

OYSTERS

OYSTERS ON THE HALF SHELL* 12
1/2 dozen

OYSTERS ROCKEFELLER 15.5
cream cheese • spinach • bacon • 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

BLUE CRAB CAKE 15.5
lump blue crabmeat • lemon butter

SHRIMP COCKTAIL 13.5
traditional

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

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

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

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

✦ 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

HAPPY HOUR

Every Day 3 to 7 PM
available in bar + lounge

LUNCH BOX

\$14.5 LUNCH BOX

—STARTER COURSE—

select one

FRIED ZUCCHINI • TOSSED SALAD • BATTERED ONION STRINGS + JALAPEÑOS

—MAIN COURSE—

select one

FRIED FISH + SHRIMP • SHRIMP SCAMPI • CHICKEN ROMANO • FISH TACOS • RED BEANS
+ RICE PLATTER • CRAWFISH ETOUFFEE

✦ - SEASONALLY INSPIRED

TODAY'S CATCH

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

TROUT 16

TILAPIA 12

REDFISH 21.5

SALMON FILLET 21.5

SNAPPER 20.5

ALASKAN HALIBUT 34.5

MAHI-MAHI 19.5

CHILEAN SEA BASS 35.5

FLOUNDER 23.5

over the top

enhance your fresh fish selection with one of our signature toppings

FIRECRACKER SHRIMP 3.9
tempura fried • creamy
sweet chili glaze

CRESCENT CITY 6.9
blackened shrimp • crab
crawfish • lemon butter

SHRIMP SKEWER 5.5
with entrée
fried | blackened | broiled

PONTCHARTRAIN 7.8
lump blue crab • mushrooms
white wine cream sauce

MELISSA 7.8
sautéed shrimp • scallops
lump blue crab • mushrooms

SHRIMP + CRAB SCAMPI 7.5
garlic herb butter

HOUSE SPECIALTIES

served with our famous salad bowl

IPA FISH + CHIPS 14.5
beer battered fillets
french fries • onion strings

SOUTHERN FRIED FISH 12.9
french fries • onion strings

✦ SWORDFISH + BRAISED CABBAGE 24.5
napa cabbage-fennel choucroute
crispy smashed yukons • carrot beurre blanc
smoked onion butter

BLACKENED REDFISH ETOUFFÉE 27.5
crawfish • asparagus • white rice

FRESH CATCH PONTCHARTRAIN 17.5
broiled tilapia • lump blue crab
mushrooms • white wine cream sauce
seasonal vegetables • rice pilaf

CEDAR PLANKED SALMON 23
char-grilled • honey dijon sauce
asparagus • rice pilaf

CRAB STUFFED MAHI 29.5
light cream sauce • asparagus • crab orzo

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

NEW ORLEANS BBQ SHRIMP 15.5
butter • grilled baguette
seasonal vegetables

STUFFED FLOUNDER 22.9
seafood stuffing • lemon butter
asparagus • crab orzo

STUFFED SHRIMP PONTCHARTRAIN 13.5
seasonal vegetables • rice pilaf

SHRIMP FRESCA 19.5
parmesan encrusted shrimp • lump blue crab
seasonal vegetables • crab orzo

SHRIMP ENBROCHETTE 18.9
seafood stuffed • pepper jack • jalapeños
bacon-wrapped • mornay sauce
seasonal vegetables • dirty rice

✦ SEARED SALMON +
ASPARGUS COUSCOUS 23.5
roasted shiitakes • spring pea purée

SHELLFISH

served with our famous salad bowl

FRIED SHRIMP 14.5
french fries • onion strings

SEAFOOD STUFFED SHRIMP 19.5
your choice: fried | broiled

GRILLED SHRIMP 13.5
dirty rice
seasonal vegetables

FRIED OYSTERS 15.9
french fries • onion strings

LOBSTER TAIL 33.9
drawn butter
salt-crust baked potato

STEAKS + POULTRY

served with our famous salad bowl

TOP SIRLOIN* 24.5
center-cut • maître d' butter
salt-crust baked potato

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

CHICKEN + MUSHROOMS 14
mushroom cream sauce
rice pilaf • seasonal vegetables

FILET MIGNON* 32.9
char-grilled • salt-crust baked potato

PASTAS + PLATTERS

served with our famous salad bowl

BROILED SEAFOOD PLATTER 18.9
fresh catch pontchartrain • deviled crab
broiled | stuffed | scampi style shrimp

COASTAL SEAFOOD PASTA 17.9
shrimp • scallops • mussels • tomatoes
mushrooms • angel hair • garlic herb olive oil

FRIED SEAFOOD PLATTER 17.9
tender fish • seafood stuffed
shrimp • shrimp • oysters

LANDRY'S FETTUCCINE 16.5
blackened chicken or shrimp • mushrooms
tomatoes • green peas • alfredo sauce

✦ SHRIMP + CRAB LINGUINE 19
shiitakes • tomatoes • spring peas
white wine garlic sauce

SIDES

ASPARAGUS 6

SALT-CRUSTED BAKED POTATO 4.3

GARLIC SAUTÉED SPINACH 4.3
blistered grape tomatoes

DIRTY RICE 5

STEAMED BROCCOLI CROWNS 4.3

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.