

CAJUN DINNERS TO-GO

APPETIZERS & SALADS

LARGE BOILED SHRIMP	11.00	LB. WHOLE	15.00	LB. PEELED
CRAWFISH BISQUE (SERVES 6 TO 8)	22.95	1/2 GALLON		
GUMBO WITH MEAT & WHITE RICE (SERVES 6 TO 8)	22.95	1/2 GALLON		
GREEK SALAD (SERVES 6-8, ADD 3.25 PER PERSON)	19.95			
GARLIC BREAD (2 SLICES PER PERSON, SERVES 6)	9.95			

PAPPADEAUX FAMILY PACKS

VALUE PACK #1 (SERVES 4)	54.95
20 FRIED SHRIMP, 1 LB. CAJUN CHICKEN TENDERLOINS, 4 TILAPIA FILLETS, 1 QUART DIRTY RICE.	
VALUE PACK #2 (SERVES 6-8)	72.95
40 FRIED SHRIMP, 1 1/2 LBS. CAJUN CHICKEN TENDERLOINS, 8 TILAPIA FILLETS, 1/2 GALLON DIRTY RICE.	
VALUE PACK #3 (SERVES 6)	79.95
40 FRIED SHRIMP, 1 1/2 LBS. CRAWFISH, 6 TILAPIA FILLETS WITH 1/2 GALLON OF DIRTY RICE.	
VALUE PACK #4 (SERVES 8)	119.95
60 FRIED SHRIMP, 2 LBS. FRIED CRAWFISH, 8 TILAPIA FILLETS, 8 STUFFED CRAB WITH 1/2 GALLON DIRTY RICE.	
VALUE PACK #5 (SERVES 10-12)	134.95
1 GALLON GUMBO OR BISQUE, 90 FRIED SHRIMP, 3 LBS. CAJUN CHICKEN TENDERLOINS, 3/4 GALLON DIRTY RICE.	

CAJUN FAVORITES

CAJUN COMBO (SERVES 10)	99.95
BLACKENED CATFISH FILLETS, SERVED WITH DIRTY RICE & SHRIMP CREOLE WITH WHITE RICE.	
CRAWFISH COMBINATION (SERVES 10)	99.95
FRIED CRAWFISH AND CRAWFISH ETOUFFEE SERVED WITH DIRTY RICE.	
PASTA MARDI GRAS (SERVES 10)	109.95
LINGUINE TOSSED WITH CRAWFISH, ANDOUILLE SAUSAGE & CRIMINI MUSHROOMS IN A MARINARA CREAM SAUCE TOPPED WITH GRILLED SHRIMP. SERVED WITH GARLIC BREAD.	
MIXED SEAFOOD GRILL (SERVES 10)	119.95
SKEWER OF SEASONED GRILLED SEAFOOD AND FRESH VEGETABLES SERVED WITH DIRTY RICE.	

FRIED SEAFOOD

SERVED WITH FRENCH FRIES.

CHICKEN TENDERLOINS	9.95	LB.
FRIED CRAWFISH	12.95	LB.
FRIED TILAPIA	13.95	LB.
FRIED SHRIMP	15.95	LB.

SAUCES AND SIDES

CRAWFISH ETOUFFEE WITH WHITE RICE (SERVES 6)	34.95	1/2 GALLON
SHRIMP CREOLE WITH CREAMY ANDOUILLE CHEESE GRITS (SERVES 6)	34.95	1/2 GALLON
SHRIMP ETOUFFEE WITH WHITE RICE (SERVES 6)	34.95	1/2 GALLON
RED BEANS WITH WHITE RICE (SERVES 8 TO 10)	9.95	1/2 GALLON
FRESH VEGETABLES (SERVES 8-10)	29.95	

DESSERTS

PECAN PIE (WITH BOURBON SAUCE)	18.95
BREAD PUDDING (WITH BOURBON SAUCE)	18.95
KEY LIME PIE (GRAHAM CRACKER PECAN CRUST)	29.95
TURTLE FUDGE BROWNIE (WITH PECANS)	34.95
VANILLA CHEESECAKE	39.95
PRALINE CHEESECAKE (WITH PRALINE SAUCE)	39.95

PLEASE PLACE LARGE ORDERS AT LEAST 24 HOURS IN ADVANCE.

