

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

FRIED ALLIGATOR 14.9
dijon cream sauce

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

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

Sunday – Thursday 3 to Close
Friday – Saturday 3 to 7PM
available in bar + lounge

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 • RED BEANS + RICE PLATTER • GRILLED SHRIMP • CRAWFISH ETOUFFEE

TODAY'S CATCH

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

SNAPPER 22

WILD SALMON 32

FLOUNDER 22

SALMON FILLET 24

REDFISH 23.3

MAHI MAHI 20.5

CHILEAN SEA BASS 39.5

RAINBOW TROUT 18

TILAPIA 12

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

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

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 27.9
crawfish • seasonal vegetables • white rice

CRAB STUFFED MAHI 29.5
light cream sauce
vegetable orzo • asparagus

CRAB CAKE 17.5
broiled • lemon butter
asparagus • rice pilaf

NEW ORLEANS BBQ SHRIMP 15.5
butter • grilled baguette
seasonal vegetables

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

SHELLFISH

served with our famous salad bowl

SEAFOOD STUFFED SHRIMP 19.5
your choice: fried | broiled

LOBSTER TAIL 33.9
drawn butter • salt-crusted baked potato

GRILLED SHRIMP 13.5
seasonal vegetables • dirty rice

FRIED OYSTERS 15.9
french fries • onion strings

20 SHRIMP PLATTER 25.5
fried • chilled remoulade • scampi + grilled

STEAKS + POULTRY

served with our famous salad bowl

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

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

FILET MIGNON* 32.9
char-grilled • maître d' butter
salt-crusted 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

LOBSTER TAIL 26
when accompanied by an 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.