

Lunch Features

Lunch Features served Monday-Sunday, 11:00 a.m. - 4:00 p.m. Add a Dinner Salad \$5.00. Add a cup of Gumbo \$6.25.

SOUPS AND SALADS

"LOUISIANA" GUMBO & GARDEN SALAD
choice of a steaming bowl of gumbo or crawfish bisque
& our fresh garden salad **13.95**

‡ **CRISPY AVOCADO & JUMBO CRAB**
with shrimp & creamy lemon remoulade **13.60**

‡ **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 15.95 Large 22.95*

GRILLED SHRIMP or **CHICKEN CAESAR SALAD** with grilled bread **15.95**

‡ **LOBSTER & SHRIMP SALAD**
chilled Maine lobster, shrimp, avocado, mango &
cashews on a bed of crisp greens in a creamy citrus dressing **23.95**

FRIED SEAFOOD

FRIED SHRIMP French fries & coleslaw **17.95**

FRIED CATFISH shrimp etouffée pistolette & French fries **12.95**

CRAWFISH & CATFISH French fries & coleslaw **16.95**

FRIED SHRIMP & CAJUN CHICKEN TENDERLOINS
French fries & coleslaw **16.95**

SEAFOOD SAMPLER PLATTER
fried shrimp, crawfish & tilapia with French fries & coleslaw **20.95**

PASTA

CHICKEN LINGUINE LAFAYETTE
linguine tossed with grilled chicken breast, mushrooms,
spinach, broccoli, garlic & extra virgin olive oil **15.95**

SHRIMP ALFREDO
sautéed shrimp with crimini mushrooms, red bell peppers
& spinach over linguine in an alfredo sauce **18.95**

PO BOYS

SHRIMP PO BOY
fried shrimp on a baquette with cocktail & tartar sauce, lettuce & pickles **17.95**

CRAWFISH PO BOY
fried crawfish on a baquette with cocktail & tartar sauce, lettuce & pickles **17.95**

CATFISH PO BOY
fried catfish on a baquette with cocktail & tartar sauce, lettuce & pickles **17.95**

OYSTER PO BOY
fried oysters on a baquette with cocktail & tartar sauce, lettuce & pickles **17.95**

"LOUISIANA" GUMBO & PO BOY
choice of half fried catfish or shrimp po boy &
a cup of gumbo or crawfish bisque **16.95**

FRESH FISH

PAN-GRILLED TILAPIA
toasted hazelnuts, brown butter & green bean potato medley **18.95**

‡ **SHRIMP & GRITS**
seared shrimp, sautéed spinach & creamy cheese grits
with andouille in a spicy Creole butter **19.95**

GINGER SALMON*
grilled salmon fillet, ginger butter & almond green beans **20.95**

BLACKENED CATFISH
shrimp etouffée pistolette & jambalaya **12.95**

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 **20.95**

TILAPIA LAFAYETTE
blackened tilapia topped with fresh lump crabmeat, shrimp,
tomatoes, capers & basil in beurre blanc with jambalaya **20.95**

MIXED SEAFOOD GRILL
skewer of assorted grilled seafood & vegetables over jambalaya **18.95**



To-Go Menu

FRESH GULF COAST SEAFOOD
SINCE 1981

GREAT FAMILY DINNERS

Appetizers & Salads

FAMILY DINNER SALAD (Serves 4-6)
with your choice of dressing **15.95**

PEEL N' EAT SHRIMP **19.95/lb.**

FAMILY GREEK SALAD (Serves 4-6)
with garlic toast **21.95**

Soups

SEAFOOD GUMBO
19.95 qt. **32.95** 1/2 gal.

SHRIMP GUMBO
19.95 qt. **32.95** 1/2 gal.

GUMBO W/OUT SEAFOOD
12.95 qt. **16.95** 1/2 gal.

Value Meals

Each Value Pack is served with tartar & cocktail sauce, honey mustard
(w/ fried chicken tenderloins), lemons & fresh bread.

VALUE PACK #1 (Serves 4-6) **82.95**

30 fried shrimp, 6 fried tilapia fillets, 1 lb. fried crawfish tails,
French fries & 1 qt. coleslaw

VALUE PACK #2 (Serves 6-8) **106.95**

40 fried shrimp, 8 fried tilapia fillets, 12 fried chicken tenderloins,
1 lb. fried crawfish tails, French fries & 1 qt. coleslaw

VALUE PACK #3 (Serves 8-10) **137.95**

50 fried shrimp, 10 fried tilapia fillets, 16 fried chicken tenderloins,
1 1/2 lbs. fried crawfish tails, French fries & 1 qt. coleslaw

VALUE PACK #4 (Serves 10-12) **152.95**

60 fried shrimp, 12 fried tilapia fillets, 20 fried chicken tenderloins,
2 lbs. fried crawfish tails, French fries & 2 qts. coleslaw

VALUE PACK #5 (Serves 12-14) **169.95**

70 fried shrimp, 14 fried tilapia fillets, 24 fried chicken tenderloins,
3 lbs. fried crawfish tails, French fries & 2 qts. coleslaw

Fried Seafood

A great addition to your value meals.
Served with complimentary sauces.