LUNCH FEATURES

SERVED DAILY, 11 A.M. - 3 P.M.

ADD A DINNER SALAD OR CAESAR SALAD 3.25.

SENIORS, 62 OR OVER, MAY ENJOY LUNCH MENU PRICES 7 DAYS A WEEK

✿ INDICATES NEW ITEMS

SOUP, SALADS & SANDWICHES

LOUISIANA GUMBO & GARDEN SALAD	10.95
YOUR CHOICE OF A STEAMING BOWL OF GUMBO OR CRAWFISH BISQUE & OUR FRESH GARDEN SALAD.	
LOUISIANA GUMBO & PO BOY	12.05
CHOICE OF HALF FRIED CATFISH OR SHRIMP PO BOY & A CUP OF GUMBO OR CRAWFISH BISQUE.	
PO BOYS	13.15
CHOICE OF FRIED CATFISH OR SHRIMP ON A FRESHLY BAKED BAGUETTE WITH COCKTAIL & TARTAR SAUCE, LETTUCE & PICKLES, WITH FRENCH FRIES.	

FRIED SEAFOOD

✿ FRIED CATFISH WITH SHRIMP ETOUFFEE PISTOLETTE & FRENCH FRIES.	10.95
FRIED SHRIMP WITH FRENCH FRIES.	14.25
SAMPLER PLATTER	16.45
FRIED GULF SHRIMP, CRAWFISH & TILAPIA FILLET, WITH FRENCH FRIES.	
CRAWFISH COMBINATION	17.55
CRAWFISH ETOUFFEE & FRIED CRAWFISH, WITH DIRTY RICE.	

FRESH FISH

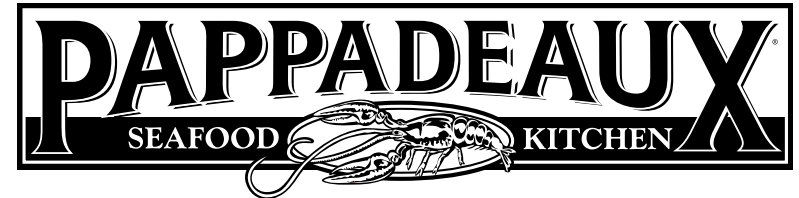
BLACKENED COSTA RICAN MAHI	17.55
WITH LUMP CRABMEAT, LEMON BUTTER & CREAMY CHEESE GRITS WITH ANDOUILLE.	
✿ CATFISH WITH RED BEANS & RICE	13.15
CHOICE OF FRIED OR BLACKENED CATFISH.	
GINGER SALMON*	16.45
GRILLED SALMON FILLET TOPPED WITH GINGER BUTTER & SERVED WITH ALMOND GREEN BEANS.	
TILAPIA LAFAYETTE	18.65
GRILLED TILAPIA TOPPED WITH FRESH LUMP CRABMEAT, SHRIMP, TOMATOES, CAPERS & BASIL IN BEURRE BLANC, WITH SPAGHETTI SQUASH.	
✿ GRILLED SHRIMP & ANDOUILLE SAUSAGE	12.05
WITH RED BEANS & RICE.	
PAN-GRILLED TILAPIA	15.35
TOPPED WITH TOASTED HAZELNUTS & BROWN BUTTER, WITH GREEN BEAN POTATO MEDLEY.	
✿ BLACKENED CATFISH WITH SHRIMP ETOUFFEE PISTOLETTE & DIRTY RICE.	10.95
CAJUN COMBO	16.45
BLACKENED CATFISH FILLETS SERVED WITH DIRTY RICE & SHRIMP CREOLE OVER WHITE RICE.	
MIXED SEAFOOD GRILL	14.25
A SKEWER OF ASSORTED CHAR-GRILLED SEAFOOD & VEGETABLES, WITH DIRTY RICE.	

