

Landry's wishes you a very Happy Birthday Sarah!!

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

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

STEAMED MUSSELS 11.5
garlic • shallot • herbs • white wine

GARDEN + KETTLE

LANDRY'S GUMBO
seafood • andouille sausage
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

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

LUNCH BOX

\$14 LUNCH BOX

-STARTER COURSE-

select one

FRIED ZUCCHINI • TOSSED SALAD • BATTERED ONION STRINGS + JALAPEÑOS

-MAIN COURSE-

select one

FRIED FISH + SHRIMP • SHRIMP SCAMPI • FRIED SHRIMP • CHICKEN ROMANO • FISH TACOS • SHRIMP REMOULADE • GRILLED SHRIMP • CRAWFISH ETOUFFEE

TODAY'S CATCH

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

✓ SWORDFISH 29

✓ SNAPPER 22

✓ FLOUNDER 22.5

✓ SALMON FILLET 20.5

✓ REDFISH 21.5

✓ MAHI MAHI 21.5

✓ CHILEAN SEA BASS 39.5

✓ RAINBOW TROUT 25

✓ TILAPIA 13

over the top

enhance your fresh fish selection with one of our signature toppings

CRESCENT CITY 7.5
blackened shrimp • crab
crawfish • lemon butter

SHRIMP SKEWER 5.9
with entrée
fried | blackened | broiled

PONTCHARTRAIN 7.9
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 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 21.5
plum sauce

STUFFED FLOUNDER 22.9
seafood stuffing • 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

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

CRAB CAKE 17.5
broiled • lemon butter
asparagus • rice pilaf

NEW ORLEANS BBQ SHRIMP 15.5
butter • grilled baguette
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

SHELLFISH

served with our famous salad bowl

FRIED SHRIMP 14.5
french fries • onion strings

SEAFOOD STUFFED SHRIMP 19.5
your choice: fried | broiled

GRILLED SHRIMP 13.5
seasonal vegetables • dirty rice

FRIED OYSTERS 15.9
french fries • onion strings

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

STEAKS + POULTRY

served with our famous salad bowl

TOP SIRLOIN* 24.5
center-cut sirloin • maître d' butter
salt-crust baked potato

RIBEYE* 36.5
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

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

HAPPY HOUR

Every Day 12 to 6 PM
available in bar + lounge

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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