CHICKEN TENDERLOINS **12.95** lb.
FRIED CRAWFISH **21.95** lb.
FRIED CATFISH **21.95** lb.
FRIED SHRIMP **21.95** lb.

Desserts

PECAN PIE (Serves 6-8) with crème anglaise **18.95**

TURTLE FUDGE BROWNIE
(Serves 6-8) with pecans **24.95**

KEY LIME PIE (Serves 8-10) in a pecan & graham cracker
crust with fresh berry & strawberry coulis **29.95**

NEW YORK STYLE CHEESECAKE (Serves 12-16)
with fresh strawberries & strawberry coulis **39.95**

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5 HOUSTON LOCATIONS

3001 S. SHEPHERD AT ALABAMA
6945 I-45 SOUTH AT WOODRIDGE
11301 I-45 N. AT ALDINE BENDER

(713) 522-4595 FAX (713) 522-3944
(713) 641-0318 FAX (713) 640-1317
(281) 999-9928 FAX (281) 999-7039

20410 HWY 59 NORTH AT FM 1960
19991 I-45 SOUTH AT NASA RD. 1

(281) 446-7707 FAX (281) 446-5053
(281) 332-7546 FAX (281) 554-6990

For desserts, please place orders at least 24 hours in advance.

BAKED OYSTERS ON THE HALF SHELL

ROCKEFELLER spinach, bacon, feta & hollandaise **15.70**

PARMESAN ROMANO romano & parmesan cheese **15.70**

OYSTER DUO combination of rockefeller & parmesan oysters **15.70**

APPETIZERS

FRIED CALAMARI spicy marinara sauce *Medium* **16.75** *Large* **19.90**

ICED SHRIMP (peeled) *Half dozen* **10.45** *Dozen* **12.55**

FRIED ZUCCHINI Parmesan cheese *Medium* **9.40** *Large* **11.50**

SPINACH DIP garlic toast **10.45** *Add jumbo lump crabmeat* **7.30**

SHRIMP & CRAWFISH FONDUE toasted garlic bread **17.80**

BAKED CRAB MAC & CHEESE Orecchiette pasta tossed with fresh crabmeat, in a three cheese cream sauce with buttered bread crumbs **14.65**

CRISPY AVOCADO & JUMBO CRAB with shrimp & creamy lemon remoulade **13.60**

HAND TOSSED COCKTAILS avocado, olive oil, lemon juice, house-made cocktail sauce *Jumbo Shrimp* **14.65** *Shrimp & Jumbo Lump Crabmeat* **17.80**

APPETIZER TRIO fried calamari, fried zucchini & spinach dip **25.95**

JUMBO LUMP "MARYLAND-STYLE" CRAB CAKES in a lemon crab butter with fresh avocado & crispy potatoes *(1)* **15.70** *(2)* **23.05**

MOZZARELLA CHEESE STICKS spicy marinara sauce **11.50**

GUMBOS AND SOUPS

SHRIMP GUMBO, SEAFOOD GUMBO OR CRAWFISH BISQUE *cup* **9.40** *bowl* **12.55**

JUMBO BOWL OF GUMBO **17.80**

GLAM CHOWDER *cup* **8.35** *bowl* **10.45**

SALADS

PAPPAS FAMOUS GREEK SALAD

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

Add Jumbo Lump Crabmeat or Shrimp for 8.35.

Add a skewer of Grilled Shrimp or Chicken for 8.35.

Small (serves 1-2) **13.60** *Medium (serves 3-4)* **16.75** *Large (serves 5-6)* **19.90**

DINNER SALAD **6.25**

CAESAR SALAD **7.30**

GRILLED SHRIMP OR CHICKEN CAESAR SALAD with grilled bread **15.95**

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* **15.95** *Large* **22.95**

LOBSTER & SHRIMP SALAD chilled Maine lobster, shrimp, avocado, mango & cashews on a bed of crisp greens in a creamy citrus dressing **23.95**

‡ Indicates New Items

ALL TO GO PRICES INCLUDE A PACKAGING CHARGE.

CHEF SELECTIONS

Add a Dinner Salad to any entrée for \$5.20. Add a cup of Gumbo \$7.30.

