

Please note that menu selections and prices vary from location to location & are subject to change without notice.

APPETIZERS

Cold Appetizers

Shrimp Cocktail Acapulco shrimp with avocados & pico de gallo in a spicy cocktail sauce . . .	8.95
Add Texas Gulf Coast Oysters* . . .	1.95
Add Jumbo Lump Crabmeat . . .	4.95
Texas Gulf Coast Oysters*	
on the Halfshell (seasonal) ½ Dozen . . .	5.95
. Dozen . . .	7.95
Iced Gulf Shrimp (peeled) sm. . .	6.95
. lg. . .	10.95

Hot Appetizers

Onion Rings	4.95
Fried Zucchini with Parmesan cheese	6.45
Mozzarella Cheese Sticks with a spicy marinara sauce	6.45
Hot Spinach Dip with garlic toast	6.75
Add Jumbo Lump Crabmeat	4.95
New Orleans Hot Boiled Shrimp 1 lb. . . .	8.75
Fried Oyster Appetizer	8.95
Fried Calamari with a spicy marinara sauce.	9.95
Fried Crabfingers with French fries (seasonal)	11.95
Shrimp & Crawfish Fondue with toasted garlic bread	12.95
"Maryland Style" Crabcakes	
with crawfish, tomatoes & capers in a white wine butter sauce 2 . . .	17.95
. 1 . . .	12.95

SALADS

Pappas Famous Greek Salad

Our original salad tossed with fresh vegetables, imported kalamata olives, capers, solinika peppers, oregano & feta cheese in Pappas Greek Dressing, prepared tableside.

Add **Crabmeat** or **Shrimp** for 4.95.

For 1 7.95 For 2 10.95 For 3 12.95

For four or more, add \$1.95 per person.

Toasted Garlic Bread	3.25
Dinner Salad	3.95
Caesar Salad	4.95
Southern Fried Chicken Salad crispy fried chicken breast over tossed greens with bacon, egg, tomato & cheddar cheese in a sweet & tangy dressing	11.95
Grilled Shrimp or Chicken Caesar Salad with grilled bread	12.95
Shrimp & Jumbo Lump Crab Salad crisp lettuce with cucumbers, carrots, tomato & avocado tossed in a light vinaigrette, topped with shrimp & crab in a lemon scallion remoulade	14.75
Lobster & Shrimp Citrus Salad chilled lobster & shrimp over shredded lettuce tossed with orange slices, cilantro & basil in a lime vinaigrette, garnished with crispy garlic	14.95

Dressings: Garlic Blue Cheese, Thousand Island, Buttermilk Ranch,
Greek Dressing, Lemon Scallion Remoulade or Cajun Honey Mustard

GUMBOS & SOUPS

	Cup	Bowl
Shrimp Gumbo	5.75	6.95
Seafood Gumbo	5.75	6.95
Crawfish Bisque	5.75	6.95
Clam Chowder	5.75	6.95
Jumbo Bowl of Gumbo		11.95

Visa, MasterCard, American Express, Diners Club & Discover accepted.
Parties of 10 or more include a 15% gratuity.

*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 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.

Please note that menu selections and prices vary from location to location & are subject to change without notice.

LUNCH FEATURES

Lunch Features served Monday-Sunday, 11:00 a.m. - 4:00 p.m.

Add a Dinner Salad \$2.25.

Crawfish & Catfish 11.95 with French fries & coleslaw	Grilled Salmon* 14.95 with fresh vegetables
Fried Shrimp 13.95 with French fries & coleslaw	Shrimp Alfredo. 14.95 sautéed shrimp over linguine
Fried Shrimp & Cajun Chicken Tenderloins. 12.95 with French fries & coleslaw	Seafood Sampler Platter . 15.95 fried shrimp, crawfish & catfish with French fries & coleslaw
Blackened Catfish 14.95 with fresh vegetables	Lunch Catch of the Day <i>Ask Your Server</i> with our special sauce

FRIED SEAFOOD

Fried entrees served with French fries & coleslaw.

Substitute a baked potato for French fries for \$2.95. Add a dinner salad to any entree \$2.25.

