SMALL BITES

CRISPY CALAMARI & ASPARAGUS
md 17.80  lg 23.95
BAKED FRENCH FETA & SHRIMP
olive bread 14.65
CRAB & AVOCADO HUMMUS 10.45
PEELED ICED SHRIMP  (6) 13.60  (12) 17.80
BRIE & JUMBO LUMP CRAB
SPINACH DIP 19.90
SPANISH OCTOPUS 22.95
GRILLED PARMESAN OYSTERS 17.80
BAKED JUMBO LUMP CRAB CAKE 26.95
SHRIMP & CRAB FONDUE 20.95
AUSTRALIAN LAMB CHOPS* 20.95
MOZZARELLA CHEESE BITES 12.55
FRIED ZUCCHINI md 11.50  lg 14.65
SHRIMP & CRAB AVOCADO COCKTAIL
olive oil, lemon juice, house-made cocktail sauce 18.85

SIDES 7.30 each

roasted shallot green beans
sauteed spinach
buttered potatoes
broccolini
creamy stone ground grits
jambalaya

ASPARAGUS 7.30  substitute 4.50
BAKED POTATO 6.25  substitute 4.50
GARLIC BREAD 6.25
FRENCH FRIES 4.15
COLESLAW 2.90

TO-GO MENU

SOUPS

SHRIMP GUMBO
cup 10.45  bowl 14.65
SEAFOOD GUMBO
cup 10.45  bowl 14.65
CLAM CHOWDER
cup 9.40  bowl 11.50
CRAWFISH BISQUE
cup 11.50  bowl 15.70

SALADS

DINNER Caesar of house 7.30
PAPPAS FAMOUS GREEK SALAD
sm 15.70 serves 1-2  md 20.95 serves 3-4
add jumbo lump crab or shrimp 9.40
add grilled shrimp or chicken 9.40
add seared salmon* 15.70

CAESAR
roasted tomatoes, kalamata olives, herb croutons
glazed chicken 17.95
glazed shrimp 19.85
seared salmon* 22.95

SEAFOOD COBB
honey bacon, bleu cheese, egg, avocado,
red onion, tomato, vinaigrette, choice of dressing
shrimp 18.95
shrimp & jumbo lump crab 22.95
shrimp & lobster 24.95

SAUCES

SEASONED BUTTER
LEMON CAPER BUTTER
WHITE WINE CREAM SAUCE
LEMON CREAM SAUCE
LIME CREAM SAUCE
RED WINE CREAM SAUCE
VINEGAR DRESSING
LIME VINEGAR DRESSING
BALSAMIC VINEGAR DRESSING
OIL & VINEGAR DRESSING
HORseradish & caper dressing
RED WINE VINEGAR DRESSING
LEMON VINEGAR DRESSING
SALMON LINGUINE*
broccoli, spinach, garlic-herb olive oil, Valbreso feta 32.95
with grilled chicken 24.95

SHRIMP & SCALLOP ORECCHIETTE PASTA “little ears” pasta, shrimp, scallops, Parmesan herb olive oil, toasted almonds 30.95

GRILLED CHICKEN BREAST baked potato, roasted shallot green beans 22.95

STEAK & LOBSTER

house salad & baked potato
FILET MIGNON* 8 oz. 42.95
add shrimp brochette 8.35  add lobster tail 14.65
AGED BEEF RIB-EYE* 16 oz. 45.95
add shrimp brochette 8.35  add lobster tail 14.65
GRILLED CARIBBEAN LOBSTER TAIL roasted shallot green beans 40.95

WHOLE MAINE LOBSTER roasted shallot green beans  ask your server

MAINS

SHRIMP ETOUIFFÉ 27.95
CRAWFISH ETOUIFFÉ 30.95
FRIED CRAWFISH & CRAWFISH ETOUIFFÉ 34.95
JUMBO SHRIMP BROCHETTE jambalaya 30.95

SHRIMP & CRAB PAPPARDELLE PASTA crispy soft shell crab, spinach, shallots, Parmesan cream sauce 36.95