PASTA

PASTA MARDI GRAS	16.45
LINGUINE TOSSED WITH CRAWFISH, ANDOUILLE SAUSAGE & CRIMINI MUSHROOMS IN A MARINARA CREAM SAUCE TOPPED WITH JUMBO GRILLED SHRIMP.	
CHICKEN LINGUINE PICAYUNE	14.25
LINGUINE TOSSED WITH GRILLED CHICKEN BREST, MUSHROOMS, SPINACH, BROCCOLINI, GARLIC & EXTRA VIRGIN OLIVE OIL.	

SPECIALTY SALADS

SEAFOOD COBB SALAD	LARGE 20.85	MEDIUM 14.25
JUMBO LUMP CRABMEAT & SHRIMP OVER AN ICEBERG & SPINACH MIX WITH APPLEWOOD BACON, BLEU CHEESE, AVOCADO & TOMATO, DRIZZLED WITH VINAIGRETTE.		
GRILLED SHRIMP OR CHICKEN CAESAR SALAD	14.25	
SERVED OVER ROMAINE LETTUCE TOSSED WITH A CREAMY CAESAR DRESSING & PARMESAN CHEESE.		
CHOPPED SALAD	13.15	
FRIED CHICKEN TENDERLOINS OR CRAWFISH ON A CHOPPED GREEN SALAD WITH TOMATOES, EGG, BACON, RED ONION, AVOCADO, CHEDDAR & MONTEREY JACK CHEESE IN A CREAMY CREOLE DRESSING.		
✿ LOBSTER & SHRIMP SALAD	19.75	
CHILLED MAINE LOBSTER, GULF COAST SHRIMP, AVOCADO, MANGO & CASHEWS ON A BED OF CRISP GREENS IN A CREAMY CITRUS DRESSING.		



Where fresh meets festive.

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972.572.0580
FAX: 972.572.0585

PHARR

1610 W. EXPRESSWAY 83
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FAX: 956.783.7164

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COLD APPETIZERS ♣ INDICATES NEW ITEMS

SHRIMP COCKTAIL FRESH GULF SHRIMP, CHUNKY AVOCADOES & PICO DE GALLO IN A SPICY COCKTAIL SAUCE	10.95
TRADITIONAL SHRIMP COCKTAIL WITH COCKTAIL SAUCE	8.75
♣ SEARED YELLOWFIN TUNA* WITH AVOCADO & LEMON VINAIGRETTE	10.95

OYSTER APPETIZERS

OYSTERS BATON ROUGE OYSTERS ON THE HALF SHELL BAKED WITH A PARMESAN ROMANO CHEESE SAUCE	13.15
OYSTERS PAPPADÉAUX WITH CRABMEAT, SPINACH & HOLLANDAISE	13.15
OYSTER DUO A COMBINATION OF OYSTERS BATON ROUGE & PAPPADÉAUX	14.25

HOT APPETIZERS

CRISPY FRIED ALLIGATOR WITH FRESH CUT POTATO STICKS & CREOLE DIPPING SAUCE.	LARGE 15.35	MEDIUM 10.05
FRIED CALAMARI WITH MARINARA SAUCE	LARGE 15.35	MEDIUM 10.95
COCONUT SHRIMP WITH A CAJUN SLAW & A SPICY, SWEET DIPPING SAUCE.	12.05	
MOZZARELLA CHEESE STICKS WITH A SPICY MARINARA SAUCE	8.75	
FRIED FROG LEGS WITH FRENCH FRIES	8.75	
ONION RINGS	5.45	
BOUDIN CAJUN SAUSAGE STUFFED WITH DIRTY RICE	8.75	
CRABFINGERS FRIED OR SAUTÉED (SEASONAL)	13.15	
SHRIMP & CRAWFISH FONDEAUX WITH GARLIC BREAD	16.45	
LUMP CRAB & SPINACH DIP WITH GARLIC BREAD.	14.25	
JUMBO LUMP CRABCAKES SERVED OVER CRAWFISH IN A LIGHT BUTTER SAUCE.	2 20.85	1 14.25
APPETIZER TRIO MINI SHRIMP & CRAWFISH FONDEAUX, FRIED ALLIGATOR & CALAMARI	18.65	

