

# LANDRY'S SEAFOOD

## APPETIZERS

### Jumbo Shrimp Cocktail

chilled spiced shrimp, traditionally served

### Oysters on the Half Shell\*

### Oysters Rockefeller

baked with cream cheese, spinach, bacon & anisette

### Crab, Spinach & Artichoke Dip

topped with pico de gallo, served with housemade tortilla chips

### Shrimp & Crab Fondue

with mushrooms & Pepper Jack cheese, served with garlic toast points

### Fried Calamari

artichokes, jalapeños & sweet red peppers, served with marinara & red pepper remoulade sauce

### Blue Crab Cake

a blend of delicate jumbo lump & blue crab meat, served with stone ground mustard sauce

### Seafood Stuffed Mushrooms

baked in a white wine cream sauce topped with Parmesan cheese

### Crispy Onion Strings & Jalapeños

with sweet red peppers & ranch dressing

### Seafood Stuffed Jalapeños

with Landry's famous seafood stuffing, jalapeño Jack & cream cheese, served over crispy onion strings

### Oyster-Bar Trash

blackened shrimp & jumbo lump crabmeat topped with lemon butter & served with white rice

### Perfect Pair

crab, spinach & artichoke dip paired with shrimp & crab fondue served with housemade tortilla chips & garlic toast points

### Crab Stuffed Avocado

lightly fried, served with fresh avocado salsa & drizzled with ranch dressing

### Stuffed Shrimp Enbrochette

seafood stuffing, Pepper Jack cheese & jalapeños wrapped in bacon, served over crispy onion strings with mornay sauce

## SOUPS

### Shrimp or Seafood Gumbo

### Clam Chowder

Traditional New England style with bacon

### Lobster Bisque

## SALADS

### Caesar Salad

crisp romaine, Parmesan cheese & croutons tossed in our housemade dressing

### Shrimp Remoulade

over tomatoes with red pepper remoulade sauce

### Beefsteak Tomatoes & Fresh Mozzarella

with fresh basil, red onion & balsamic glaze

### Cobb Salad

mixed greens topped with grilled chicken, bacon, avocado, tomatoes, eggs & blue cheese crumbles, served with blue cheese dressing

### Seafood Salad Trio

shrimp remoulade with tomatoes & hearts of palm, jumbo lump crab & avocado salad, smoked salmon roulade with herbed cream cheese

### Landry's Chopped Salad

your choice of blackened chicken or shrimp with artichoke hearts, pepperoncinis, tomatoes, cucumbers, red onion & chopped greens tossed in a feta vinaigrette

### Avocado Lump Crab Salad

mixed greens tossed in a creamy herb dressing topped with jumbo lump crab & pico de gallo with fresh avocado & tomatoes

## BAR FOOD

### Landry's Gold Burger\*

topped with melted cheddar cheese, served with french fries & onion strings

### Po-Boys

your choice of fried shrimp, fish or oysters on French bread with red pepper remoulade, served with french fries & onion strings

## DISTINCTIVE DINING

### 3 COURSES FOR \$19.99

Available Sunday through Thursday only. Includes Landry's Famous Salad Bowl and choice of Banana's Foster or Chocolate Brownie a la mode

choice of one

#### Redfish Verona

Parmesan encrusted topped with sautéed shrimp, artichokes, roma tomatoes & lemon butter, served with rice pilaf & grilled asparagus

#### Fish & Shrimp

3 crispy beer battered fish fillets & 5 fried shrimp served with french fries & onion strings

#### Shrimp Trio

15 shrimp: grilled, fried & sautéed in shrimp scampi capellini

Available Sunday - Thursday excluding Holidays • Not valid on parties over 10 • No split plates please

## ACCOMPANIMENTS & SIDES

### Melissa Topping

sautéed shrimp, scallops, jumbo lump crab & mushrooms

### Pontchartrain Topping

jumbo lump crab & mushrooms in a creamy white wine sauce

### Lump Crab & Shrimp

### Scampi Topping

sautéed in garlic herb butter

### Crawfish Etouffée Topping

### Asparagus

### Baked Potato

### Parmesan Risotto

### Dirty Rice

### Sautéed Mushrooms & Onions

### Shrimp Skewer

Choice of broiled, fried or blackened

### 8 oz. Lobster Tail

## SIGNATURE FRESH FISH

### Fresh Catch Pontchartrain

broiled tilapia fillets topped with jumbo lump crabmeat & mushrooms in a white wine cream sauce, served with rice pilaf & vegetables

### Spiced Ahi\*

chili spiced tuna, seared rare & drizzled with wasabi cream, served over a Thai butter sauce & Parmesan vegetable risotto