SALMON LINGUINE*
broccoli, spinach, garlic-herb olive oil, Valbreso feta 32.95
with grilled chicken 24.95

SHRIMP & SCALLOP ORECCHIETTE PASTA “little ears” pasta, shrimp, scallops, Parmesan herb olive oil, toasted almonds 30.95

GRILLED CHICKEN BREAST baked potato, roasted shallot green beans 22.95

STEAK & LOBSTER

house salad & baked potato
FILET MIGNON* 8 oz. 42.95
add shrimp brochette 8.35  add lobster tail 14.65
AGED BEEF RIB-EYE* 16 oz. 45.95
add shrimp brochette 8.35  add lobster tail 14.65
GRILLED CARIBBEAN LOBSTER TAIL roasted shallot green beans 40.95

WHOLE MAINE LOBSTER roasted shallot green beans  ask your server

CHEF SELECTIONS

add house salad 6.25  add cup of gumbo 9.40

STUFFED RAINBOW TROUT
jumbo lump crab, spinach, shallots, fennel, buttered potatoes 27.95

COSTA RICAN MAHI & SCALLOPS pan-grilled, seared shrimp & scallops,
lemon butter, buttered potatoes 32.95

CRISPY BRANZINO seared, wild mushrooms, potato-garlic puree, salsa verde 40.95

TEXAS REDFISH PONTCHARTRAIN pan-grilled, shrimp, crawfish, mushrooms,
brown-butter, roasted shallot green beans 40.95

TILAPIA & JUMBO SHRIMP
grilled, lump crab, lemon butter, tomato hazelnut green bean barley salad 26.95

ATLANTIC SALMON* & SCALLOP
seared, shrimp & scallop, lemon butter, sauteed spinach 36.95

TEXAS REDFISH & CRAB COUSCOUS
seared, jumbo lump crab, couscous pilaf, asparagus, toasted almonds 40.95

COSTA RICAN MAHI ALEXANDER blackened, shrimp, scallops, white wine cream sauce, roasted shallot green beans 34.95

AMERICAN RED SNAPPER & JUMBO CRAB
grilled, honey-roasted carrots, lemon cream, toasted pistachios 40.95

GIANT SHRIMP & GRTS charred broccolini, creamy stone ground grits, spicy garlic butter 30.95

WHOLE BRANZINO roasted, bones removed, finished table-side, stuffed zucchini serves 2-3 70.95

SHRIMP GUMBO
cup 10.45  bowl 14.65
SEAFOOD GUMBO
cup 10.45  bowl 14.65
CLAM CHOWDER
cup 9.40  bowl 11.50
CRAWFISH BISQUE
cup 11.50  bowl 15.70

SHRIMP & CRAB PAPPARDELLE PASTA crispy soft shell crab, spinach, shallots, Parmesan cream sauce 36.95

SALMON LINGUINE*
broccoli, spinach, garlic-herb olive oil, Valbreso feta 32.95
with grilled chicken 24.95

SHRIMP & SCALLOP ORECCHIETTE PASTA “little ears” pasta, shrimp, scallops, Parmesan herb olive oil, toasted almonds 30.95

GRILLED CHICKEN BREAST baked potato, roasted shallot green beans 22.95

STEAK & LOBSTER

house salad & baked potato
FILET MIGNON* 8 oz. 42.95
add shrimp brochette 8.35  add lobster tail 14.65
AGED BEEF RIB-EYE* 16 oz. 45.95
add shrimp brochette 8.35  add lobster tail 14.65
GRILLED CARIBBEAN LOBSTER TAIL roasted shallot green beans 40.95

