

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



FRESH GULF COAST SEAFOOD
..... SINCE 1981

7 HOUSTON LOCATIONS

3001 S. Shepherd at Alabama	(713) 522-4595	FAX (713) 522-3944	11301 I-45 N. at Aldine Bender	(281) 999-9928	FAX (281) 999-7039
6894 Hwy 59 S. at Hillcroft	(713) 784-4729	FAX (713) 789-3609	20410 Hwy 59 North at FM 1960	(281) 446-7707	FAX (281) 446-5053
12010 I-10 E. at Federal Rd.	(713) 453-3265	FAX (713) 450-1474	19991 I-45 South at NASA Rd. 1	(281) 332-7546	FAX (281) 554-6990
	6945 I-45 South at Woodridge	(713) 641-0318	FAX (713) 640-1317		

LUNCH FEATURES

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

Crawfish & Catfish 10.95 with French fries & coleslaw	Grilled Salmon* 15.35 with fresh vegetables
Fried Shrimp 12.05 with French fries & coleslaw	Shrimp Alfredo 15.35 sautéed shrimp over linguine
Fried Shrimp & Cajun Chicken Tenderloins 13.15 with French fries & coleslaw	Seafood Sampler Platter 16.45 fried shrimp, crawfish & catfish with French fries & coleslaw
Blackened Catfish 14.25 with fresh vegetables	Lunch Catch of the Day Ask Your Server with our special sauce of the day

Add a Dinner Salad \$2.50.

Seniors 62 or over may enjoy our lunch menu items 7 days a week.

GREAT FAMILY DINNERS

Great Seafood. Generous Portions

APPETIZERS & SALADS

Family Dinner Salad (Serves 4-6) 14.95 with your choice of dressing.
Peel N' Eat Shrimp 15.95/lb.
Family Greek Salad (Serves 4-6) 19.95 served with 2-12" loaves of garlic toast.
Fresh Seafood Party Tray (Serves 8-10) 29.95 1 lb. Boiled Shrimp & 1 lb. Crabfingers, on a ready-to-serve tray, served with cocktail & remoulade sauce. (Other combinations available upon request.)

FRIED SEAFOOD

A great addition to your value meals. Served with complimentary sauces. When bought separately, minimum 3 lb. order (mix & match).

Chicken Tenderloins 9.95 lb.
Fried Crawfish 12.95 lb.
Fried Catfish 14.95 lb.
Fried Shrimp 19.95 lb.

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) 69.95 30 Fried Shrimp, 6 Fried Catfish Fillets, 1 lb. Fried Crawfish Tails, French Fries & 1 qt. Coleslaw.
VALUE PACK #2 (Serves 6-8) 79.95 40 Fried Shrimp, 8 Fried Catfish Fillets, 12 Fried Chicken Tenderloins, 1 lb. Fried Crawfish Tails, French fries & 1 qt. Coleslaw.
VALUE PACK #3 (Serves 8-10) 99.95 50 Fried Shrimp, 10 Fried Catfish Fillets, 16 Fried Chicken Tenderloins, 1½ lbs. Fried Crawfish Tails, French fries & 1 qt. Coleslaw.
VALUE PACK #4 (Serves 10-12) 109.95 60 Fried Shrimp, 12 Fried Catfish Fillets, 20 Fried Chicken Tenderloins, 2 lbs. Fried Crawfish Tails, French fries & 2 qts. Coleslaw.
VALUE PACK #5 (Serves 12-14) . . . 124.95 70 Fried Shrimp, 14 Fried Catfish Fillets, 24 Fried Chicken Tenderloins, 3 lbs. Fried Crawfish Tails, French fries & 2 qts. Coleslaw.

SOUPS & ETOUFFEE

Seafood Gumbo . . 12.95 qt. . . 19.95/½ gal.
Shrimp Gumbo . . . 12.95 qt. . . 19.95/½ gal.
Gumbo w/out seafood . 9.95 qt. . . 12.95/½ gal.
Clam Chowder . . . 12.95 qt. . . 19.95/½ gal.
Crawfish Bisque . . 12.95 qt. . . 19.95/½ gal.
Crawfish Etouffee . 14.95 qt. . . 26.95/½ gal.
Shrimp Etouffee . . 14.95 qt. . . 26.95/½ gal.
Jambalaya Rice 9.95 qt. . . 18.95/½ gal.