RAINBOW TROUT & SHRIMP

pan-grilled trout & shrimp with sautéed spinach in a lemon butter sauce **20.95**

CRISPY ATLANTIC SALMON & SCALLOP

spicy ginger glazed salmon with seared shrimp, scallop & jumbo lump crab over fresh sautéed spinach **32.95**

GRILLED TILAPIA & JUMBO SHRIMP

crabmeat in a lemon butter with tomato, hazelnut & green barley salad *7 oz.* **24.95** *11 oz.* **28.95**

‡ COSTA RICAN MAHI & LEMON CHILE CRAB

grilled mahi with lemon chile, jumbo lump crab, lemon butter & roasted acorn squash **30.95**

SHRIMP & GRITS

seared shrimp, sautéed spinach & creamy cheese grits with andouille in a spicy Creole butter **25.95**

GULF COAST REDFISH & JUMBO CRAB

jumbo lump crab, toasted almonds, lemon brown butter & roasted shallot green beans **37.95**

NAKED FISH

‡ COSTA RICAN MAHI

blackened, garlic butter-scampi style & roasted acorn squash *7 oz.* **23.95** *11 oz.* **28.95**

TILAPIA

pan-grilled, lemon & herb olive oil & green bean potato medley *7 oz.* **20.95** *11 oz.* **26.95**

ATLANTIC SALMON*

grilled, lemon caper sauce & spaghetti squash *7 oz.* **22.95** *11 oz.* **28.95**

RAINBOW TROUT

pan-grilled, lemon & herb olive oil & sautéed spinach **18.95**

TEXAS REDFISH

grilled, lemon caper sauce & mashed potatoes **30.95**

PAPPAS CLASSICS

‡ COSTA RICAN MAHI ALEXANDER

blackened mahi, shrimp & scallops in a white wine cream sauce with fresh green beans *7 oz.* **27.95** *11 oz.* **32.95**

MISSISSIPPI CATFISH OPELOUSAS

blackened oysters, shrimp & jumbo lump crabmeat in a lemon garlic butter sauce with jambalaya **33.95**

TEXAS REDFISH PONTCHARTRAIN

pan-grilled redfish, shrimp, crawfish & mushrooms in a brown-butter sauce with fresh green beans **37.95**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert us to 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.

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FRIED SEAFOOD

Fried entrées served with French Fries & Coleslaw. Substitute a Baked Potato for French Fries for \$3.10. Add a Dinner Salad to any entrée for \$5.20. Add a cup of Gumbo \$7.30.

FRIED SHRIMP

Small **20.95** *Medium* **25.95** *Large* **28.95**

FRIED OYSTERS

Medium **18.95** *Large* **22.95**

STUFFED SHRIMP

(2) **12.95** *(4)* **20.95**

STUFFED CRAB

(2) **13.95** *(3)* **19.95**

CRAWFISH TAILS

Medium **16.95** *Large* **24.95**

MISSISSIPPI CATFISH FILLETS

(2) **15.95** *(4)* **26.95**

CHICKEN TENDERLOINS

Medium **13.95** *Large* **18.95**

SHRIMP & CAJUN

CHICKEN TENDERLOINS

Medium **18.95** *Large* **24.95**

SOFT SHELL CRAB **23.95**

SHRIMP & CATFISH **25.95**

SAMPLER PLATTER

fried tilapia or catfish fillet, shrimp, crawfish & chicken tenderloins **26.95**

SEAFOOD PLATTER

two fried tilapia or catfish fillets, shrimp, blue crab cake, stuffed shrimp & stuffed crab **30.95**

PAPPAS DELUXE PLATTER

fried tilapia or catfish fillet, shrimp, blue crab cake, stuffed shrimp, stuffed crab, crawfish, scallops & a soft shell crab **35.95**

FOR THE FISHERMAN

Add a Dinner Salad to any entrée for \$5.20. Add a cup of Gumbo \$7.30.

CRAWFISH OR SHRIMP ETOUFFEE with white rice **25.95**

FRIED CRAWFISH & CRAWFISH ETOUFFEE with white rice **27.95**

JUMBO SHRIMP BROCHETTE grilled, bacon-wrapped shrimp stuffed with cheese & spicy peppers over jambalaya **26.95**

MIXED SEAFOOD GRILL a skewer of assorted grilled seafood & vegetables over jambalaya *(1)* **20.95** *(2)* **25.95**

PASTA AND CHICKEN

Add a Dinner Salad to any entrée for \$5.20. Add a cup of Gumbo \$7.30.

GRILLED SHRIMP & PASTA PAPPARDELLE pasta ribbons tossed with shrimp, crawfish, andouille sausage, mushrooms, tomatoes & basil in a tomato cream sauce **27.95**

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 **24.95**

SHRIMP LINGUINE grilled shrimp with crimini mushrooms, red bell peppers & spinach over linguine with alfredo or marinara sauce **24.95**

GRILLED CHICKEN BREAST mashed potatoes & green beans **20.95**

STEAK

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

‡ **FILET MIGNON*** *8 oz.* **38.95**

AGED BEEF RIB-EYE* *16 oz.* **40.95**

‡ **FILET MIGNON* &**

AGED BEEF RIB-EYE* &

SHRIMP BROCHETTE **44.95**

SHRIMP BROCHETTE **45.95**

‡ **FILET MIGNON* &**

AGED BEEF RIBEYE* &

GRILLED LOBSTER TAIL **46.95**

GRILLED LOBSTER TAIL **47.95**

LOBSTER

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

GRILLED CARIBBEAN LOBSTER TAILS **34.95**

WHOLE MAINE LOBSTER **Ask for price**