

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
8

Vanilla Ice Cream
4

TODAY'S CATCH

Snapper	25	Mahi Mahi	24.9
Flounder	21	Tilapia	18
Salmon Fillet	23.9	Alaskan Halibut	34.5
Redfish	23.5	Sea Bass	39.5

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.