

## OYSTERS

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

OYSTERS ROCKEFELLER 15.5  
cream cheese • spinach • bacon • 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

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

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

## 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

**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

## TODAY'S CATCH

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

TILAPIA 12

REDFISH 21.5

SALMON FILLET 21.5

SNAPPER 20.5

ALASKAN HALIBUT 34.5

MAHI-MAHI 19.5

SWORDFISH 24.5

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

PONTCHARTRAIN 7.8  
lump blue crab • mushrooms  
white wine cream sauce

CRESCENT CITY 6.9  
blackened shrimp • crab  
crawfish • lemon butter

MELISSA 7.8  
sautéed shrimp • scallops  
lump blue crab • mushrooms

SHRIMP SKEWER 5.5  
with entrée  
fried | blackened | broiled

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

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-crusted baked potato

## STEAKS + POULTRY

served with our famous salad bowl

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

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

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

FILET MIGNON\* 32.9  
char-grilled • salt-crusted 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

## SIDES

ASPARGUS 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.