WHOLE MAINE LOBSTER roasted shallot green beans  ask your server

BROILED PLATTERS

SALMON*, SHRIMP, SCALLOPS & CRAB CAKE
buttered potatoes 40.95

TILAPIA, SCALLOPS, SHRIMP & SOFT SHELL CRAB
buttered potatoes 37.95

NAKED

RAINBOW TROUT pan-grilled, herb olive oil, sauteed spinach 23.95

COSTA RICAN MAHI pan-grilled, herb olive oil, roasted shallot green beans 28.95

BRANZINO seared, lemon caper, grilled broccolini 37.95

TILAPIA pan-grilled, herb olive oil, roasted shallot green beans 23.95

ATLANTIC SALMON* grilled, lemon caper, asparagus 25.95

TEXAS REDFISH grilled, lemon caper, tomato hazelnut green bean barley salad 35.95

AMERICAN RED SNAPPER pan-grilled, herb olive oil, roasted shallot green beans 37.95
## CRISPY SEAFOOD
French fries & coleslaw.  add house salad 6.25  |  add cup of gumbo 7.30

### Shrimp & Chicken Tenderloins
- Shrimp: sm 22.95  |  md 27.95  |  lg 34.95
- Chicken Tenderloins: md 22.95  |  lg 29.50
- Stuffed Shrimp (2): 14.95  |  (4): 23.95
- Stuffed Crab (2): 15.95  |  (3): 22.95

### Crawfish Tails
- md 22.95  |  lg 30.95

### Mississippi Catfish
- (3): 18.95  |  (4): 26.95

### Chicken Tenderloins
- md 14.95  |  lg 20.95

### Soft Shell Crab
29.95

### Crab Finger Dinner
29.95

### Shrimp & Catfish
30.95

### Shrimp & Chicken Tenderloins
- md 22.95  |  lg 29.95
- Blue Crab Cake Combo: catfish & chicken tenderloins 27.95
- CRAB FINGER COMBO: catfish & shrimp 29.95
- FRIED SHRIMP COMBO: crawfish & oysters 26.95

### Value Packs
- Value Pack 1: 30 fried shrimp, 6 fried tilapia, 1 lb. fried crawfish tails, French fries, 1 qt. coleslaw 99.95
- Value Pack 2: 40 fried shrimp, 8 fried tilapia, 12 fried chicken tenderloins, 1 lb. fried crawfish tails, French fries, 1 qt. coleslaw 129.95
- Value Pack 3: 50 fried shrimp, 10 fried tilapia, 16 fried chicken tenderloins, 1½ lbs. fried crawfish tails, French fries, 1 qt. coleslaw 169.95
- Value Pack 4: 60 fried shrimp, 12 fried tilapia, 20 fried chicken tenderloins, 2 lbs. fried crawfish tails, French fries, 2 qts coleslaw 191.95
- Value Pack 5: 70 fried shrimp, 14 fried tilapia, 24 fried chicken tenderloins, 3 lbs. fried crawfish tails, French fries & 2 qts coleslaw 213.95

### Fried Seafood
- VALUE PACK 6: 50 fried shrimp, 10 fried tilapia, 16 fried chicken tenderloins, 1½ lbs. fried crawfish tails, French fries, 1 qt. coleslaw 234.95
- VALUE PACK 7: 70 fried shrimp, 14 fried tilapia, 24 fried chicken tenderloins, 3 lbs. fried crawfish tails, French fries & 2 qts coleslaw 256.95

## LUNCH MENU
Served Daily 11 am - 4 pm

### Soups, Salads & Po-Boys
- **“Louisiana” gumbo & house salad** bowl of gumbo or crawfish bisque & house salad 14.95
- **CAESAR SALAD**
  - roasted tomatoes, kalamata olives, herb croutons 22.95
- **SEAFOOD COBB**
  - honey bacon, red onion, bleu cheese, egg, avocado, tomato, vinaigrette, choice of dressing 22.95
  - shrimp 18.95  |  shrimp & jumbo lump crab 22.95  |  shrimp & lobster 24.95
- **PO-BOYS**
  - fried shrimp, catfish, oysters or crawfish, baquette, cocktail, tartar, lettuce, pickles 15.95
- **“Louisiana” gumbo & po-boy**
  - half fried catfish or shrimp po boy & cup of gumbo or crawfish bisque 15.95

### Great Family Dinners

#### Starters
- **FAMILY DINNER SALAD** choice of dressing serves 4-6 17.95
- **FAMILY GREEK SALAD** garlic toast serves 4-6 23.95
- **PEEL N’ EAT SHRIMP** 22.95 lb.
- **SHRIMP OR SEAFOOD GUMBO** 19.95 qt. 38.95 ½ gal.
- **GUMBO WITHOUT SEAFOOD** 12.95 qt. 16.95 ½ gal.