DESSERTS

Pecan Pie (Serves 6-8) 18.95 9" Pie with caramel sauce
Chocolate Brownie (Serves 6-8) 24.95 12" x 16" brownie with chocolate sauce
Key Lime Pie (Serves 8-10) 29.95 10" Pie in a pecan & graham cracker crust with fresh berries & strawberry coulis
New York Style Cheesecake (Serves 12-16) 39.95 10" Cake with fresh strawberries & strawberry coulis

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

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Seafood House

To-Go Menu



Seafood House

HOT APPETIZERS

Onion Rings	5.45
Fried Zucchini with Parmesan cheese	7.45
Mozzarella Cheese Sticks with a spicy marinara sauce	7.45
Hot Spinach Dip with garlic toast	7.65
Add Jumbo Lump Crabmeat	5.45
Fried Oyster Appetizer	9.85
New Orleans Hot Boiled Shrimp	1 lb. 9.85
Fried Calamari with a spicy marinara sauce	12.05
Fried Crabfingers with French fries (seasonal)	13.15
Shrimp & Crawfish Fondue with toasted garlic bread	14.25
"Maryland Style" Crabcakes with crawfish, tomatoes & capers & pico de gallo in a white wine butter sauce	2.19.75 .1. 14.25

COLD APPETIZERS

Shrimp Cocktail Acapulco shrimp with avocados & pico de gallo in a spicy cocktail sauce	9.85
Add Jumbo Lump Crabmeat	5.45
Iced Gulf Shrimp (peeled)	sm. 7.65 . lg. 12.05

GUMBOS & SOUPS

Shrimp Gumbo, Seafood Gumbo, Crawfish Bisque or Clam Chowder	Cup 6.55 . Bowl 8.20
Jumbo Bowl of Gumbo	13.15

SALADS

Pappas Famous Greek Salad

Add Crabmeat or Shrimp 5.45.

Small (Serves 1-2)	9.85	Medium (Serves 3-4)	12.05	Large (Serves 5-6)	14.25
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Toasted Garlic Bread	3.80
Dinner Salad	4.35
Caesar Salad	5.45
Southern Fried Chicken Salad	crispy fried chicken breast over tossed greens with bacon, egg, tomato & cheddar cheese in a sweet & tangy dressing 13.15
Grilled Shrimp or Chicken Caesar Salad	with grilled bread 14.25
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 16.25
Lobster & Shrimp Citrus Salad	chilled lobster & shrimp over shredded lettuce tossed with orange slices, cilantro & basil in a lime vinaigrette, garnished with crispy garlic 16.45
Garlic Blue Cheese, Thousand Island, Buttermilk Ranch, Greek Dressing, Lemon Scallion Remoulade or Cajun Honey Mustard	

FRIED SEAFOOD

Fried Shrimp	lg. 19.75 . med. 17.55 . sm. 15.35
Fried Chicken Tenderloins	lg. 15.35 . med. 11.50
Shrimp & Oysters	17.55
Shrimp & Catfish	19.75
Shrimp & Cajun Chicken Tenderloins	18.65
Shrimp & Scallops	20.85
Mississippi Catfish Fillets	19.75
Fried Stuffed Shrimp	16.45
Stuffed Crabs	15.35
Fried Soft Shell Crabs	17.55
Fried Oysters	15.35
Fried Crawfish Tails	lg. 17.55 . med. 12.60

Sampler Platter	fried shrimp, crawfish, catfish, & chicken tenderloins 21.95
Seafood Platter	fried shrimp, oysters, catfish, stuffed shrimp & stuffed crab 23.05
Pappas Deluxe Platter	our seafood platter with crawfish, scallops & a soft shell crab 28.55

Substitute a baked potato for French fries for \$3.25
Fried entrees served with French fries & coleslaw.
Add a dinner salad to any entree for \$2.50.

