AND LOBSTER

*Served with a Dinner Salad & choice of Baked or Mashed Potatoes.*

🚢 FILET MIGNON 8 oz. 37.95

🚢 FILET MIGNON & SHRIMP BROCHETTE 43.95

🚢 FILET MIGNON & GRILLED LOBSTER TAIL 45.95

AGED BEEF RIB-EYE\* 16 oz. 39.95

AGED BEEF RIB-EYE & SHRIMP BROCHETTE 44.95

AGED BEEF RIBEYE & GRILLED LOBSTER TAIL 46.95

*Served with a Dinner Salad, Green Beans & Baked Potato.*

GRILLED CARIBBEAN LOBSTER TAILS 33.95

WHOLE MAINE LOBSTER  
Ask your server

## PASTA AND CHICKEN

*Add a Dinner Salad \$4.95. Add a cup of Gumbo \$6.95.*

### GRILLED SHRIMP & PASTA PAPPARDELLE

pasta ribbons tossed with shrimp, crawfish, andouille sausage, mushrooms, tomatoes & basil in a tomato cream sauce 26.95

### BLACKENED CATFISH WITH PAPPARDELLE MARDI GRAS

blackened catfish fillet with pasta ribbons tossed with shrimp, crawfish, andouille sausage, mushrooms, tomatoes & basil in a tomato cream sauce 23.95

### CHICKEN LINGUINE LAFAYETTE

linguine tossed with grilled chicken breast, mushrooms, spinach, broccoli, garlic & extra virgin olive oil 19.95

### SHRIMP LINGUINE

grilled shrimp with crimini mushrooms, red bell peppers & spinach over linguine with alfredo or marinara sauce 23.95

### GRILLED CHICKEN BREAST

with mashed potatoes & green beans 19.95

## SIDES

Spaghetti Squash 5.25

Asparagus 5.95  
(substitute 3.95)

Green Beans 4.95

Sautéed Spinach 5.25

Green Bean

Potato Medley 5.25

Linguine Alfredo 5.25

Toasted Garlic Bread 5.25

Jambalaya 5.25

Baked Potato 5.25

(substitute 2.95)

Roasted Acorn Squash 5.25

Creamy Cheese Grits with Andouille 5.25

Coleslaw 1.95

French Fries 3.25

Mashed Potatoes 5.25

A suggested gratuity of 15% to 20% is customary. The amount of gratuity is always discretionary.

## *Chef* SELECTIONS

### **FLOWN IN** *Daily!*

*Add a Dinner Salad \$4.95. Add a cup of Gumbo \$6.95.*

 *Indicates new items*

#### **RAINBOW TROUT & SHRIMP**

pan-grilled trout & shrimp with sautéed spinach  
in a lemon butter sauce **19.95**

#### **CRISPY ATLANTIC SALMON & SCALLOP**

spicy ginger glazed salmon with seared shrimp, scallop &  
jumbo lump crab over fresh sautéed spinach **31.95**

#### **COSTA RICAN MAHI & LEMON CHILE CRAB**

grilled mahi with lemon chile, jumbo lump crab,  
lemon butter & roasted acorn squash **29.95**

#### **GRILLED TILAPIA & JUMBO SHRIMP**

crabmeat in a lemon butter with tomato, hazelnut  
& green bean barley salad 7 oz. **23.95** 11 oz. **27.95**

#### **SHRIMP & GRITS**

seared shrimp, sautéed spinach & creamy cheese grits with  
andouille in a spicy Creole butter **24.95**

#### **GULF COAST REDFISH & JUMBO CRAB**

jumbo lump crab, toasted almonds, lemon brown butter  
& roasted shallot green beans **36.95**

## **NAKED FISH**

#### **COSTA RICAN MAHI**

blackened, garlic butter-scampi style & roasted acorn squash  
7 oz. **22.95** 11 oz. **27.95**

#### **TILAPIA**

pan-grilled, lemon & herb olive oil & green bean potato medley  
7 oz. **19.95** 11 oz. **25.95**

#### **ATLANTIC SALMON\***

grilled, lemon caper sauce & spaghetti squash  
7 oz. **21.95** 11 oz. **27.95**

#### **RAINBOW TROUT**

pan-grilled, lemon & herb olive oil & sautéed spinach **17.95**

#### **TEXAS REDFISH**

grilled, lemon caper sauce & mashed potatoes **29.95**

## **PAPPAS CLASSICS**

#### **COSTA RICAN MAHI ALEXANDER**

blackened mahi, shrimp & scallops in  
a white wine cream sauce with fresh green beans  
7 oz. **26.95** 11 oz. **31.95**

