

It's Good To Start Somewhere...

APPETIZERS, SOUPS AND SALADS



Indicates items can be made gluten-free



Mini Crabcakes • \$26
(5) mini crab balls

Crabcake Eggrolls • \$25
(3) fried eggrolls stuffed with crabcake and a touch of crab dip, with a Thai chili sauce

Seafood Sampler • \$35
(4) crab balls, calamari, (4) sautéed shrimp, (4) sautéed scallops, great for sharing!

Stuffed Mushroom • \$25
Mini portobellos overstuffed with creamy crab imperial

 **Ilb. Steamed Shrimp • \$24**
Featuring Pappas Seafood Co. patented blend of seasoning from J.O. spice company!

Crab Dip • \$19
A mixture of cream cheese, cheddar cheese medley and crab meat with Old Bay, baked and served with warm pita bread

Crab Pretzel • \$17
A JUMBO pretzel, smothered in crab dip and shredded cheeses

Markos' Grilled Octopus • \$20
A Pappas family favorite in Greece, served with a Greek vegetable salad with our house balsamic vinaigrette

Fried Calamari • \$17
Dusted in flour and spices, flash fried, and served with marinara and fried jalapenos

Non-Seafood Apps

 **Pappas Wings • \$18**
BBQ, Buffalo, Old Bay, Thai Chili, Honey Old Bay, Lemon Pepper, TNT

Fried Mozzarella • \$12
Not your average mozzarella stick! These are half-moon shaped with house marinara

Chicken Tenders • \$12
Your choice of dipping sauce: barbecue or honey mustard, or try it Buffalo-Style +\$1.00

Fried Zucchini Sticks • \$12
Battered zucchini with a side of spicy Boom-Boom sauce

Spinach & Cheese Pies • \$16
Spanakopita & Tiropita! Fresh spinach and feta in flaky phyllo and a blend of cheeses in phyllo

Quesadilla • \$10
Pico de gallo and a medley of cheddar and mozzarella
Add Grilled Chicken • +\$3.00
Add Crabmeat • +\$7.00

Santa Fe Egg Rolls • \$14
Stuffed with chicken, beans, corn, and southwestern flavors, served with a side of duck sauce



Housemade Soups

Maryland Crab \$9 cup • \$10 bowl
A blend of vegetables, potatoes, and crabmeat in a zesty tomato broth

Cream of Crab \$10 cup • \$11 bowl
A rich base of cream, spices, and crabmeat

Salads

The Caesar • \$11
Romaine lettuce, croutons, and parmesan with creamy Caesar dressing

The Greek • \$12
Iceberg and romaine lettuce with pepperoncinis, tomatoes, feta cheese, Kalamata olives, cucumbers, onions, hard-boiled eggs and house dressing

The Wedge • \$12
Crisp iceberg wedges topped with crumbled bacon, tomatoes, shredded cheddar cheese and bleu cheese crumbles with bleu cheese dressing

The Southwestern • \$15
Fried chicken tenders served over greens topped with cheddar jack cheeses, pico de gallo, and crunchy fried tortilla strips

The Garden • \$9
Lettuce mix, tomatoes, croutons, red onions, cucumbers and bell peppers

The Cobb Salad • \$15
Spring mix with grilled chicken, hard-boiled eggs, avocado, bacon, tomatoes and shredded cheese

The Lo Mein Ahi Tuna • \$16
Mixed greens tossed with lo mein noodles, julienne peppers, walnuts, onions, carrots with blackened, rare Ahi tuna and cilantro vinaigrette

Salad Proteins

Grilled Chicken +\$7
Grilled Salmon +\$14
Grilled Shrimp (9) +\$12
8-oz. NY Strip +\$17
Seafood Combo: Shrimp & Crab Balls +\$24

Salad Dressings

Ranch • Bleu Cheese • 1000 Island
Honey Mustard • Greek House Vinaigrette
Light Italian • Caesar • Pepper Parmesan Oil & Vinegar



Welcome to Crabcake Territory

WORLD FAMOUS CRABCAKES & SEAFOOD



Indicates items can be made gluten-free

Entrees served with two sides

Made Fresh Daily

Pappas Famous Crabcake • 8 oz. • \$33

World famous crabcake, with two sides of your choice

Double the Pleasure • (2) 8 oz. • \$58

Our famous crabcake, TIMES TWO!

