

OYSTERS

OYSTERS ON THE HALF SHELL* 12
1/2 dozen

OYSTERS ROCKEFELLER 15.5
spinach • bacon • cream cheese • anisette
1/2 dozen

HOT + COLD SHAREABLES

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

FRIED ZUCCHINI 8.9
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 13.5
traditional

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

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

SEAFOOD STUFFED JALAPEÑOS 9.9
seafood stuffing • jalapeño jack
cream cheese • onion strings

NEW ORLEANS CRAWFISH BREAD 10.9
crawfish tails • mozzarella • Louisiana spices
tomatoes • garlic

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 sliced avocado 1.5

CRAB CAKE SANDWICH 16.9
remoulade

BLACKENED MAHI SANDWICH 15.9
remoulade

three course dining \$20.5

Available Sunday through Thursday only, excluding holidays.
Please no substitutions or split plates. Served with our famous
salad bowl + choice of Bread Pudding or Crème Brûlée.

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

CARIBBEAN MAHI 26.9
panko encrusted • blackened shrimp
island salsa • steamed white rice

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

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** 25

✓ **FLOUNDER** 21

✓ **SALMON FILLET** 23.9

✓ **REDFISH** 23.5

✓ **MAHI MAHI** 24.9

✓ **CHILEAN SEA BASS** 39.5

✓ **RAINBOW TROUT** 23.9

✓ **TILAPIA** 18

✓ **ALASKAN HALIBUT** 34.5

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 7.5
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 6.8
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 19.3
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 27.9
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 33.9
drawn butter • salt-crusted baked potato

ALASKAN KING CRAB 55
drawn butter • salt-crusted baked potato

GRILLED SHRIMP 19.9
seasonal vegetables • dirty rice

STEAKS + POULTRY

served with our famous salad bowl

TOP SIRLOIN* 26.5
center-cut sirloin • maître d' butter
salt-crusted baked potato

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

FILET MIGNON* 32.9
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 20.9
shrimp • scallops • mussels
tomatoes • mushrooms
angel hair pasta • garlic herb olive oil

BROILED SEAFOOD PLATTER 28.9
fresh catch pontchartrain • deviled crab
broiled | stuffed | scampi style shrimp

LANDRY'S FETTUCCINE 19.9
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 26
with any entrée

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.