

LUNCH BUFFET MON-FRI 11-2 \$15.50  
SUNDAY BRUNCH BUFFET 11-2:30 \$21.50

## OYSTERS

OYSTERS ON THE HALF SHELL\* 12  
1/2 dozen

OYSTERS ROCKEFELLER 15.5  
spinach • bacon • cream cheese • anisette

## 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

SEAFOOD STUFFED JALAPEÑOS 9.9  
seafood stuffing • jalapeño jack  
cream cheese • onion strings

NEW ORLEANS CRAWFISH BREAD 10.9  
crawfish tails • mozzarella • louisiana spices  
tomatoes • garlic

CRISPY ONION STRINGS + JALAPEÑOS 8.9  
red peppers • ranch dressing

FRIED CRAB FINGERS 14.5  
fried golden • cocktail sauce

## GARDEN + KETTLE

CAPTAIN'S GUMBO 18.5  
lump crab • crawfish tails • shrimp

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

LOBSTER BISQUE  
laced with sherry  
cup 7.6 | bowl 9.9

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

## 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

**HAPPY HOUR**  
Every Day 11 to 7 PM  
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 • FRIED SHRIMP • CHICKEN ROMANO

## TODAY'S CATCH

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

☑ SNAPPER 22.5

☑ FLOUNDER 23

☑ SALMON FILLET 21.5

☑ REDFISH 20.5

☑ MAHI MAHI 20.5

☑ AHI TUNA\* 22

☑ CHILEAN SEA BASS 39.5

☑ RAINBOW TROUT 20

☑ 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

CRESCENT CITY 7.5  
blackened shrimp • crab  
crawfish • lemon butter

SHRIMP SKEWER 5.9  
with entrée  
fried | blackened | broiled

PONTCHARTRAIN 7.9  
lump blue crab • mushrooms  
white wine cream sauce

MELISSA 7.8  
sautéed shrimp • scallops  
lump blue crab • mushrooms

CRAWFISH ETOUFFÉE 6.8  
traditional

## 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

COCONUT SHRIMP 21.5  
plum sauce

STUFFED FLOUNDER 22.9  
seafood stuffing • lemon butter  
pimento cheese grits • asparagus

SOUTHERN FRIED FISH 12.9  
french fries • onion strings

SEARED SCALLOPS 32.9  
sweet corn fondue • vegetable orzo  
garlic sautéed spinach  
blistered grape tomatoes

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

BLACKENED REDFISH ETOUFFÉE 27.9  
crawfish • creole green beans • dirty rice

SEAFOOD STUFFED SNAPPER 35.5  
crabmeat • shrimp • seafood stuffing  
• lemon butter sauce • seasonal  
vegetables • vegetable orzo

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 FRESCA 19.5  
parmesan encrusted shrimp • lump blue crab  
vegetable orzo • seasonal vegetables

LANDRY'S ETOUFFÉE 15  
your choice: shrimp or crawfish  
traditional • white rice

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

SNOW CRAB 39  
drawn butter • salt crusted baked potato

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

FISH + SHRIMP 13.9  
french fries • onion strings

## 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 ROMANO 14  
roasted tomato cream • angel hair pasta

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

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

RED BEANS & RICE PLATTER 12.9  
andouille sausage • fried fish

## 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

CREOLE GREEN BEANS 3

HUSHPUPIES 4  
fried golden

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.