With two sides of your choice

Crabcake Sandwich • 8 oz. • \$32

Served on white, wheat, rye bread or toast, brioche bun, or tortilla wrap with lettuce, tomatoes, and french fries



From The Water

Panko Fried Oysters • \$29

Freshly battered and fried golden brown

Pappas Seafood Platter • \$49

The perfect combination plate! Broiled crabcake, two scallops, orange roughy filet, two shrimp, and two fried oysters

Broiled Scallops • \$32

Sea scallops broiled with delicious herb lemon-butter, served with toast points

Crab Imperial • \$40

Colossal lump crabmeat blended in our secret famous recipe, finished with Imperial sauce and baked until golden brown

Rockfish Filet • \$29

Fresh from the Bay, seasonal

Orange Roughy Filet • \$25

A flaky white filet broiled with spices, lemon and herb butter

Fresh Atlantic Salmon • \$25

Grilled or broiled to perfection

Yia Yia's Favorite • \$30

4 oz. filet mignon with 3 jumbo shrimp, grilled with wine, lemon and herbs

Stuffed Entrees

Stuffed Shrimp • \$38

Three jumbo shrimp, butterflied, seasoned and stuffed with our lump crab imperial

Stuffed Rockfish • \$45

Fresh from the Bay rockfish, stuffed with our creamy lump crab imperial

Stuffed Orange Roughy • \$41

A flaky white filet broiled with lemon and herb butter, stuffed with our creamy lump crab imperial

Stuffed Atlantic Salmon • \$41

Grilled or broiled salmon filet, topped with our creamy lump crab imperial

NY Christopher • \$42

An 8-ounce NY strip steak, topped with a heaping helping of our creamy crab imperial

Side Dishes

Vegetable of the Day • Fries • Mashed Potatoes • Jackknife Baked Potato • Applesauce • Pickled Beets • Rice Pilaf • Coleslaw • Potato Salad • Side Salad • Side Caesar +\$1.00 • Side Greek Salad +\$2.00 • Sweet Potato Fries +\$2.00

What's A Jackknife Potato?

Mashed potatoes with bacon, sour cream, chives, white onion, garlic, and smoked paprika in a small container, baked in the oven!

The Finest Quality Meat HAND-CUT STEAKS, PORK, LAMB & MORE



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*Entrees served with two sides,
unless otherwise noted*

Certified Angus Beef



Pappas Half-Pound Angus Filet Mignon • \$42

*Our chefs searched to find the best quality Black Angus filet,
it absolutely melts in your mouth!*

Grilled Rib Eye • \$41

*16 oz. melt in your mouth USDA prime steak, cooked to perfection,
served untrimmed to lock in natural flavors and juices*

New York Strip Steak • \$41

14 oz. NY Strip Steak cooked to your desired temperature

Bay and Turf • \$58

*16 oz. of perfection! Our famous 8 oz. colossal crabcake
served alongside our tender 8 oz. filet*

Land Entrees

Chicken Francaise • \$24

*Chicken lightly floured, dipped in egg and sautéed
in a delicate white wine lemon butter sauce*

Chicken Parmigiana • \$24

*Hand breaded chicken, pan-fried, topped with
house marinara sauce, and finished with melted
fresh mozzarella cheese over linguini marinara,
with your choice of one additional side*

Chicken Marsala • \$24

*Tender chicken breast sautéed with fresh
mushrooms and basil in a Marsala wine sauce*

Chicken Chesapeake • \$37

*House-marinated grilled chicken breast
stuffed with our creamy crab imperial*

Twin Pork Chops • \$25

*Two of the most tender prime pork chops, rubbed
with Montreal spice rub and grilled to perfection*

Lamb Chops • \$41

*Full rack of lamb grilled to your liking, with a
rosemary red wine garlic reduction sauce*

Baby Back Ribs • \$25

*A full rack of tender pork ribs smothered
in our sweet and tangy BBQ sauce*

Pasta Entrees

Pasta is served with garlic bread and a small garden salad

Mama's Linguini & Meatballs • \$21

Homemade marinara with (3) beef meatballs

Fettuccini Alfredo • \$20

*Fettuccini pasta tossed in our creamy
Alfredo sauce finished with parmesan cheese*
• Add grilled or blackened chicken +\$7.00
• Add seafood +\$15.00

Chicken a'la Pappas • \$24

*Pasta tossed with a medley of bell peppers,
mushrooms and onions in a creamy rosé sauce,
finished with a touch of basil and tender chicken*
• Substitute Shrimp +\$2.00

