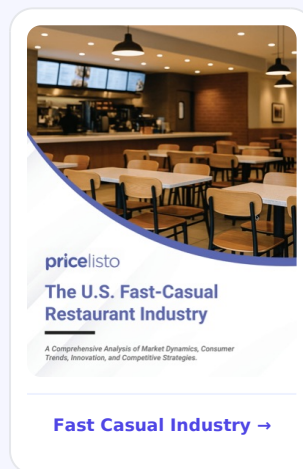




Pappadeaux Seafood Kitchen

Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Most Ordered	
ITEM	PRICE
Catfish Fillets Three or four	\$31.95
Red Beans and Rice	\$11.37
"Louisiana" Andouille Sausage and Seafood Gumbo Spicy soup with shrimp, crab, andouille sausage, celery, onion, bell pepper, okra, tomato, spices & rice.	\$19.37
Crawfish Etouffee Crawfish étouffée accompagné de riz blanc.	\$43.38
Crème Brulée Crème Brûlée, accompagnée de fruits frais.	\$15.94
Pappadeaux Platter Our Seafood Platter with extra fried shrimp & crawfish	\$61.66
Crab and Spinach Dip Four cheese blend with spinach and fresh lump crab. Served with Parmesan crostini.	\$29.66
Baked Potato All toppings come inside the Baked Potato. Topping choices: cheese, bacon, butter, sour cream, chives	\$11.37
Garlic Bread Large Six slices of oven-baked garlic bread.	\$9.09
Dirty Rice	\$6.80
Shrimp and Crawfish Fondeaux Crawfish, shrimp, spinach, chives & mushrooms in a cream sauce topped with Monterey Jack cheese. Served with four slices...	\$34.23
Fried Shrimp Small or medium.	\$37.66

BREAD & UTENSILS

ITEM	PRICE
Additional Take and Bake Bread and Butter One untoasted baguette and whipped butter. To enjoy fresh hot bread, heat the oven to 350° & bake until hot & crisp.	\$1.43

APPETIZERS, SOUPS & SIDE SALADS

ITEM	PRICE
Shrimp and Crawfish Fondeaux (APPETIZERS, SOUPS & SIDE SALADS) Crawfish, shrimp, spinach, chives & mushrooms in a cream sauce topped with Monterey Jack cheese. Served with four slices...	\$34.23
Crab and Spinach Dip (APPETIZERS, SOUPS & SIDE SALADS) Mélange onctueux de quatre fromages, épinards et chair de crabe frais. Accompagné de crostini au parmesan.	\$29.66
"Louisiana" Andouille Sausage and Seafood Gumbo (APPETIZERS, SOUPS & SIDE SALADS) Spicy soup with shrimp, crab, andouille sausage, celery, onion, bell pepper, okra, tomato, spices & rice.	\$19.37
Baked Jumbo Lump Crab Cake Oven baked crab cake with lemon caper butter	\$44.52
"Louisiana" Seafood Gumbo Spicy soup with shrimp, crab, celery, onion, bell pepper, okra, tomato, spices & rice.	\$18.23
Hot Honey Glazed Gator Bites Tabasco mash, pickles, peanuts.	\$29.66

ITEM	PRICE
Roasted Oysters Lemon garlic butter, Parmesan.	\$27.37
Pappas Greek Salad Fresh vegetables, imported kalamata olives, capers, pepperoncini, peppers, oregano, shrimp & feta cheese with Pappas Gre...	\$22.80
Pappadeaux House Salad Mixed greens with croutons, baby tomatoes, red onion, honey bacon, aged cheddar & choice of dressing on the side.	\$12.52
"Louisiana" Crab Gumbo Un bouillon épicé mijoté avec du crabe tendre, du céleri croquant, de l'oignon parfumé, du poivron, du gombo délicat, de...	\$18.23
Grilled Octopus Creole potato salad, chimichurri.	\$30.80
"Louisiana" Shrimp Gumbo Spicy soup with shrimp, celery, onion, bell pepper, okra, tomato, spices & rice.	\$15.94
Classic Caesar Salad Crisp romaine with croutons, Parmesan cheese & Caesar dressing on the side	\$12.52
Mozzarella Cheese Sticks Deep-fried, served with a spicy Pomodoro sauce.	\$21.66
Fresh Maine Lobster Bites Lemon garlic butter, wilted spinach, toasted garlic bread.	\$44.52
Fried Calamari and Octopus Medium or large, with octopus, spicy marinara sauce & lemon aioli.	\$29.66
Shrimp Cocktail With cocktail sauce & horseradish sauce.	\$23.95

ENTRÉE SALADS

ITEM	PRICE
Caesar Salad Crisp romaine with herb croutons, Parmesan cheese & house-made Caesar dressing. Topped with choice of Grilled Chicken, G...	\$28.52
Knife and Fork Seafood Cobb Iceberg lettuce, avocado, sliced egg, honey bacon, bleu cheese, tomatoes, red onion, Creole French dressing on the side...	\$22.80
Chopped Salad Mixed greens with tomatoes, egg, honey bacon, red onion, avocado, aged cheddar & Jack cheese with creamy vinaigrette. To...	\$22.80
Pappas Greek Salad (ENTRÉE SALADS) Fresh vegetables, imported kalamata olives, capers, pepperoncini, peppers, oregano, shrimp & feta cheese with Pappas Gre...	\$22.80

