A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary.

*Caution: These items may contain 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 or undercooked ingredients. If unsure of your risk, consult a physician. Landry's Seafood is a wholly owned subsidiary of Landry's Inc.

### HOT + COLD SHAREABLES

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

- **FRIED ZUCCHINI** 8.9
  - sweet red peppers • garlic
  - lemon pepper parmesan

- **BLUE CRAB CAKE** 15.5
  - lump blue crabmeat • lemon butter

- **SHRIMP COCKTAIL** 13.5

- **SHRIMP ENBRROCHETE** 13.9
  - pepper jack • jalapeños • bacon-wrapped
tomato salsa • onion strings

- **SEAFOOD STUFFED MUSHROOMS** 11.9
  - roasted • parmesan cheese • mushroom
  - cream sauce • cream cheese

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

- **SEAFOOD STUFFED JALAPEÑOS** 10.3
  - seafood stuffing • jalapeño jack
  - cream cheese • onion strings

- **NEW ORLEANS CRAWFISH BREAD** 10.9
  - crawfish balls • mozzarella • butahana spices
tomatoes • garlic

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

- **RED SNAPPER CEVICHE** 16.9
  - avocado • pico de gallo
  - fresh lime juice • tostada chips

- **FRIED BUFFALO CAULIFLOWER** 8.9
  - house made buffalo sauce

### GARDEN + KETTLE

- **LANDRY’S GUMBO**
  - your choice: shrimp • crab • shrimp
chapati • 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** 8.5
  - blue cheese dressing • artichoke hearts
  - red onion • garlic
  - add to any entree 3.5

- **CAESAR SALAD** 8.5
  - add to any entree 2.3 | chicken 13.9
  - shrimp 16 | salmon 17.5

- **SEAFOOD SALAD TRIO** 21.5
  - shrimp remoulade • tomatoes • hearts of palm
  - jumbo lump crabmeat • gallo • avocado salad
  - smoked salmon roulade • herb blend cheese

- **AVOCADO SHRIMP PICO SALAD** 16
  - pico de gallo • ranch dressing

- **BEEFSTEAK TOMATOES • FRESH MOZZARELLA** 9.5
  - fresh basil • red onion • balsamic glaze

### SANDWICHES

- **PO-BOYS** 13.9
  - your choice: oyster • shrimp • fish

- **LANDRY’S GOLD BURGER** 14
  - cheddar • tradition • fried or grilled
  - add bacon 1.3 • add sliced avocado 1.5

- **CRAB CAKE SANDWICH** 16.9

- **SOFT SHELL CRAB SANDWICH** 17
  - simply fried

### SHELLFISH

- **PIA FISH • CHIPS** 18.9
  - beer battered files • french fries • onion strings

- **FRESH CATCH PONCHARTRAIN** 25.5
  - grilled filet • lump blue crab
  - mushrooms • white wine cream sauce
  - seasonal vegetables • rice pilaf

- **SHRIMP ENBRROCHETE** 25.5
  - pepper jack • jalapeños
  - bacon-wrapped • tomato salsa
  - seasonal vegetables • dirty rice

- **BAKED CRUSTED TILAPIA** 21.5
  - shrimp caprese • spinach salad
  - basil bacon dressing

- **SOUTHERN FRIED FISH** 18.9
  - french fries • onion strings

### HOUSE SPECIALTIES

- **IPA FISH • CHIPS** 18.9
  - beer battered files • french fries • onion strings

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

- **SEAFOOD STUFFED SHRIMP** 22.5
  - your choice: fried • broiled

- **LOBSTER TAIL** 36
  - drawn butter • salt-crusted baked potato

- **ALASKAN KING CRAB** 58
  - drawn butter • salt-crusted baked potato

- **GRILLED SHRIMP** 20.5
  - seasonal vegetables • dirty rice

- **FRIED OYSTERS** 23.5
  - french fries • onion strings

### STEAKS + POULTRY

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

- **BEEFSTEAK** 36.5
  - char-grilled • maitre d' butter
  - salt-crusted baked potato

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

- **CHICKEN ROMANO** 19.5
  - roasted tomato cream • angel hair pasta

- **CHICKEN + MUSHROOMS** 19.4
  - mushroom cream sauce
  - rice pilaf • seasonal vegetables

- **SHRIMP • STEAK VENÉZIA** 26
  - marinated skirt steak
  - shrimp caprese • spinach salad

### PASTAS + PLATTERS

- **FRIED SEAFOOD PLATTER** 27.9
  - fried fish • seafood stuffed shrimp
deviled crab • crispy shrimp • oysters

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

- **BROILED SEAFOOD PLATTER** 29.9
  - fresh catch ponthcartrain • deviled crab
dressed • scampi style shrimp

- **LANDRY’S FETTUCCINE** 19.9
  - blackened chicken or shrimp • parmesan sauce
  - green peas • Alfredo sauce

- **MARINER’S PLATZER** 25.9
  - blackened fish filet • stuffed crab
cocktail • shrimp • scampi • bernaise sauce
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**
  - with any entrée

- **VEGETABLE ORZO** 6

- **FETTUCCINE ALFREDO** 5