

DINNER

GLUTEN SENSITIVE MENU

APPETIZERS

Shrimp Cocktail	13.5
chilled, traditionally served	
Oysters on the Half Shell*	12
½ dozen	

SALADS

(Gluten Free Dressing Options: Caesar, Blue Cheese, Oil & Vinegar, & Balsamic Honey Mustard)

Iceberg Wedge Salad	8
with blue cheese dressing, bacon, tomatoes, & red onions	
Caesar Salad	8
crisp romaine, shaved Parmesan Reggiano, anchovies & house made Caesar dressing with chicken...13.5	
with shrimp... 15	
with salmon... 17.5	
add to any entrée...2.3	

Seafood Salad	20
shrimp, lump crab, crisp greens, Jerez Sherry vinaigrette	

SIDES

Steamed Fresh Vegetables	4.3
Salt-Crusted Baked Potato	4.3
Steamed White Rice	2
Seasonal Fresh Fruit	3

DESSERTS

Crème Brûlée	Vanilla Ice Cream
8	4

TODAY'S CATCH

Prepared simply grilled, baked or pan-seared
Add bronzed or blackening preparations for \$1
served with white rice + seasonal vegetables

Snapper	24	Mahi Mahi	24.9
Salmon Fillet	23.9	Tilapia	18.5
Redfish	23.3	Trout	17.5

SEAFOOD

Jumbo Grilled Shrimp	19.9
with steamed seasonal vegetables & white rice	
Lobster Tail	33.9
8 oz., baked & served with a salt-crusted baked potato	
Seared Scallops	32.9
white rice; steamed seasonal vegetables	
Snow Crab	39
1 1/2 lbs. of sweet crab legs, steamed & served with a salt-crusted baked potato	

STEAKS & CHICKEN

Top Sirloin Steak*	26.5
center-cut sirloin, maître d' butter, salt-crusted baked potato	
Ribeye*	36.5
char-grilled, maître d' butter, salt-crusted baked potato	
Grilled Chicken Breast	18.5
served with steamed seasonal vegetables & white rice	
Filet Mignon*	32.9
char-grilled, maître d' butter, salt-crusted baked potato	

These items are offered as a guideline for people who require a gluten-restricted diet. However, they are based upon information provided by our suppliers, which may change. Therefore, if you or any person in your party has gluten sensitivities, notify a manager before ordering, as our kitchen is not gluten-free.

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.