

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 12.05 with French fries & coleslaw	Grilled Salmon* 16.45 with fresh vegetables
Fried Shrimp 13.15 with French fries & coleslaw	Shrimp Alfredo 16.45 sautéed shrimp over linguine
Fried Shrimp & Cajun Chicken Tenderloins 14.25 with French fries & coleslaw	Seafood Sampler Platter 17.55 fried shrimp, crawfish & catfish with French fries & coleslaw
Blackened Catfish 15.35 with fresh vegetables	Lunch Catch of the Day <i>Ask Your Server</i> 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) 74.95 30 Fried Shrimp, 6 Fried Catfish Fillets, 1 lb. Fried Crawfish Tails, French Fries & 1 qt. Coleslaw.
VALUE PACK #2 (Serves 6-8) 87.95 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) 109.95 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) 121.95 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) 138.95 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.

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



Seafood House

To-Go Menu



Seafood House

HOT APPETIZERS

- Onion Rings 5.45
- Fried Zucchini with Parmesan cheese 7.65
- Mozzarella Cheese Sticks with a spicy marinara sauce 7.65
- Hot Spinach Dip with garlic toast 8.20
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 15.35
- "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 10.95
Add Jumbo Lump Crabmeat 5.45
- Iced Gulf Shrimp (peeled). sm. 7.65 . . . lg. 12.05

GUMBOS & SOUPS

- Shrimp Gumbo, Seafood Gumbo, *Cup* *Bowl*
- Crawfish Bisque or Clam Chowder. 7.10 8.75
- 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) . . . 13.15 Large (Serves 5-6) . . . 16.45

- Toasted Garlic Bread. 3.80
 - Dinner Salad 4.70
 - Caesar Salad 5.80
 - Southern Fried Chicken Salad crispy fried chicken breast over tossed greens with bacon, egg, tomato & cheddar cheese in a sweet & tangy dressing 14.25
 - Grilled Shrimp or Chicken Caesar Salad with grilled bread. 15.35
 - 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 16.45
 - Lobster & Shrimp Citrus Salad chilled lobster & shrimp over shredded lettuce tossed with orange slices, cilantro & basil in a lime vinaigrette, garnished with crispy garlic 17.55
- Garlic Blue Cheese, Thousand Island, Buttermilk Ranch, Greek Dressing, Lemon Scallion Remoulade or Cajun Honey Mustard

FRIED SEAFOOD

- Fried Shrimp lg. 20.85 . . . med. 18.65 . . . sm. 16.45
- Fried Chicken Tenderloins lg. 15.35 . . . med. 11.50
- Shrimp & Oysters 18.10
- Shrimp & Catfish 20.85
- Shrimp & Cajun Chicken Tenderloins 18.65
- Shrimp & Scallops 21.95
- Mississippi Catfish Fillets 20.85
- Fried Stuffed Shrimp 17.00
- Stuffed Crabs 15.90
- Fried Soft Shell Crabs 18.65
- Fried Oysters 15.90
- Fried Crawfish Tails lg. . . . 17.55 . . . med. . . . 12.60

- Sampler Platter fried shrimp, crawfish, catfish, & chicken tenderloins 23.05
- Seafood Platter fried shrimp, oysters, catfish, stuffed shrimp & stuffed crab 24.15
- Pappas Deluxe Platter our seafood platter with crawfish, scallops & a soft shell crab 29.65

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

FOR THE FISHERMAN

- Crawfish Etouffee with white rice 20.85
- Blackened Catfish with shrimp etouffee 23.05
- Shrimp Linguine grilled shrimp over linguine with alfredo or marinara sauce 21.95
- Shrimp Etouffee with white rice 21.95
- Jumbo Shrimp Scampi sautéed in garlic butter with rice pilaf 21.95
- Fried Crawfish & Crawfish Etouffee with white rice 23.05
- Blackened Catfish Louisiana topped with blackened oysters, crawfish & shrimp in a lemon garlic butter sauce with jambalaya rice 25.25
- 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 2 . . . 23.05 . . . 1 . . . 17.55
- Fish Pontchartrain fillet topped with shrimp, crawfish & mushrooms in a brown-butter Madiera wine sauce, with fresh vegetables 25.25
- 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 25.25

FRESH FISH

Flown in Daily!
Ask about our sauce of the day.
Limited availability.

- Texas Redfish pangrilled with lemon & herb olive oil & fresh sautéed green beans 25.25
- Costa Rican Tilapia pangrilled with lemon & herb olive oil & fresh sautéed green beans 21.95
- Alaskan Halibut pangrilled with lemon & herb & fresh sautéed green beans 29.65
- Heartland Farm Mississippi Catfish blackened with garlic butter-scampi style & Jambalaya 21.95
- Atlantic Salmon* grilled with lemon caper sauce & garlic mashed potatoes 25.25
- Costa Rican Mahi-Mahi grilled with lemon caper sauce & garlic mashed potatoes 26.35
- Campeche Gulf Snapper blackened with garlic butter-scampi style & Jambalaya 27.45
- 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. 34.05
- Angus Beef Ribeye with 6 oz. Lobster Tail 43.95
- Australian Lobster Tail 8-10 oz. 40.65
- Whole Maine Lobster 26.35/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.

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 PRL PAP 1-6 07.08