#### Value Meals
- Tartar, cocktail, fresh bread
- **VALUE PACK 1** serves 4-6 99.95
  - 30 fried shrimp, 6 fried tilapia, 1 lb. fried crawfish tails, French fries, 1 qt. coleslaw
- **VALUE PACK 2** serves 6-8 129.95
  - 40 fried shrimp, 8 fried tilapia, 12 fried chicken tenderloins, 1 lb. fried crawfish tails, French fries, 1 qt. coleslaw
- **VALUE PACK 3** serves 8-10 169.95
  - 50 fried shrimp, 10 fried tilapia, 16 fried chicken tenderloins, 1½ lbs. fried crawfish tails, French fries, 1 qt. coleslaw
- **VALUE PACK 4** serves 10-12 191.95
  - 60 fried shrimp, 12 fried tilapia, 20 fried chicken tenderloins, 2 lbs. fried crawfish tails, French fries, 2 qts coleslaw
- **VALUE PACK 5** serves 12-14 213.95
  - 70 fried shrimp, 14 fried tilapia, 24 fried chicken tenderloins, 3 lbs. fried crawfish tails, French fries & 2 qts coleslaw

#### Fried Seafood
- **VALUE PACK 6** serves 5-6 234.95
  - 50 fried shrimp, 10 fried tilapia, 16 fried chicken tenderloins, 1½ lbs. fried crawfish tails, French fries, 1 qt. coleslaw
- **VALUE PACK 7** serves 6-8 256.95
  - 70 fried shrimp, 14 fried tilapia, 24 fried chicken tenderloins, 3 lbs. fried crawfish tails, French fries & 2 qts coleslaw

#### Desserts
- For desserts, please place orders at least 24 hours in advance.
  - **PECAN PIE** serves 4-6 19.95
  - **TURKEY FUDGE BROWNIE** with pecans serves 4-6 34.95
  - **KEY LIME PIE** in a pecan & graham cracker crust, fresh berries, strawberry coulis serves 8-10 34.95
  - **NEW YORK STYLE CHEESECAKE** fresh strawberries, strawberry coulis serves 12-16 44.95

## Chef Specialties

### TOASTED HAZELNUT TILAPIA
- Pan-grilled, brown butter, roasted shallot green beans 18.95
- **GINGER SALMON** grilled, ginger butter, roasted shallot green beans 17.95
- **COSTA RICAN MAHI & CRAB** pan-grilled, lump crab, light lemon butter, Yukon gold potatoes 22.95
- **ATLANTIC SALMON & SHRIMP** seared, lemon butter, sautéed spinach 20.95
- **TILAPIA LAFAYETTE** blackened, lump crab, shrimp, tomatoes, basil, beurre blanc, jambalaya 23.95

### Fried Seafood
- French fries & coleslaw
- **FRIED SHRIMP** 16.95
- **FRIED TILAPIA COMBO** fried shrimp, chicken tenderloins 14.95
- **FRIED SHRIMP & CAJUN CHICKEN TENDERLOINS** 18.95
- **STUFFED CRAB COMBO** chicken tenderloins, fried shrimp 15.95

### Fresh Seafood
- **SHRIMP LINGUINE**
  - broccoli, sautéed spinach, garlic herb olive oil, Valbreso feta 20.95  |  grilled chicken 16.95
- **SHRIMP & GITS**
  - seared shrimp, charred broccoli, creamy stone ground grits, spicy garlic butter 20.95
- **MIXED SEAFOOD GRILL**
  - skewer of assorted grilled seafood & vegetables, jambalaya 20.95

**Gluten-Free Menu Available**

*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.*