

## OYSTERS

**OYSTERS ON THE HALF SHELL\*** 12  
1/2 dozen

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

**BAKED OYSTERS CASINO** 15.9  
bacon • nola bbq 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

**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

**CHEF'S SPRING SALAD** 8.5  
green beans • fennel • cucumber  
goat cheese • mixed greens  
ginger vinaigrette

## 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

**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 Apple 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

## CHEF RECOMMENDS

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

**SWORDFISH + BRAISED CABBAGE** 26  
napa cabbage-fennel choucroute  
crispy smashed yukons • carrot beurre blanc  
smoked onion butter

## SEASONALLY INSPIRED

### TODAY'S CATCH

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

**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

**AMBERJACK** 24.9

### 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

**SHRIMP + CRAB LINGUINE** 23.7  
shiitakes • tomatoes • spring peas  
white wine garlic 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.