SALADS

PAPPAS GREEK SALAD OUR ORIGINAL SALAD TOSSED WITH FRESH VEGETABLES, IMPORTED KALAMATA OLIVES, CAPERS, SOLINIKA PEPPERS, OREGANO & FETA CHEESE IN PAPPAS GREEK DRESSING. ADD JUMBO LUMP CRABMEAT 5.45	SMALL 9.85	MEDIUM 14.25	LARGE 17.55
	<small>SERVES 1-2</small>	<small>SERVES 3-4</small>	<small>SERVES 5-6</small>
CLASSIC CAESAR SALAD CHOPPED ROMAINE HEARTS, CROUTONS, PARMESAN CHEESE & CAESAR DRESSING	6.55		
CRISP WEDGE SALAD WITH BLEU CHEESE DRESSING, BACON, TOMATOES, CARROTS & GREEN ONION	6.55		
BEEFSTEAK TOMATO SALAD WITH CRUMBLÉD BLEU CHEESE, CRISP RED ONION & A LIGHT VINAIGRETTE	6.55		
	<small>ADD JUMBO LUMP CRABMEAT 5.45</small>		
HOUSE SALAD MIXED LETTUCE, CROUTONS, TOMATOES, RED ONIONS & CHOICE OF DRESSING	5.45		
♣ LOBSTER & SHRIMP SALAD CHILLED MAINE LOBSTER, GULF COAST SHRIMP, AVOCADO, MANGO & CASHEWS ON A BED OF CRISP GREENS IN A CREAMY CITRUS DRESSING	19.75		
♣ SEAFOOD COBB SALAD JUMBO LUMP CRABMEAT & SHRIMP OVER AN ICEBERG & SPINACH MIX WITH APPLEWOOD BACON, BLEU CHEESE, AVOCADO & TOMATO, DRIZZLED WITH VINAIGRETTE	20.85		

GUMBOS

	BOWL	CUP
“LOUISIANA” SHRIMP GUMBO	9.85	7.65
“LOUISIANA” SEAFOOD GUMBO	9.85	7.65
ANDOUILLE SAUSAGE & SEAFOOD GUMBO	9.85	7.65
CRAWFISH BISQUE CREAM STYLE	9.85	7.65
LOBSTER BISQUE CREAM STYLE	10.95	8.75

*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.

FRIED SEAFOOD

SERVED WITH FRENCH FRIES. SUBSTITUTE A BAKED POTATO 2.70. ADD A CUP OF GUMBO 5.45.

FRIED SHRIMP	Lg 21.95	Md 19.75	Sm 17.55
FRIED OYSTERS	Lg 16.45	Md 13.15	
STUFFED CRAB3 16.45	2 14.25	
CRABFINGER DINNER (SEASONAL)	18.65		
STUFFED SHRIMP4 17.55	2 13.15	
FRIED SHRIMP & CAJUN FRIED CHICKEN TENDERLOINS	Lg 20.85	Md 16.45	
CAJUN FRIED CHICKEN TENDERLOINS	Lg 16.45	Md 12.05	
FRIED CRAWFISH DINNER	Lg 21.95	Md 14.25	
FRIED CATFISH FILLETS4 21.95	2 15.35	
FRIED SOFT SHELL CRAB3 21.95	2 19.75	
FRIED SHRIMP & CATFISH FILLETS	23.05		
SAMPLER PLATTER FRIED TILAPIA OR CATFISH FILLET, SHRIMP, CRAWFISH & CHICKEN TENDERLOINS	23.05		
SEAFOOD PLATTER FRIED TILAPIA OR CATFISH FILLET, SHRIMP, BLUE CRAB CAKE, STUFFED SHRIMP & STUFFED CRAB	25.25		
PAPPADÉAUX PLATTER OUR SEAFOOD PLATTER WITH EXTRA TILAPIA OR CATFISH, SHRIMP & CRAWFISH	30.45		

FROM THE GRILL

ENTREES BELOW FEATURE THE FRESHEST FISH FILLET AVAILABLE.