Fried Shrimp sm. 13.95 med. 15.95 lg. 17.95	Shrimp & Scallops 18.95
Fried Chicken Tenderloins med. 10.45 lg. 13.95	Mississippi Catfish Fillets . 17.95
Shrimp & Oysters. 15.95	Fried Stuffed Shrimp 14.95
Shrimp & Catfish 17.95	Stuffed Crabs. 13.95
Shrimp & Cajun Chicken Tenderloins. 16.95	Fried Soft Shell Crabs 15.95
	Fried Oysters 13.95
	Fried Crawfish Tails . med. 11.45 lg. 15.95

Sampler Platter fried shrimp, crawfish, catfish & chicken tenderloins 19.95	Pappas Deluxe Platter our seafood platter with crawfish, scallops & a soft shell crab 25.95	Seafood Platter fried shrimp, oysters, catfish, stuffed shrimp & stuffed crab 20.95
--	--	--

FOR THE FISHERMAN

Add a Dinner Salad \$2.25.

Blackened Catfish 19.95 with shrimp etouffee	Jumbo Pepper Shrimp 19.95 with linguine alfredo
Crawfish Etouffee 17.95 with white rice	Seafood Pasta Primavera 22.95 shrimp, scallops, crawfish & crab fingers with garden vegetables & your choice of alfredo or marinara sauce over linguine
Shrimp Linguine 18.95 grilled shrimp over linguine with alfredo or marinara sauce	Mixed Seafood Grill 2 . . 19.95 1 . . 15.95 a skewer of assorted grilled seafood & vegetables over jambalaya rice
Shrimp Etouffee 18.95 with white rice	Fish Pontchartrain 21.95 fillet topped with shrimp, crawfish & mushrooms in a brown-butter Madiera wine sauce, with fresh vegetables
Jumbo Shrimp Scampi 19.95 sautéed in garlic butter with rice pilaf	Jumbo Shrimp Brochette 20.95 grilled, bacon-wrapped shrimp stuffed with cheese & spicy peppers over jambalaya rice
Fried Crawfish & Crawfish Etouffee 19.95 with white rice	Fish Alexander 21.95 fillet topped with shrimp & scallops in a white wine cream sauce, with fresh vegetables
Blackened Catfish Louisiana 21.95 topped with blackened oysters, crawfish & shrimp in a lemon garlic butter sauce with jambalaya rice	

STEAK, LOBSTER & CHICKEN

Steak & Lobster entrees served with a dinner salad, fresh vegetables & baked or mashed potatoes.

Certified Angus Beef Rib-Eye 16 oz. 29.95
Angus Beef Ribeye with 6 oz. Lobster Tail 39.95
Australian Lobster Tail 8-10 oz. 36.95
Whole Maine Lobster 22.95/lb.
Grilled Chicken Breast 16.95 with garlic mashed potatoes & fresh vegetables. Add a dinner salad . . . 2.25

Please note that menu selections and prices vary from location to location & are subject to change without notice.



FRESH FISH

Flown in Daily!

We feature the freshest fish available simply Grilled (G), Blackened (B) and Pangrilled (P). Ask about our sauce of the day.

Limited availability.

Texas Redfish (P) 22.95
with lemon & herb olive oil, rice pilaf & fresh vegetables

Costa Rican Tilapia (P) . 18.95
with lemon & herb olive oil, rice pilaf & fresh vegetables

Alaskan Halibut (P) . . . 25.95
with lemon & herb olive oil, rice pilaf & fresh vegetables

Heartland Farm Mississippi Catfish (B) . 18.95
with garlic butter-scampi style, Jambalaya & fresh vegetables

Atlantic Salmon* (G) . . . 21.95
with lemon caper sauce, garlic mashed potatoes & fresh vegetables

Costa Rican Mahi-Mahi (G) 23.95
with lemon caper sauce, garlic mashed potatoes & fresh vegetables

Campeche Gulf Snapper (B) 23.95
with garlic butter-scampi style, Jambalaya & fresh vegetables

FRESH CATCH OF THE DAY
with our special sauce of the day
Ask Your Server For Details.

— SIDE DISHES —

Homemade Coleslaw 1.95

Roasted Garlic Mashed Potatoes 1.95

Jambalaya Rice 2.45

French Fries 2.55

Toasted Garlic Bread 3.25

Broccoli with cheese sauce 2.95

Pasta alfredo or marinara 2.95

Onion Rings 4.95

Stuffed Baked Potato 3.95

Rice Pilaf 1.95

Fresh Vegetables 2.45

— DESSERTS —

New York Style Cheesecake. 6.95
With fresh strawberries

Key Lime Pie 6.95
In a pecan & graham cracker crust

Pappas Pecan Pie. 6.95
A la mode

Turtle Fudge Brownie 6.95
With pecans, a la mode

Häagen-Dazs® Ice Cream . . . 4.95

Dessert of the Day
Ask Your Server