

CHEF RECOMMENDS

SHRIMP TRIO 25.9
a sampling of classics
fried shrimp • shrimp scampi
stuffed shrimp enbrochette

SNAPPER HEMINGWAY 33.5
parmesan encrusted
lump crab • lemon butter
vegetable orzo • asparagus

OYSTERS

OYSTERS ON THE HALF SHELL* 12
1/2 dozen

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

DYNAMITE OYSTERS 15.9
zatarain's fried • zesty cream sauce • sriracha

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

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

SEAFOOD STUFFED JALAPEÑOS 10.5
seafood stuffing • jalapeño jack
cream cheese • onion strings

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

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

CAESAR SALAD* 8.5
add to any entrée 2.5 | chicken 13.5
shrimp 15.5 | salmon 17.9

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

CRAB CAKE SANDWICH 16.9
remoulade

BLACKENED MAHI SANDWICH 15.9
remoulade

TODAY'S CATCH

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

SWORDFISH* 25

SNAPPER 25

FLOUNDER 21

SALMON FILLET 24.5

REDFISH 23.5

MAHI MAHI 24.9

CHILEAN SEA BASS 39.5

RAINBOW TROUT 23.9

TILAPIA 18

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

COCONUT SHRIMP 21.5
plum sauce

STUFFED FLOUNDER 27
seafood stuffing • lemon butter
vegetable orzo • asparagus

CRAWFISH ETOUFFÉE 19.9
steamed rice

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

BLACKENED REDFISH ETOUFFÉE 28.5
crawfish • seasonal vegetables • white rice

CRAB STUFFED MAHI 29.5
light cream sauce
vegetable orzo • asparagus

BLUE CRAB CAKES 29.9
lemon butter • asparagus • rice pilaf

NEW ORLEANS BBQ SHRIMP 21.5
butter • grilled baguette
seasonal vegetables

SHRIMP FRESCA 24.5
parmesan encrusted shrimp • lump blue crab
vegetable orzo • seasonal vegetables

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

ALASKAN KING CRAB 56
drawn butter • salt-crusted baked potato

GRILLED SHRIMP 19.9
seasonal vegetables • dirty rice

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

ASPARAGUS 6

SALT-CRUSTED BAKED POTATO 4.3

DIRTY RICE 5

GARLIC SAUTÉED SPINACH 5.3

LOBSTER TAIL 27
with any entrée

VEGETABLE ORZO 6

ALASKAN KING CRAB 20
with any entrée

ALASKAN SNOW CRAB 12
with any entrée

HUSHPUPIES 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.