SIDES

Homemade Coleslaw	2.15
Roasted Garlic Mashed Potatoes	2.15
Jambalaya Rice	2.70
French Fries	2.85
Toasted Garlic Bread	3.60
Broccoli with cheese sauce	3.25
Pasta with alfredo or marinara sauce	3.25
Onion Rings	5.45
Stuffed Baked Potato	4.35
Rice Pilaf	2.15
Fresh Vegetables	2.70

Visa, MasterCard, Discover & American Express accepted. All to go prices include a 10% packaging charge.

*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. ©2008 PRI. PAP 1-2-4-6 03081

FOR THE FISHERMAN

Crawfish Etouffee with white rice	19.75
Blackened Catfish with shrimp etouffee	21.95
Shrimp Linguine	grilled shrimp over linguine with alfredo or marinara sauce 20.85
Shrimp Etouffee with white rice	20.85
Jumbo Shrimp Scampi	sautéed in garlic butter with rice pilaf 21.95
Fried Crawfish & Crawfish Etouffee with white rice	21.95
Blackened Catfish Louisiana	topped with blackened oysters, crawfish & shrimp in a lemon garlic butter sauce with jambalaya rice 24.15
Jumbo Pepper Shrimp with linguine alfredo	21.95
Seafood Pasta Primavera	shrimp, scallops, crawfish & crab fingers with garden vegetables & your choice of alfredo or marinara sauce over linguine 25.25
Mixed Seafood Grill	a skewer of assorted grilled seafood & vegetables over jambalaya rice 23.05 . 2 . 23.05 . 1 . 17.55
Fish Pontchartrain	fillet topped with shrimp, crawfish & mushrooms in a brown-butter Madiera wine sauce, with fresh vegetables 24.15
Jumbo Shrimp Brochette	grilled, bacon-wrapped shrimp stuffed with cheese & spicy peppers over jambalaya rice 23.05
Fish Alexander	fillet topped with shrimp & scallops in a white wine cream sauce, with fresh vegetables 24.15

FRESH FISH

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)	with lemon & herb olive oil, rice pilaf & fresh vegetables 25.25
Atlantic Salmon* (G)	with lemon caper sauce, garlic mashed potatoes & fresh vegetables 24.15
Costa Rican Mahi-Mahi (G)	with lemon caper sauce, garlic mashed potatoes & fresh vegetables 26.35
Alaskan Halibut	pangrilled with lemon & herb & fresh sautéed green beans 28.55
Heartland Farm Mississippi Catfish (B)	with garlic butter-scampi style, Jambalaya & fresh vegetables 20.85
Costa Rican Tilapia (P)	with lemon & herb olive oil, rice pilaf & fresh vegetables 20.85
Campeche Gulf Snapper (B)	with garlic butter-scampi style, Jambalaya & fresh vegetables 26.35
Fresh Catch of the Day	with our special sauce of the day Ask Your Server

STEAK & LOBSTER

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

Certified Angus Beef Rib-Eye	16 oz. 32.95
Angus Beef Ribeye with 6 oz. Lobster Tail	43.95
Australian Lobster Tail	8-10 oz. 40.65
Whole Maine Lobster	25.25/lb.
Grilled Chicken Breast	18.65
with garlic mashed potatoes & fresh vegetables. Add a dinner salad	2.50.

DESSERTS

New York Style Cheesecake with fresh strawberries	7.65
Key Lime Pie in a pecan & graham cracker crust	7.65
Pappas Pecan Pie a la mode	7.65
Turtle Fudge Brownie with pecans, a la mode	7.65
Häagen-Dazs® Ice Cream	5.45
Dessert of the Day	Ask Your Server

BEVERAGES

Coffee, Tea, Milk or Soft Drinks	2.75
Juices	2.85
Espresso	decaffeinated available 3.25
Cappuccino	decaffeinated available 3.95
Iced Tea (serves 10) with cups, ice & dispenser	9.95/gal.
Dispenser Refill	5.00/gal.