CHEF SELECTIONS & PAPPADEAUX CLASSICS

ITEM	PRICE
Mississippi Catfish Opelousas Blackened catfish, oysters, shrimp & crabmeat in a lemon garlic butter sauce, with dirty rice.	\$53.66
Atlantic Salmon Alexander* Blackened, shrimp, scallops & crawfish in a white wine cream sauce, with dirty rice	\$52.52
Wild-Caught Red Snapper and Jumbo Crab Grilled snapper, jumbo lump crab, lemon herb butter, toasted almonds, sauteed spinach.	\$58.24
Crispy Salmon* and Jumbo Crab Seared salmon, jumbo lump crab, shrimp, scallop, lemon butter, Manchego potato puree.	\$54.81
Texas Redfish Pontchartrain Filet de redfish grillé à la poêle, accompagné de chair de crabe et de crevettes nappées d'une sauce au beurre noisette...	\$58.24

ITEM	PRICE
Seafood Tagliatelle Pasta Jumbo lump crab, shrimp, octopus, spinach, San Marzano tomatoes, tagliatelle pasta, white wine cream sauce.	\$53.66
Naked Snapper Pan-grilled, with sauteed spinach.	\$50.23
Naked Texas Redfish Grilled, with dirty rice	\$46.81
Naked Atlantic Salmon* Grilled, with Manchego potato puree.	\$44.52
Crispy Skin Redfish and Jumbo Crab Seared redfish, jumbo lump crab, toasted chile harissa sauce & sautéed spinach.	\$52.52
Naked Trout Pan-grilled, with truffle potatoes	\$37.66
Rainbow Trout and Crab Blackened trout, shrimp, jumbo lump crab, hazelnut brown butter, glazed butternut squash	\$44.52
Wild-Caught Swordfish and Jumbo Crab Grilled swordfish, jumbo lump crab, pine nut chimichurri, cannellini beans	\$52.52
Naked Swordfish Grilled swordfish, with truffled potatoes	\$44.52

STEAK, CHICKEN & LOBSTER

ITEM	PRICE
Aged Beef Ribeye* Une généreuse côte de bœuf de 16 oz vieillie à la perfection, accompagnée d'une pomme de terre cuite au four et de brocc...	\$70.81
Grilled Half Chicken Grilled half chicken marinated in garlic & rosemary, broccolini	\$37.66
Filet Oscar* 10 oz. filet, jumbo lump crab, light wine cream sauce, served with baked potato & spinach	\$78.81
Filet Mignon* 10 oz. filet, served with baked potato & broccolini	\$68.52

FRIED SEAFOOD

ITEM	PRICE
Pappadeaux Platter (FRIED SEAFOOD) Our Seafood Platter with extra fried shrimp & crawfish	\$61.66
Catfish Fillets (FRIED SEAFOOD) Three or four	\$31.95
Seafood Platter Two fried catfish fillets, shrimp, oysters, stuffed shrimp & stuffed crab	\$55.95
Sampler Platter Catfish fillet, shrimp, crawfish and chicken tenderloins	\$47.95
Stuffed Shrimp Two or four	\$21.66
Shrimp and Catfish Fillets	\$44.52
Cajun Chicken Tenderloins Medium or large	\$20.52

ITEM	PRICE
Crawfish Dinner Medium or large	\$28.52
Stuffed Crab Two or three	\$22.80
Shrimp and Cajun Chicken Tenderloins false	\$31.95
Soft Shell Crab Two or three	\$31.95
Fried Shrimp (FRIED SEAFOOD) Small or medium.	\$37.66
Fried Oysters Medium or large	\$35.38

CAJUN SPECIALTIES

ITEM	PRICE
Pasta Mardi Gras Linguine tossed with crawfish, andouille sausage & cremini mushrooms in a marinara cream sauce topped with jumbo grilled...	\$50.23
Crawfish Etouffee (CAJUN SPECIALTIES) With white rice	\$43.38
Blackened Catfish Red beans & rice	\$31.95
Shrimp Etouffee With white rice	\$43.38
Crawfish Platter Fried crawfish & crawfish etouffee	\$45.66
Jumbo Shrimp Brochette De grosses crevettes enveloppées de bacon, délicatement grillées au charbon, renfermant du fromage Monterey Jack crémeux...	\$50.23

LUNCH MENU

ITEM	PRICE
Blackened Salmon Alfredo Blackened Salmon, spinach, Parmesan cream	\$37.66
Grilled Shrimp Alfredo Grilled shrimp, spinach, Parmesan cream	\$31.95
Grilled Chicken Alfredo Grilled chicken, spinach, Parmesan cream	\$28.52
Atlantic Salmon and Shrimp* Grilled salmon, lemongrass-ginger seared shrimp, charred Chinese broccoli & white rice	\$35.38
Wild-Caught Grouper Spicy seared grouper, toasted hazelnuts, brown-butter, Manchego potato puree	\$39.95
Rainbow Trout and Shrimp Pan-grilled trout, shrimp, roasted mushrooms, lemon butter, crab jasmine rice	\$35.38

