

OYSTERS

OYSTERS ON THE HALF SHELL* 12
1/2 dozen

OYSTERS ROCKEFELLER (5) 15.5
spinach • bacon • cream cheese • anisette

✦ DYNAMITE OYSTERS 15.9
zatarain's fried • zesty cream sauce • sriracha

HOT + COLD SHAREABLES

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

FRIED ZUCCHINI 9.5
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 13.9
traditional

SHRIMP ENBROCHETTE 13.9
seafood stuffed • pepper jack • jalapeños
bacon-wrapped • mornay sauce • onion strings

SEAFOOD STUFFED MUSHROOMS 11.9
roasted • parmesan cheese
mushroom cream sauce

OYSTER BAR TRASH 15.5
blackened shrimp • lump blue crab
steamed rice • lemon butter

NEW ORLEANS CRAWFISH BREAD 11.9
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 8.5
blue cheese dressing • red onion
bacon • tomatoes
add to any entrée 3.5

CAESAR SALAD 8.5
add to any entrée 2.5 | chicken 13.5
shrimp 15.5 | salmon 17.9

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

BEEFSTEAK TOMATOES + FRESH MOZZARELLA 9.9
fresh basil • red onion • balsamic glaze

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 12.9
mozzarella • bacon

BLACKENED MAHI SANDWICH 15.9
remoulade

HAPPY HOUR

Monday – Friday
3PM – 7PM
available in bar + lounge

LUNCH BOX

TWO COURSES - \$14

–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 8
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 filets
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

✦ CRACKLIN REDFISH 28
cracklin encrusted • blackened shrimp
lump crab • lemon butter • dirty rice

SOUTHERN FRIED FISH 12.9
french fries • onion strings

CEDAR PLANKED SALMON 23
char-grilled • honey dijon sauce
asparagus • rice pilaf

BLACKENED REDFISH ETOUFFÉE 28.5
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

✦ FALL HARVEST MAHI 26
seared • lemon butter • autumn risotto

SHELLFISH

served with our famous salad bowl

SEAFOOD STUFFED SHRIMP 19.5
your choice: fried | broiled

LOBSTER TAIL 35.5
drawn butter • salt-crust 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* 24.9
center-cut sirloin • maître d' butter
salt-crust baked potato

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

FILET MIGNON* 33.9
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 18.5
shrimp • scallops • mussels
tomatoes • mushrooms
angel hair pasta • garlic herb olive oil

BROILED SEAFOOD PLATTER 18.9
fresh catch pontchartrain • deviled crab
shrimp three ways
broiled | stuffed | scampi

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 27
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.