

## LITTLE PAPPAS SEAFOOD HOUSE

3001 S. Shepherd at Alabama, Houston, Texas 77098, 713.522.4595

This little jewel of a restaurant, located across from The Bookstop on S. Shepherd, turns out the same predictably high quality seafood as other Pappas restaurants, but does so in a more intimate setting, and, although the restaurant is always busy, I have never been shuttled off to the bar to “wait for a table” at Little Pappas. As is usual at Pappas restaurants, the servings are very generous – my waiter at my last visit said “you always get TWO meals for the price of one” - as he handed me my ‘doggie bag.’ Jumbo crab cakes, fried crab fingers, or gumbo are excellent starters. It is also hard to pass up the (gigantic) Greek salad, which is tossed fresh at your table. The blackboards placed conveniently around the room list the fresh fish “catches” of the day, and they can be ordered topped with Pontchartrain (lump crabmeat, artichokes, mushrooms, and lemon garlic butter), Imperial (crabmeat), Orleans (lemon butter), or Alexander (white wine and cream) sauces. I confidently eat oysters on the half shell at Little Pappas, which is not something I always say about Houston seafood restaurants. The fried seafood platters- and the crawfish tails platters – are awesome here. (I like to order half fried tails and half etouffee.) And if you have a bionic digestive tract, the dessert tray is for you: pecan pie a la mode with caramel sauce, chocolate brownie a la mode with chocolate sauce, Key lime pie in pecan and graham cracker crust, and New York Style cheesecake. Call for the stretcher!

## THE PALM

6100 Westheimer Road, Houston Texas 77057, 713.977.2544

There are many expense-account-corporate-entertaining steak and whisky emporiums in Houston...Sullivan’s, Ruth’s Chris, Brenners, Vic & Anthony’s, Smith & Wollensky’s, Flemings, Morton’s, Capital Grille...to name a few. But occupying the site of the original Sonny Look’s Sir Loin House on Westheimer at Greenridge for many years is the ever-popular Palm. At one time famous for its slightly theatrical “rude” New York- type waiters, The Palm has settled in to being a comfortable Houston tradition, with hundreds of famous (and infamous) Houstonians caricatured on the wall. Appetizers and salads are generous in proportion, and include lobster bisque, calamari fritti, tomato Capri with fresh basil and virgin olive oil, and a wonderful Caesar salad. In addition to its humongous Nova Scotia lobsters as a signature dish for celebrating the closing of a big deal or just showing off, The Palm offers a nice range of steaks and chops and seafood, and a short list of “Italian specialties,” including Veal Milanese, Veal Piccata, and Clams and Shrimp served over linguini. One of Hankamer’s favorite aspects of the menu is the selection of family-style side orders, such as Cottage Fries, Creamed Spinach, French Fried Onions, and Baked Potatoes the size of small footballs. Cocktails are strong, and The Palm is “proud” of its wines...and, if you even think about inquiring as to the “Market Price” of the three pound plus lobster...you can’t afford it!

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*Note: By way of qualifications for reviewing restaurants, Hankamer has owned and operated numerous restaurants, coffee shops, hotels, discotheques and banquet halls over the last forty years; he has travelled to over 70 countries and has studied and lived in Europe for over three years; he was co-owner of a home delivery wine of the month club and imported his own wine labels for years.*

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