

OYSTERS

OYSTERS ON THE HALF SHELL* 12
1/2 dozen

OYSTERS ROCKEFELLER 15.5
spinach • bacon • cream cheese • anisette
1/2 dozen

N'AWLINS BAKED OYSTERS 15.9
butter • parmesan panko

HOT + COLD SHAREABLES

FRIED CALAMARI 12.5
artichoke hearts • jalapeños • sweet red peppers
marinara • remoulade

CRAB, SPINACH + ARTICHOKE DIP 14
pico de gallo • house made tortilla chips

BLUE CRAB CAKE 15.5
lump blue crabmeat • lemon butter

SHRIMP COCKTAIL 13.5
traditional

SHRIMP ENBROCHETTE 13.9
pepper jack • jalapeños • bacon-wrapped
mornay sauce • onion strings

FIRECRACKER SHRIMP 10.5
tempura fried • creamy sweet chili glaze

SEAFOOD STUFFED MUSHROOMS 11.9
roasted • mushroom cream • parmesan

OYSTER BAR TRASH 15.5
blackened shrimp • lump blue crab
steamed rice • lemon butter

NEW ORLEANS CRAWFISH BREAD 10.5
crawfish tails • mozzarella • louisiana spices
tomatoes • garlic

FRIED ALLIGATOR 14.5
dijon cream sauce

GARDEN + KETTLE

LANDRY'S GUMBO
your choice: shrimp + crab | shrimp
cup 7.3 | bowl 9.6

CLAM CHOWDER
traditional new england style with bacon
cup 6.5 | bowl 8.8

ICEBERG WEDGE SALAD 8
blue cheese dressing • red onion
bacon • tomatoes
add to any entrée 3.5

CAESAR SALAD 8
add to any entrée 2.3 | chicken 13.5
shrimp 15 | salmon 17.5

SEAFOOD SALAD 20
shrimp • lump blue crab
crisp greens • jerez sherry vinaigrette

BEEFSTEAK TOMATOES + FRESH MOZZARELLA 9.5
fresh basil • red onion • balsamic glaze

SHRIMP + PEAR SALAD 17.9
brussels sprouts • kale • spring mix
candied pecans • apple chips • dried cranberries
beets • gorgonzola • jerez sherry vinaigrette
substitute chicken 15.9 | salmon 21

SANDWICHES

served with french fries + onion strings

PO-BOYS 13.9
your choice: oyster | shrimp | fish

LANDRY'S GOLD BURGER* 13.5
cheddar • traditionally garnished
add bacon \$1.3 | add avocado \$1.5

GRILLED CHICKEN BLT 12.3
mozzarella • bacon

BLACKENED MAHI SANDWICH 15.9
remoulade

THREE COURSE DINING \$20.5

Available Sunday through Thursday only, excluding holidays.
Please no substitutions or split plates. Served with our famous
salad bowl + choice of Bread Pudding or Crème Brûlée.

choice of one

MAHI VERONA
parmesan encrusted • sautéed shrimp
artichokes • roma tomatoes • lemon butter
rice pilaf • asparagus

MEDITERRANEAN HEMINGWAY
parmesan encrusted fish • sautéed shrimp
tomatoes • spinach • capers • garlic white wine
sauce • seasonal vegetables • rice pilaf

CRAB STUFFED SWORDFISH
blackened shrimp • lemon butter
rice pilaf • seasonal vegetables

CHEF RECOMMENDS

ALMOND CRUSTED MAHI MAHI 25.5
avocado • pico de gallo
scampi butter • blackened shrimp
sautéed spinach • white rice

**SEARED SALMON +
ASPARAGUS COUSCOUS** 25.5
roasted shiitakes • spring pea purée

TODAY'S CATCH

prepared broiled, grilled or pan seared; with our famous salad bowl, rice pilaf + seasonal vegetables
lemon pepper or blackening add \$1