JUMBO SHRIMP BROCHETTE CHAR-GRILLED BACON WRAPPED SHRIMP FILLED WITH MONTEREY JACK CHEESE AND A SLIVER OF JALAPENO WITH DIRTY RICE	25.25
SOFT SHELL CRAB PAN-BROILED, WITH DIRTY RICE	3 21.95 2 19.75
MIXED SEAFOOD GRILL TWO SKEWERS OF ASSORTED SEAFOOD & VEGETABLES CHAR-GRILLED OVER DIRTY RICE	21.95
MISSISSIPPI CATFISH OPELOUSAS BLACKENED CATFISH WITH SHRIMP, OYSTERS & CRABMEAT IN A LEMON GARLIC BUTTER SAUCE, WITH DIRTY RICE	27.45

CAJUN SPECIALTIES

♣ SHRIMP CREOLE & GRITS WITH CREAMY ANDOUILLE CHEESE GRITS	21.95
CRAWFISH ETOUFFEE WITH WHITE RICE	24.15
SHRIMP ETOUFFEE WITH WHITE RICE	24.15
CRAWFISH PLATTER HALF FRIED CRAWFISH, HALF ETOUFFEE WITH DIRTY RICE	26.35
PASTA MARDI GRAS LINGUINE TOSSED WITH CRAWFISH, ANDOUILLE SAUSAGE & CRIMINI MUSHROOMS IN A MARINARA CREAM SAUCE TOPPED WITH JUMBO GRILLED SHRIMP	25.25

STEAK & CHICKEN

ANGUS BEEF RIB-EYE WITH MASHED RED POTATOES & BROCCOLINI	16 oz. 35.45
FILET MIGNON WITH MASHED RED POTATOES & ASPARAGUS	10 oz. 35.45 8 oz. 32.45
FILET MIGNON OSCAR FILET FINISHED WITH JUMBO LUMP CRABMEAT & BEARNAISE WITH MASHED RED POTATOES & ASPARAGUS	8 oz. 34.45
FILET MIGNON & GRILLED ROCK LOBSTER WITH MASHED RED POTATOES & FRESH GREEN BEANS	38.45
♣ GRILLED HALF CHICKEN MARINATED IN GARLIC & ROSEMARY, WITH MASHED RED POTATOES & FRESH SAUTÉED SPINACH	19.75

LOBSTER & CRAB

LIVE MAINE LOBSTER STEAMED LOBSTER BY THE POUND, WITH MELTED BUTTER & LINGUINE WITH TOMATO & BASIL	ASK YOUR SERVER
GRILLED CARRIBEAN LOBSTER TAIL WITH MASHED RED POTATOES & BROCCOLINI	10-12 oz. 32.45
ALASKAN KING CRAB WITH A SIDE OF PASTA	LARGE 42.45 MEDIUM 32.45

CHEF SELECTIONS



FROM THE GRILL

ADD A CAESAR SALAD OR DINNER SALAD 4.35. ADD A CUP OF GUMBO 5.45.

