

CHEF RECOMMENDS

♣ **MAPLE GLAZED WILD SALMON** 34
creamed mushroom farro • rainbow
swiss chard • hot bacon vinaigrette

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

OYSTERS

OYSTERS ON THE HALF SHELL* 12
1/2 dozen

♣ **BAKED OYSTERS SAMPLER** 16
½ dozen with our signature toppings
rockefeller | fried • spinach • bacon • remoulade
au gratin | baked • crawfish • pepper jack

HOT + COLD SHAREABLES

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

CRAB, SPINACH + ARTICHOKE DIP 14
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

NEW ORLEANS CRAWFISH BREAD 10.5
crawfish tails • mozzarella • louisiana spices
tomatoes • garlic

FRIED ALLIGATOR 14.5
dijon cream sauce

GARDEN + KETTLE

♣ **CAPTAIN'S GUMBO** 18.5
lump crab • crawfish tails • shrimp

LANDRY'S GUMBO
your choice: shrimp + crab | shrimp
cup 7.3 | bowl 9.6

♣ **SHRIMP + CORN BISQUE**
cup 7.3

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

SEASONAL CHOPPED SALAD 15.9
chicken • red beets • pears • dried cranberries
apple chips • gorgonzola • candied pecan
baby kale • jerez sherry vinaigrette
substitute shrimp 17.9 | substitute salmon 21

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

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

GRILLED CHICKEN BLT 12.3
mozzarella • bacon

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

MEDITERRANEAN HEMINGWAY
parmesan encrusted fish • sautéed shrimp
tomatoes • spinach • capers • garlic white wine
sauce • seasonal vegetables • rice pilaf

CRAB STUFFED SWORDFISH
blackened shrimp • lemon butter
rice pilaf • seasonal vegetables

♣ - SEASONALLY INSPIRED

TODAY'S CATCH

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

☑ **SWORDFISH** 26

☑ **SNAPPER** 26.5

☑ **FLOUNDER** 23.5

☑ **SALMON FILLET** 23.9

☑ **REDFISH** 24.9

☑ **MAHI MAHI** 24.9

☑ **CHILEAN SEA BASS** 35.5

☑ **TILAPIA** 18.5

☐ **ALASKAN HALIBUT** 34.5

..... over the top

enhance your fresh fish selection with one of our signature toppings

FIRECRACKER SHRIMP 3.9
tempura fried
creamy sweet chili glaze

CRESCENT CITY 6.9
blackened shrimp • crab
crawfish • lemon butter

SHRIMP SKEWER 5.5
with entrée
fried | blackened | broiled

PONTCHARTRAIN 7.8
lump blue crab • mushrooms
white wine cream sauce

CRAWFISH AU GRATIN 5
tomatoes • garlic
louisiana spices • mozzarella

BIANCA TOPPING 8.5
shrimp • scallops • lump crab
spinach • artichokes • tomatoes

HOUSE SPECIALTIES

served with our famous salad bowl

IPA FISH + CHIPS 18.3
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 20
plum sauce

STUFFED FLOUNDER 27.5
seafood stuffing • lemon butter
vegetable orzo • asparagus

SOUTHERN FRIED FISH 18.3
french fries • onion strings

SEARED SCALLOPS 31.9
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 27.5
crawfish • asparagus • white rice

ALMOND CRUSTED MAHI MAHI 25.5
avocado • pico de gallo
scampi butter • blackened shrimp
white rice • sautéed spinach

BLUE CRAB CAKES 29.9
lemon butter • asparagus • rice pilaf

NEW ORLEANS BBQ SHRIMP 20.5
butter • grilled baguette
seasonal vegetables

SHRIMP ETOUFFÉE 18.9
steamed rice

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

♣ **FRUITS OF THE SEA** 26
mahi mahi • shrimp • scallops • white
rice • rich tomato + andouille stew

SHELLFISH

served with our famous salad bowl

FRIED SHRIMP 21.5
french fries • onion strings

SEAFOOD STUFFED SHRIMP 21.9
your choice: fried | broiled

LOBSTER TAIL 33.9
drawn butter • salt-crust baked potato

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

GRILLED SHRIMP 19.9
seasonal vegetables • dirty rice

FRIED OYSTERS 23
french fries • onion strings

STEAKS + POULTRY

served with our famous salad bowl

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

RIBEYE* 36
char-grilled • maître d' butter
salt-crust baked potato

FILET MIGNON* 32.9
char-grilled • maître d' butter
salt-crust baked potato

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

THE GRAND CHICKEN 18.5
char-grilled • dirty rice
seasonal vegetables

♣ **CRISPY DUCK** 33
grand marnier demi-glaze
sweet potato mash

PASTAS + PLATTERS

served with our famous salad bowl

FRIED SEAFOOD PLATTER 26.5
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

STEAMED BROCCOLI CROWNS 4.3

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

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.