SWORDFISH 26

SNAPPER 26.5

FLOUNDER 23.5

SALMON FILLET 23.9

REDFISH 24.9

MAHI MAHI 24.9

CHILEAN SEA BASS 35.5

TILAPIA 18.5

ALASKAN HALIBUT 34.5

over the top

enhance your fresh fish selection with one of our signature toppings

FIRECRACKER SHRIMP 3.9
tempura fried
creamy sweet chili glaze

PONTCHARTRAIN 7.8
lump blue crab • mushrooms
white wine cream sauce

CRESCENT CITY 6.9
blackened shrimp • crab
crawfish • lemon butter

CRAWFISH AU GRATIN 5
tomatoes • garlic
Louisiana spices • mozzarella

SHRIMP SKEWER 5.5
with entrée
fried | blackened | broiled

BIANCA TOPPING 8.5
shrimp • scallops • lump crab
spinach • artichokes • tomatoes

HOUSE SPECIALTIES

served with our famous salad bowl

IPA FISH + CHIPS 18.3
beer battered fillets
french fries • onion strings

FRESH CATCH PONTCHARTRAIN 25
broiled tilapia • lump blue crab
mushrooms • white wine cream sauce
seasonal vegetables • rice pilaf

SHRIMP ENBROCHETTE 24.7
seafood stuffed • pepper jack • jalapeños
bacon-wrapped • mornay sauce
seasonal vegetables • dirty rice

STUFFED FLOUNDER 27.5
seafood stuffing • chive lemon butter
crab orzo • asparagus

CRAWFISH ETOUFFÉE 18.9
steamed rice

SOUTHERN FRIED FISH 18.3
french fries • onion strings • tartar sauce

COCONUT SHRIMP 20
plum sauce

SEARED SCALLOPS 31.9
sweet corn fondue • crab orzo
garlic sautéed spinach
blistered grape tomatoes

CEDAR PLANKED SALMON 26.5
char-grilled • honey dijon sauce
asparagus • rice pilaf

BLACKENED REDFISH ETOUFFÉE 27.5
crawfish • asparagus • white rice

CRAB STUFFED MAHI 29.5
light cream sauce
crab orzo • asparagus

BLUE CRAB CAKES 29.9
lemon butter • asparagus • rice pilaf

NEW ORLEANS BBQ SHRIMP 20.5
butter • grilled baguette
seasonal vegetables

SHELLFISH

served with our famous salad bowl

FRIED SHRIMP 21.5
french fries • onion strings

SEAFOOD STUFFED SHRIMP 21.9
your choice: fried • broiled

LOBSTER TAIL 33.9
drawn butter • salt-crust baked potato

ALASKAN KING CRAB 55
drawn butter • salt-crust baked potato

GRILLED SHRIMP 19.9
seasonal vegetables • dirty rice

FRIED OYSTERS 23
french fries • onion strings

STEAKS + POULTRY

served with our famous salad bowl

TOP SIRLOIN* 26.5
center-cut sirloin • maitre d' butter
salt-crust baked potato

RIBEYE* 36
char-grilled • maitre d' butter
salt-crust baked potato

FILET MIGNON* 32.9
char-grilled • maitre d' butter
salt-crust baked potato

CHICKEN + MUSHROOMS 18.9
mushroom cream sauce
rice pilaf • seasonal vegetables

THE GRAND CHICKEN 18.5
char-grilled • dirty rice
seasonal vegetables

PASTAS + PLATTERS

served with our famous salad bowl

FRIED SEAFOOD PLATTER 26.5
tender fish • seafood stuffed shrimp
deviled crab • crispy shrimp • oysters

COASTAL SEAFOOD PASTA 20.9
shrimp • scallops • mussels
tomatoes • mushrooms
angel hair pasta • garlic herb olive oil

BROILED SEAFOOD PLATTER 28.9
fresh catch pontchartrain • deviled crab
shrimp three ways - broiled • stuffed • scampi style

LANDRY'S FETTUCCINE 19.9
blackened chicken or shrimp • mushrooms
tomatoes • green peas • alfredo sauce

SIDES

STEAMED BROCCOLI CROWNS 4.3

ASPARAGUS 6

SALT-CRUSTED BAKED POTATO 4.3

DIRTY RICE 5

GARLIC SAUTÉED SPINACH 4.3
blistered grape tomatoes

LOBSTER TAIL 26
with any entrée

CRAB ORZO 6

GLUTEN FREE MENU AVAILABLE ON REQUEST

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary. *Caution: These items may be raw or cooked to order. There is a 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. Landry's Seafood is a wholly owned subsidiary of Landry's Inc.