

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

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

FRIED ALLIGATOR 14.9
dijon cream sauce

PEEL + EAT SHRIMP
1/2 dz. 8 | dz. 15

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

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

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

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

CHEF RECOMMENDS

CRAB STUFFED MAHI 29.5
light cream sauce
asparagus • vegetable orzo

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 26

WILD SALMON 32

FLOUNDER 22

SALMON FILLET 23.9

REDFISH 23.3

MAHI MAHI 24.9

CHILEAN SEA BASS 39.5

RAINBOW TROUT 21

TILAPIA 18

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

STUFFED FLOUNDER 27
seafood stuffing • lemon butter
vegetable orzo • asparagus

CRAWFISH ETOUFFÉE 19.3
steamed rice

TILAPIA BIANCA 23.5
parmesan encrusted • scallops • shrimp
artichoke hearts • tomatoes • spinach
lemon butter • vegetable orzo

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

BLUE CRAB CAKES 29.9
lemon butter • asparagus • rice pilaf

NEW ORLEANS BBQ SHRIMP 21.5
butter • grilled baguette
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

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

FILET MIGNON
char-grilled • salt crusted baked potato
6 oz. 28.3 | 8 oz. 32.9

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

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

CHICKEN ROMANO 19
roasted tomato cream • angel hair pasta

CHICKEN + MUSHROOMS 18
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

HALF + HALF 19.3
crawfish etouffée • fried crawfish tails
steamed white rice

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.