

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

FRIED CRAB FINGERS
15.95

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 17.95 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
- CRAB FINGER DINNER**
22.95

- 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 | Green Bean Potato Medley 5.25 | Jambalaya 5.25 | Coleslaw 1.95 |
| Asparagus 5.95
<i>(substitute 3.95)</i> | Linguine Alfredo 5.25 | Baked Potato 5.25
<i>(substitute 2.95)</i> | French Fries 3.25 |
| Green Beans 4.95 | Toasted Garlic Bread 5.25 | Creamy Cheese Grits with Andouille 5.25 | Mashed Potatoes 5.25 |
| Sautéed Spinach 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**

ALASKAN HALIBUT PICCATA

pan-grilled, with jumbo lump crab, red chile, lemon slices &
capers in a light lemon butter sauce with spaghetti squash **34.95**

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

ATLANTIC SALMON*

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

TILAPIA

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

ALASKAN HALIBUT

pan-grilled, lemon & herb olive oil & spaghetti squash **29.95**

RAINBOW TROUT

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

TEXAS REDFISH

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

PAPPAS CLASSICS

ATLANTIC SALMON ALEXANDER

blackened salmon, 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**