

OYSTERS

OYSTERS ON THE HALF SHELL* 12
1/2 dozen

OYSTERS ROCKEFELLER (5) 15.9
spinach • bacon • cream cheese • anisette

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

HOT + COLD SHAREABLES

FRIED CALAMARI 12.9
artichoke hearts • jalapeños • sweet red peppers
marinara • remoulade

CRAB, SPINACH + ARTICHOKE DIP 14.9
pico de gallo • house made tortilla chips

BLUE CRAB CAKE 15.9
lump blue crabmeat • lemon butter

SHRIMP COCKTAIL 13.9
traditional

SHRIMP ENBROCHETTE 13.9
pepper jack • jalapeños • bacon-wrapped
tomatillo sauce • onion strings

SEAFOOD STUFFED MUSHROOMS 11.9
roasted • parmesan cheese
mushroom cream sauce

OYSTER BAR TRASH 16
blackened shrimp • lump blue crab
steamed rice • lemon butter

SEAFOOD STUFFED JALAPEÑOS 10.9
seafood stuffing • jalapeño jack
cream cheese • onion strings

NEW ORLEANS CRAWFISH BREAD 11.9
crawfish tails • mozzarella • louisiana spices
tomatoes • garlic

PEEL + EAT SHRIMP
1/2 dz. 8.5 | dz. 15.5

FRIED BUFFALO CAULIFLOWER 8.9
house made buffalo sauce

GARDEN + KETTLE

LANDRY'S GUMBO
your choice: shrimp | crab + shrimp
chicken + sausage
cup 7.3 | bowl 9.6

CLAM CHOWDER
traditional new england style with bacon
cup 7 | bowl 9.3

LOBSTER BISQUE
laced with sherry
cup 7.6 | bowl 9.9

ICEBERG WEDGE SALAD 8.9
blue cheese dressing • red onion
bacon • tomatoes
add to any entrée 3.5

CAESAR SALAD 8.9
add to any entrée 2.5 | chicken 13.9
shrimp 16 | salmon 17.9

SEAFOOD SALAD TRIO 21.5
shrimp remoulade • tomatoes • hearts of palm
jumbo lump crab • pico de gallo • avocado salad
smoked salmon roulade • herbed cream cheese

AVOCADO SHRIMP PICO SALAD 16
pico de gallo • ranch dressing

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

SANDWICHES

served with french fries + onion strings

PO-BOYS 14.5
your choice: oyster | shrimp | fish

LANDRY'S GOLD BURGER* 14.5
cheddar • traditionally garnished
add bacon 1.3 • add sliced avocado 1.5

CRAB CAKE SANDWICH 16.9
remoulade

CHEF RECOMMENDS

SHRIMP TRIO 26.5
a sampling of classics
fried shrimp • shrimp scampi
stuffed shrimp enbrochette

✦ N'AWLINS SALMON + SHRIMP 29.5
char-grilled salmon • nola bbq butter
fingerling potatoes • bacon collard greens

TODAY'S CATCH

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

☐ SWORDFISH* 26

☑ SNAPPER 31

☑ FLOUNDER 32

☑ SALMON FILLET 24.5

☑ REDFISH 26.9

☑ MAHI MAHI 26.9

☑ AHI TUNA* 24

☑ CHILEAN SEA BASS 39.5

☑ TILAPIA 21

over the top

enhance your fresh fish selection with one of our signature toppings

SHRIMP SKEWER 7
with entrée
fried | blackened | broiled

LANDRY'S 8
lump blue crab • shrimp
cheddar sauce

PONTCHARTRAIN 8.3
lump blue crab • mushrooms
white wine cream sauce

SHRIMP SCAMPI 7
garlic herb butter

MELISSA 9
sautéed shrimp • scallops
lump blue crab • mushrooms

BIANCA TOPPING 8.5
shrimp • scallops • lump crab
spinach • artichokes • tomatoes

HOUSE SPECIALTIES

served with our famous salad bowl

IPA FISH + CHIPS 18.9
beer battered fillets
french fries • onion strings

FRESH CATCH PONTCHARTRAIN 25.5
broiled tilapia • lump blue crab
mushrooms • white wine cream sauce
seasonal vegetables • rice pilaf

SHRIMP ENBROCHETTE 25.5
pepper jack • jalapeños
bacon-wrapped • tomatillo sauce
seasonal vegetables • dirty rice

STUFFED FLOUNDER 39
seafood stuffing • shrimp • crab scampi
rice pilaf • seasonal vegetables

BASIL CRUSTED TILAPIA 21.5
shrimp caprese • spinach salad
hot bacon dressing

SOUTHERN FRIED FISH 18.9
french fries • onion strings

CEDAR PLANKED SALMON 27
char-grilled • honey dijon sauce
asparagus • rice pilaf

BLACKENED REDFISH ETOUFFÉE 28.5
crawfish • seasonal vegetables • white rice

SEAFOOD STUFFED SNAPPER 36
crabmeat • shrimp • seafood stuffing • lemon
butter sauce • seasonal vegetables • rice pilaf

BLUE CRAB CAKES 29.9
roasted red pepper sauce
rice pilaf • seasonal vegetables

SHRIMP FRESCA 24.9
parmesan encrusted shrimp • lump blue crab
vegetable orzo • seasonal vegetables

LANDRY'S ETOUFFÉE 19.9
your choice: shrimp or crawfish
fried okra • dirty rice

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

SHELLFISH

served with our famous salad bowl

FRIED SHRIMP 21.9
french fries • onion strings

JUMBO FRIED SHRIMP 23.9
seasoned flour • french fries • onion strings

SEAFOOD STUFFED SHRIMP 22.5
your choice: fried | broiled

SNOW CRAB 39
drawn butter • salt crusted baked potato

LOBSTER TAIL 36
drawn butter • salt-crusted baked potato

GRILLED SHRIMP 20.9
seasonal vegetables • dirty rice

STEAKS + POULTRY

served with our famous salad bowl

TOP SIRLOIN* 26.9
center-cut sirloin • maître d' butter
salt-crusted baked potato

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

FILET MIGNON* 34.5
char-grilled • maître d' butter
salt-crusted baked potato

CHICKEN + MUSHROOMS 19.5
mushroom cream sauce
rice pilaf • seasonal vegetables

SHRIMP + STEAK VENEZIA 26
marinated skirt steak
shrimp caprese • dirty rice

PASTAS + PLATTERS

served with our famous salad bowl

FRIED SEAFOOD PLATTER 27.9
tender fish • seafood stuffed shrimp
deviled crab • crispy shrimp • oysters

COASTAL SEAFOOD PASTA 22.3
shrimp • scallops • mussels
tomatoes • mushrooms
angel hair pasta • garlic herb olive oil

BROILED SEAFOOD PLATTER 29.9
fresh catch pontchartrain • deviled crab
shrimp three ways
broiled | stuffed | scampi

LANDRY'S FETTUCCINE 20.5
blackened chicken or shrimp • mushrooms
tomatoes • green peas • alfredo sauce

MARINER'S PLATTER 25.9
broiled fish fillet • stuffed crab
scallops • shrimp enbrochette
dirty rice • seasonal vegetables

SIDES

STEAMED BROCCOLI CROWNS 4.3

ASPARAGUS 6

SALT-CRUSTED BAKED POTATO 4.3

DIRTY RICE 5

GARLIC SAUTÉED SPINACH 5.3

LOBSTER TAIL 32
with any entrée

VEGETABLE ORZO 6

FETTUCCINE ALFREDO 5

RED BEANS + RICE 4

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.