### Mahi Mahi Madrid

Parmesan encrusted, topped with sautéed shrimp, scallops, artichoke hearts, mushrooms & pine nuts in mornay sauce, served with rice pilaf & asparagus

### Blackened Redfish with Crawfish Etouffee

served with steamed rice & asparagus

### Stuffed Flounder

stuffed with our famous crab cake & baked, served with rice pilaf & asparagus

### Cedar Planked Salmon

char-grilled on a cedar plank, served with a honey Dijon sauce, rice pilaf & asparagus

### Tilapia Bianca

golden fried, topped with sautéed scallops, shrimp, artichoke hearts & spinach, tossed in lemon butter, served with Parmesan vegetable risotto

### Snapper Hemingway

Parmesan encrusted, topped with jumbo lump crabmeat & lemon butter, served with Parmesan vegetable risotto & asparagus

## TODAY'S FRESH FISH

all fish may be prepared broiled, sautéed or simply grilled

Snapper

Flounder

Atlantic Salmon

Redfish

Mahi Mahi

Ahi Tuna\*

Alaskan Halibut

Rainbow Trout

Tilapia

lemon pepper or blackening preparations 1.00  
fresh fish served with rice pilaf & fresh vegetables

## SHRIMP & SHELLFISH

### Fried Shrimp

served with french fries & onion strings

### Coconut Shrimp

golden fried, served with french fries, onion strings & plum sauce

### Stuffed Shrimp

Landry's famous seafood stuffing with your choice: fried with french fries & onion strings or broiled with rice pilaf & fresh vegetables

### Jumbo Grilled Shrimp

served with rice pilaf & fresh vegetables

### Shrimp Fresca

Parmesan encrusted jumbo shrimp, broiled & topped with jumbo lump crab, served with angel hair pasta tossed with vegetables

### Stuffed Shrimp Enbrochette

seafood stuffing, Pepper Jack cheese & jalapeños wrapped in bacon topped with mornay sauce, served with angel hair pasta tossed with vegetables

### Alaskan King Crab

1½ lb., of sweet crab legs, served with a salt crusted baked potato

### Crawfish Etouffée

traditional etouffée with sautéed crawfish tails, served with steamed rice

### Crab Feast

Alaskan King crab legs, baked crabmeat au gratin & a crab cake, served with angel hair pasta tossed with jumbo lump crab & vegetables

### Lobster Tail

8 oz., served with drawn butter & a salt crusted baked potato

### Live Maine Lobster

1½ lb., served with drawn butter & a salt crusted baked potato

## ENTRÉES

### Fried Seafood Platter

an assortment of tender fish, seafood stuffed shrimp & crab, crispy shrimp & oysters, served with french fries & onion strings

### Broiled Seafood Platter

a medley of fresh fish Pontchartrain, deviled crab & shrimp 3 ways: broiled, stuffed & scampi, served with rice pilaf & vegetables

### Fried Fish & Shrimp

fried, served with french fries & onion strings

### Fish & Chips

crispy beer battered fillets served with french fries & onion strings

### Southern Fried Fish

golden fried, served with french fries, onion strings & tartar sauce

### Landry's Fettuccine

your choice of blackened chicken or shrimp tossed with mushrooms, tomatoes & green onions in a creamy alfredo sauce

### Angel Hair Pasta

sautéed shrimp, scallops, mussels, tomatoes, green onions & mushrooms tossed in angel hair pasta with olive oil & garlic herb butter



## STEAKS & CHICKEN

### Top Sirloin Steak\*

char-grilled, 9 oz., served with a salt crusted baked potato

### Filet Mignon\*

char-grilled, 8 oz., served with a salt crusted baked potato

### Ribeye\*

char-grilled, 12 oz., served with a salt crusted baked potato

### Surf & Turf\*

the perfect combination, a 9 oz. top sirloin & steamed snow crab, served with a salt crusted baked potato

### Chicken Romano

Romano encrusted, drizzled with lemon butter & served with angel hair pasta tossed with vegetables

### Landry's Bananas Foster

### Mango Mojito

**It would be our pleasure to serve you garlic bread upon request.**  
All entrées served with Landry's Famous Salad Bowl. Substitute a Caesar salad for \$1.00 per person.  
18% gratuity will be added to parties of 8 or more.

Items may vary by location.

\*Caution: These items may be served raw or cooked to order. There is risk associated with consuming meats, poultry, seafood, shellfish, or eggs, served raw or undercooked. If you have a chronic illness of the liver, stomach, blood or have immune disorders, you are at a greater risk of serious illness from raw oysters & should eat oysters fully cooked. If unsure of your risk, consult a physician.

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