

## OYSTERS

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

**OYSTERS ROCKEFELLER (5)** 15.5  
spinach • bacon • cream cheese • anisette

## HOT + COLD SHAREABLES

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

**FRIED ZUCCHINI** 9.5  
sweet red peppers • jalapeños  
lemon pepper parmesan

**CRAB, SPINACH + ARTICHOKE DIP** 14.3  
pico de gallo • house made tortilla chips

**BLUE CRAB CAKE** 15.5  
lump blue crabmeat • lemon butter

**SHRIMP COCKTAIL** 13.9  
traditional

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

**FIRECRACKER SHRIMP** 10.9  
tempura fried • creamy sweet chili glaze

**SEAFOOD STUFFED MUSHROOMS** 11.9  
roasted • parmesan cheese  
mushroom cream sauce

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

**NEW ORLEANS CRAWFISH BREAD** 11.9  
crawfish tails • mozzarella • louisiana spices  
tomatoes • garlic

**CRISPY ONION STRINGS + JALAPEÑOS** 9.5  
red peppers • ranch dressing

## 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

**CHICKEN + SAUSAGE GUMBO**  
with seafood stock  
cup 7 | bowl 9.3

**ICEBERG WEDGE SALAD** 8.5  
blue cheese dressing • red onion  
bacon • tomatoes  
add to any entrée 3.5

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

**BEEFSTEAK TOMATOES + FRESH MOZZARELLA** 9.9  
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 sliced avocado 1.5

**BLACKENED MAHI SANDWICH** 15.9  
remoulade

## three course dining \$20.5

Served with our famous salad bowl & choice  
of Bread Pudding or Crème Brûlée.  
Please no substitutions or split plates.  
Not available on holidays.

choice of one

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

**IPA FISH + SHRIMP**  
3 fillets • 5 fried shrimp  
french fries • onion strings

**PARMESAN CEDAR PLANK SHRIMP**  
broiled • garlic butter • parmesan cheese  
asparagus • rice pilaf

## CHEF RECOMMENDS

**STUFFED REDFISH** 28.5  
crawfish stuffing • lemon butter  
dirty rice • grilled asparagus

**CRESCENT CITY SNAPPER** 34  
blackened shrimp • crab  
crawfish • lemon butter  
rice pilaf • seasonal vegetables

## 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** 24

**FLOUNDER** 21

**SALMON FILLET** 24.5

**REDFISH** 23.3

**MAHI MAHI** 24.9

**CHILEAN SEA BASS** 39.5

**RAINBOW TROUT** 17.5

**TILAPIA** 18.5

**COPPER RIVER  
SALMON** 38

## over the top

enhance your fresh fish selection with one of our signature toppings

**FIRECRACKER SHRIMP** 4.3  
tempura fried  
creamy sweet chili glaze

**PONTCHARTRAIN** 7.9  
lump blue crab • mushrooms  
white wine cream sauce

**CRESCENT CITY** 8  
blackened shrimp • crab  
crawfish • lemon butter

**MELISSA** 7.8  
sautéed shrimp • scallops  
lump blue crab • mushrooms

**SHRIMP SKEWER** 5.9  
with entrée  
fried | blackened | broiled

**CRAWFISH ETOUFFÉE** 7.5  
traditional

## HOUSE SPECIALTIES

served with our famous salad bowl

**IPA FISH + CHIPS** 18.5  
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  
seafood stuffing • lemon butter  
vegetable orzo • asparagus

**TILAPIA BIANCA** 23.5  
parmesan encrusted • scallops • shrimp  
artichoke hearts • tomatoes • spinach  
lemon butter • vegetable orzo

**SOUTHERN FRIED FISH** 18.5  
french fries • onion strings

**SEARED SCALLOPS** 32.9  
sweet corn fondue • vegetable orzo  
garlic sautéed spinach  
blistered grape tomatoes

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

**FRIED CATFISH** 20.5  
french fries • onion strings

**BLUE CRAB CAKES** 29.9  
lemon butter • asparagus • rice pilaf

**NEW ORLEANS BBQ SHRIMP** 21.5  
butter • grilled baguette  
seasonal vegetables

**BLUE CRAB CAKE + BBQ SHRIMP** 27.9  
blue crab cake • sautéed shrimp  
butter • pimento cheese grits

**LANDRY'S ETOUFFÉE** 19.9  
your choice: shrimp or crawfish  
traditional • white rice

## SHELLFISH

served with our famous salad bowl

**FRIED SHRIMP** 21.5  
french fries • onion strings

**SEAFOOD STUFFED SHRIMP** 22.3  
your choice: fried | broiled

**SNOW CRAB** 39  
drawn butter • salt crusted baked potato

**LOBSTER TAIL** 35.5  
drawn butter • salt-crusted baked potato

**GRILLED SHRIMP** 19.9  
seasonal vegetables • dirty rice

**FRIED OYSTERS** 23.5  
french fries • onion strings

## STEAKS + POULTRY

served with our famous salad bowl

**TOP SIRLOIN\*** 26.9  
center-cut sirloin • maître d' butter  
salt-crusted baked potato

**RIBEYE\*** 36.5  
char-grilled • maître d' butter  
salt-crusted baked potato

**FILET MIGNON\*** 33.9  
char-grilled • maître d' butter  
salt-crusted baked potato

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

## PASTAS + PLATTERS

served with our famous salad bowl

**FRIED SEAFOOD PLATTER** 26.9  
tender fish • seafood stuffed shrimp  
deviled crab • crispy shrimp • oysters

**COASTAL SEAFOOD PASTA** 21.7  
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

**LANDRY'S FETTUCCINE** 20.5  
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** 5.3

**VEGETABLE ORZO** 6

**HUSHPUPPIES** 4

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.