SIDES

ITEM	PRICE
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Red Beans and Rice (SIDES)	\$11.37
Garlic Bread Large (SIDES) Six slices of oven-baked garlic bread.	\$9.09
Dirty Rice (SIDES) Un savoureux mélange de riz cuit à la perfection, agrémenté de morceaux juteux de viande de bœuf, de porc et de poulet,...	\$6.80
Fresh Green Beans and Almonds	\$11.37
Honey Roasted Carrots and Pistachios	\$11.37
Truffle Potatoes	\$11.37
Broccolini	\$11.37
French Fries	\$10.23
Butternut Squash	\$11.37
Sautéed Spinach	\$11.37
Baked Potato (SIDES) All toppings come inside the Baked Potato. Topping choices: cheese, bacon, butter, sour cream, chives	\$11.37
Additional Take and Bake Bread and Butter (SIDES) One untoasted baguette and whipped butter. To enjoy fresh hot bread, heat the oven to 350° & bake until hot & crisp.	\$1.43

DESSERTS & KIDS'	
ITEM	PRICE
Crème Brulée (DESSERTS & KIDS') Un plat crémeux et onctueux préparé avec soin et couronné de fruits frais pour une touche de douceur naturelle.	\$15.94
Turtle Fudge Brownie With pecans & vanilla ice cream	\$17.09
Fried Shrimp (DESSERTS & KIDS') Served with French fries or green beans.	\$11.37
Fried Catfish Served with French fries or green beans.	\$11.37
Sweet Potato Pecan Pie A sweet pecan pie topping over a layer of sweet potato custard, served with bourbon crème anglaise, vanilla ice cream &...	\$17.09
Grilled Shrimp Served with white rice or green beans.	\$11.37
Fried Shrimp and Chicken Tenderloins Served with French fries or green beans.	\$12.52
Fried Chicken Tenderloins Served with French fries or green beans.	\$11.37
Parmesan Buttered Noodles	\$9.09
Grilled Chicken Tenderloins Served with white rice or green beans.	\$11.37
Key Lime Pie Dans une croûte de biscuit Graham aux pacanes.	\$15.94
Vanilla Cheesecake With fresh strawberries.	\$17.09

VALUE PACKS

ITEM	PRICE
Value Pack 2 (Serves 6-8) 40 fried shrimp, 2 lbs. Cajun chicken tenderloins, 8 catfish fillets, ½ gallon dirty rice. No substitutions please.	\$178.25
Value Pack 3 (Serves 10-12) 60 fried shrimp, 3 lbs. fried Cajun chicken tenderloins, 12 catfish fillets, 3/4 gallon dirty rice. No substitutions pl...	\$239.97

BULK TO-GEAUX

ITEM	PRICE
Pasta Mardi Gras (Serves 5) Crawfish, andouille sausage, cremini mushrooms, marinara cream sauce, grilled shrimp, garlic bread	\$132.53
Fried Catfish (4 pieces) One pound, served with French fries, cocktail & tartar sauces	\$43.38
Greek Salad (Serves 4-6) Fresh vegetables, imported kalamata olives, capers, pepperoncini, peppers, oregano, shrimp & feta cheese with Pappas Gre...	\$53.66
Fried Crawfish (1 lb.) One pound, served with French fries, cocktail & tartar sauces	\$50.23
Fried Shrimp (1 lb.) Un livre de crevettes croustillantes accompagnées de frites dorées, avec des sauces cocktail et tartare pour parfaire l'...	\$47.95
Fried Chicken Tenderloins (1 lb.) One pound, served with French fries & honey mustard	\$31.95
Red Beans (Serves 8-10) 1/2 gallon, with white rice	\$31.95
Crawfish Etouffee (Serves 6) 1/2 gallon, with white rice	\$97.10
Crawfish Combination (Serves 5) Fried crawfish, crawfish etouffee served with dirty rice, cocktail & tartar sauces	\$151.96
Shrimp Etouffee (Serves 6) 1/2 gallon, with white rice	\$91.38
Gumbo (Serves 6-8) 1/2 gallon, a spicy soup with seafood, celery, onion, bell pepper, okra, tomato, spices & white rice	\$51.38
Dinner Salad (Serves 4-6) Croutons, baby tomatoes, red onion, honey bacon, aged cheddar & choice of dressing on the side	\$42.23

BOTTLED BEVERAGES

ITEM	PRICE
Sweet Iced Tea	\$3.94
Coke	\$3.94
Coke Zero	\$3.94
Sprite	\$3.94
Topo Chico Sparkling water.	\$4.86
Pappas Iced Tea Choice of unsweet or sweet.	\$11.37

ITEM	PRICE
Dasani Water	\$2.97
Fresh Lemonade Choice of size.	\$24.00
Fresh Strawberry Lemonade Choice of size.	\$24.00