Shrimp a'la Vodka • \$26

*Prosciutto ham, spring onions and garlic tossed
with a creamy rosé sauce with a touch of vodka,
finished with sautéed jumbo Gulf shrimp*

Penne Louisiana • \$25

*Blackened chicken and shrimp with garlic,
onions and mushrooms in a rich cream sauce
with a touch of fresh tomato over penne pasta*

Frutti Di Mare Fra Diabolo • \$33

*Shrimp, scallops, and colossal crab in a homemade
spicy marinara with red pepper flakes over pasta*

Breadwinners

SANDWICHES & PLATTERS

 Indicates items can be made gluten-free

All sandwiches are served with lettuce, tomato, and fries. Substitute sweet potato fries for \$2.00 more



Make Any Sandwich A Wrap

Crabcake Sandwich • \$32

8-oz. 'cake served on a brioche bun with lettuce and tomato

Homemade Shrimp Salad • \$18

Jumbo shrimp seasoned, mixed with celery and mayo

Cheesy Chicken Chesapeake Sandwich • \$17

Grilled chicken breast topped with a generous helping of our creamy crab dip, finished with shredded cheeses

Pappas' Seafood Club • \$30

Our creamy shrimp salad on the bottom and a 4-oz. famous crabcake on top, served club-style, stacked between three slices of white toast with lettuce and tomato

Cheesesteak or Chicken Cheesesteak • \$16

8 oz. of sliced rib-eye or chicken breast sauteed with grilled onions, sauteed mushrooms and melted provolone cheese

Roast Beef Melt • \$17

Thinly sliced Angus Beef with sliced tomatoes, onions and a combination of Swiss and cheddar cheese, served on grilled sliced, buttery, whole wheat bread

Buffalo Chicken Wrap • \$16

Crispy fried chicken breast tossed in our spicy buffalo sauce with lettuce, tomato and spread with bleu cheese dressing

Grilled Reuben • \$16

Corned beef or sliced turkey breast piled high on grilled rye bread with 1000 Island dressing, sauerkraut and Swiss

Chicken Caesar Wrap • \$16

Grilled chicken breast, Caesar dressing, parmesan cheese, and romaine lettuce rolled in a flour tortilla

Blackened Chicken Wrap • \$16

Blackened chicken with lettuce, tomato and shredded cheeses on a flour tortilla spread with creamy ranch

Turkey Club • \$16

Homemade, oven roasted turkey, hand sliced and served club-style, with lettuce, tomato, mayo and bacon on toast

Grilled Chicken Sandwich • \$16

House-marinated grilled chicken breast served on a brioche bun • Have it Buffalo Style for +\$1.00

NY Strip Steak Sandwich • \$27

8 oz. grilled strip served open face on your choice of bread

100% Angus Beef

Pappas Cheeseburger • \$16

Topped with your choice of American, cheddar, mozzarella, pepper jack, Swiss, or bleu cheese
Add bacon +\$1.00

BBQ Texas Burger • \$17

Topped with cheddar cheese, bacon, BBQ sauce and a crispy onion ring

Bacon-Bleu Burger • \$17

Blackened and topped with crispy bacon and bleu cheese crumbles

California Burger • \$19

Topped with a fried egg, avocado, grilled onion and pepper jack cheese

Cheesy Crab Burger • \$19

Smothered in crab dip and shredded cheeses

Mushroom Swiss Burger • \$17

Complete with mushrooms and Swiss cheese

Beyond Burger • \$18

Beyond delicious plant-based burger that looks, cooks, and satisfies like beef!

Platters

Thanksgiving Turkey Platter • \$18

Oven-roasted and hand-cut turkey breast, served with walnut cornbread stuffing, cranberry sauce and choice of mashed potatoes or fries, complete with gravy



Shrimp Salad • \$20

Creamy shrimp salad served with fries and coleslaw

Hot Roast Beef Platter • \$18

Roast beef cooked in au jus, served over white bread with your choice of mashed potatoes or fries, complete with beef gravy

Fried Shrimp Platter • \$22

Eight panko breaded jumbo shrimp, fried until golden and crispy, complete with fries and coleslaw

Fish & Chips Platter • \$18

Beer battered cod served with fries and coleslaw

Sandwiches can be served on any of the following:

white, wheat, rye bread or toast;
brioche bun or flour tortilla wrap