#### **MISSISSIPPI CATFISH OPELOUSAS**

blackened oysters, shrimp & jumbo lump crabmeat  
in a lemon garlic butter sauce with jambalaya **32.95**

#### **TEXAS REDFISH PONTCHARTRAIN**

pan-grilled redfish, shrimp, crawfish & mushrooms in a  
brown-butter sauce with fresh green beans **36.95**

# LUNCH FEATURES

SERVED *Daily* FROM 11 A.M. - 4 P.M.

Add a Dinner Salad \$4.75. Add a cup of Gumbo \$5.95.

⚓ Indicates new items

## SOUPS AND SALADS

### "LOUISIANA" GUMBO & GARDEN SALAD

choice of a steaming bowl of gumbo or crawfish bisque & our fresh garden salad **12.95**

### ⚓ CRISPY AVOCADO & JUMBO CRAB

with shrimp & creamy lemon remoulade **12.95**

### ⚓ SEAFOOD COBB SALAD

jumbo lump crabmeat & shrimp over an iceberg & spinach mix with Applewood bacon, bleu cheese, boiled eggs, avocado & tomato, drizzled with vinaigrette *Medium* **14.95** *Large* **21.95**

### GRILLED SHRIMP or CHICKEN CAESAR SALAD

with grilled bread **14.95**

### ⚓ LOBSTER & SHRIMP SALAD

chilled Maine lobster, shrimp, avocado, mango & cashews on a bed of crisp greens in a creamy citrus dressing **22.95**

## PO BOYS

### SHRIMP PO BOY

fried shrimp on a baquette with cocktail & tartar sauce, lettuce & pickles **16.95**

### CRAWFISH PO BOY

fried crawfish on a baquette with cocktail & tartar sauce, lettuce & pickles **16.95**

### CATFISH PO BOY

fried catfish on a baquette with cocktail & tartar sauce, lettuce & pickles **16.95**

### OYSTER PO BOY

fried oysters on a baquette with cocktail & tartar sauce, lettuce & pickles **16.95**

### "LOUISIANA" GUMBO & PO BOY

choice of half fried catfish or shrimp po boy & a cup of gumbo or crawfish bisque **15.95**

## FRIED SEAFOOD

### FRIED SHRIMP

French fries & coleslaw **16.95**

### FRIED CATFISH

shrimp etouffée pistolette & French fries **11.95**

### CRAWFISH & CATFISH

French fries & coleslaw **15.95**

### FRIED SHRIMP & CAJUN CHICKEN TENDERLOINS

French fries & coleslaw **15.95**

### SEAFOOD SAMPLER PLATTER

fried shrimp, crawfish & tilapia with French fries & coleslaw **19.95**

## FRESH FISH

### PAN-GRILLED TILAPIA

toasted hazelnuts, brown butter & green bean potato medley **17.95**

### ⚓ SHRIMP & GRITS

seared shrimp, sautéed spinach & creamy cheese grits with andouille in a spicy Creole butter **18.95**

### GINGER SALMON\*

grilled salmon fillet, ginger butter & almond green beans **19.95**

### BLACKENED CATFISH

shrimp etouffée pistolette & jambalaya **11.95**

### BLACKENED CATFISH

*with Pappardelle Mardi Gras*  
blackened catfish fillet with pasta ribbons tossed with shrimp, crawfish, andouille sausage, mushrooms, tomatoes & basil in a tomato cream sauce **19.95**

### TILAPIA LAFAYETTE

blackened tilapia topped with fresh lump crabmeat, shrimp, tomatoes, capers & basil in beurre blanc with jambalaya **19.95**

### MIXED SEAFOOD GRILL

skewer of assorted grilled seafood & vegetables over jambalaya **17.95**

## PASTA

### CHICKEN LINGUINE LAFAYETTE

linguine tossed with grilled chicken breast, mushrooms, spinach, broccoli, garlic & extra virgin olive oil **14.95**

### SHRIMP ALFREDO

sautéed shrimp with crimini mushrooms, red bell peppers & spinach over linguine in an alfredo sauce **17.95**