♣ INDICATES NEW ITEMS

COSTA RICAN TILAPIA LAFAYETTE	11 oz. 25.25	7 oz. 21.95
<small>GRILLED TILAPIA TOPPED WITH FRESH LUMP CRABMEAT, SHRIMP, TOMATOES, CAPERS & BASIL IN BEURRE BLANC, WITH SPAGHETTI SQUASH.</small>		
TEXAS REDFISH WITH RISOTTO	32.45	
<small>GRILLED REDFISH, MAINE LOBSTER, SAUTÉED SPINACH & LEMON BUTTER, WITH PARMESAN HERB RISOTTO.</small>		
♣ COSTA RICAN TILAPIA WITH LIVE MAINE LOBSTER	27.45	
<small>GRILLED TILAPIA WITH MAINE LOBSTER, AVOCADO, SAUTÉED SPINACH & ROASTED TOMATOES IN A WHITE WINE LEMON BUTTER SAUCE, WITH ZUCCHINI RIBBONS.</small>		
♣ WILD KING SALMON FLORENTINE*	32.45	
<small>SEARED WILD KING SALMON WITH JUMBO LUMP CRABMEAT, TOMATOES, SPINACH & FETA IN A LIGHT BUTTER SAUCE, WITH SPAGHETTI SQUASH. LIMITED AVAILABILITY.</small>		
JUMBO SEA SCALLOPS & SHRIMP	29.45	
<small>WITH MUSHROOM RISOTTO, SPINACH & HERB BUTTER.</small>		
CEDAR PLANK ATLANTIC SALMON*	27.45	
<small>TOPPED WITH GARLIC HERB BUTTER & BROILED ON A SMOKEY CEDAR PLANK, WITH ASPARAGUS.</small>		
♣ ALASKAN HALIBUT PICCATA	35.45	
<small>PAN-GRILLED HALIBUT FINISHED WITH JUMBO LUMP CRABMEAT, LEMON SLICES & CAPERS IN A LIGHT LEMON BUTTER SAUCE WITH GREEN BEAN POTATO MEDLEY.</small>		
BIG BAY PLATTER	35.45	
<small>GRILLED SHRIMP, CARIBBEAN LOBSTER TAIL & SHRIMP MONTAGE, WITH FRESH GREEN BEANS & DIRTY RICE.</small>		

NAKED FISH

COSTA RICAN TILAPIA	11 oz. 20.85	7 oz. 18.65
<small>PAN-GRILLED, WITH GREEN BEAN & POTATO MEDLEY.</small>		
ATLANTIC SALMON*	11 oz. 24.15	7 oz. 19.75
<small>CHAR-GRILLED, WITH GREEN BEANS.</small>		
♣ ALASKAN HALIBUT	9 oz. 32.45	
<small>PAN-GRILLED, WITH SPAGHETTI SQUASH.</small>		
TEXAS REDFISH	10 oz. 27.45	
<small>CHAR-GRILLED, WITH ZUCCHINI RIBBONS.</small>		
♣ WILD KING SALMON*	11 oz. 27.45	
<small>SEARED, WITH SPAGHETTI SQUASH. LIMITED AVAILABILITY.</small>		
JUMBO SEA SCALLOPS	4 25.25	3 20.85
<small>SEARED, WITH BROCCOLINI.</small>		

Your choice of our Signature Sauces. ♦ LEMON CAPER SAUCE ♦ LEMON & HERB OLIVE OIL ♦ GARLIC BUTTER - SCAMPI STYLE ♦

PAPPADÉAUX CLASSICS

BLACKENED MISSISSIPPI CATFISH	14 oz. 26.35	11 oz. 21.95
<small>WITH LUMP CRABMEAT, LEMON BUTTER, CREAMY CHEESE GRITS WITH ANDOUILLE & FRESH GREEN BEANS.</small>		
ATLANTIC SALMON YVETTE*	11 oz. 26.35	7 oz. 21.95
<small>CHAR-GRILLED SALMON WITH SHRIMP, CRAWFISH, MUSHROOMS & SPINACH IN A MONTEREY JACK CHEESE SAUCE, WITH DIRTY RICE.</small>		
MISSISSIPPI CATFISH OPELOUSAS	27.45	
<small>BLACKENED CATFISH WITH OYSTERS, SHRIMP & CRABMEAT IN A LEMON GARLIC BUTTER SAUCE, WITH DIRTY RICE.</small>		
TEXAS REDFISH PONTCHARTRAIN	31.45	
<small>PAN-GRILLED REDFISH WITH CRABMEAT & SHRIMP IN A BROWN-BUTTER WINE SAUCE, WITH DIRTY RICE.</small>		