

## OYSTERS

OYSTERS ON THE HALF SHELL\* 12  
1/2 dozen

✦ **BAKED OYSTERS SAMPLER** 16  
1/2 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

**HAPPY HOUR**  
Every Day 3 to 7 PM  
available in bar + lounge

## LUNCH BOX

\$14.5 LUNCH BOX

—STARTER COURSE—

select one

FRIED ZUCCHINI • TOSSED SALAD • BATTERED ONION STRINGS + JALAPEÑOS

—MAIN COURSE—

select one

FRIED FISH + SHRIMP • SHRIMP SCAMPI • CHICKEN ROMANO • FISH TACOS • RED BEANS  
+ RICE PLATTER • SHRIMP ETOUFFÉE

✦ - SEASONALLY INSPIRED

## TODAY'S CATCH

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

☑ **SWORDFISH** 24.5

☑ **SNAPPER** 20.5

☑ **FLOUNDER** 23.5

☑ **SALMON FILLET** 21.5

☑ **REDFISH** 21.5

☑ **MAHI MAHI** 19.5

☑ **CHILEAN SEA BASS** 35.5

☑ **TILAPIA** 12

☐ **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

**MELISSA** 7.8  
sautéed shrimp • scallops  
lump blue crab • mushrooms

**SHRIMP + CRAB SCAMPI** 7.5  
garlic herb butter

## HOUSE SPECIALTIES

served with our famous salad bowl

**IPA FISH + CHIPS** 14.5  
beer battered fillets  
french fries • onion strings

**FRESH CATCH PONTCHARTRAIN** 17.5  
broiled tilapia • lump blue crab  
mushrooms • white wine cream sauce  
seasonal vegetables • rice pilaf

**SHRIMP ENBROCHETTE** 18.9  
seafood stuffed • pepper jack • jalapeños  
bacon-wrapped • mornay sauce  
seasonal vegetables • dirty rice

**COCONUT SHRIMP** 20  
plum sauce

✦ **MAPLE GLAZED WILD SALMON** 32  
creamed mushroom farro • rainbow  
swiss chard • hot bacon vinaigrette

**STUFFED FLOUNDER** 22.9  
seafood stuffing • chive lemon butter  
vegetable orzo • asparagus

**SOUTHERN FRIED FISH** 12.9  
french fries • onion strings

**CEDAR PLANKED SALMON** 23  
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

**NEW ORLEANS BBQ SHRIMP** 15.5  
butter • grilled baguette  
seasonal vegetables

**SHRIMP FRESCA** 19.5  
parmesan encrusted shrimp • lump blue crab  
vegetable orzo • seasonal vegetables

**STUFFED SHRIMP PONTCHARTRAIN** 13.5  
seasonal vegetables • rice pilaf

**LANDRY'S ETOUFFÉE** 15  
your choice: shrimp or crawfish  
traditional • white rice

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

**SHRIMP TRIO** 25.9

a sampling of classics  
fried shrimp • shrimp scampi  
stuffed shrimp enbrochette

## SHELLFISH

served with our famous salad bowl

**FRIED SHRIMP** 14.5  
french fries • onion strings

**SEAFOOD STUFFED SHRIMP** 19.5  
your choice: fried | broiled

**LOBSTER TAIL** 33.9  
drawn butter • salt-crust baked potato

**GRILLED SHRIMP** 13.5  
seasonal vegetables • dirty rice

**FRIED OYSTERS** 15.9  
french fries • onion strings

## STEAKS + POULTRY

served with our famous salad bowl

**TOP SIRLOIN\*** 24.5  
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** 14  
mushroom cream sauce  
rice pilaf • seasonal vegetables

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

## PASTAS + PLATTERS

served with our famous salad bowl

**FRIED SEAFOOD PLATTER** 17.9  
tender fish • seafood stuffed  
shrimp • shrimp • oysters

**COASTAL SEAFOOD PASTA** 17.9  
shrimp • scallops • mussels  
tomatoes • mushrooms  
angel hair pasta • garlic herb olive oil

**BROILED SEAFOOD PLATTER** 18.9  
fresh catch pontchartrain • deviled crab  
broiled | stuffed | scampi style shrimp

**LANDRY'S FETTUCCINE** 16.5  
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  
blistered grape tomatoes

**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.

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