

## OYSTERS

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

**OYSTERS ROCKEFELLER** 15.9  
spinach • bacon • cream cheese • anisette  
1/2 dozen

## HOT + COLD SHAREABLES

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

**FRIED ZUCCHINI** 8.9  
sweet red peppers • jalapeños  
lemon pepper parmesan

**CRAB, SPINACH + ARTICHOKE DIP** 14.9  
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** 10.9  
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** 10.3  
seafood stuffing • jalapeño jack  
cream cheese • onion strings

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

**STEAMED MUSSELS** 12  
garlic • shallot • herbs • white wine

## 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 7 | bowl 9.3

**CHICKEN + SAUSAGE GUMBO**  
with seafood stock  
cup 7 | bowl 9.3

**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 2.3 | chicken 13.9  
shrimp 15.5 | salmon 17.5

**SEASONAL CHOPPED SALAD** 15.9  
chicken • red beets • pears • dried cranberries  
apple chips • gorgonzola • candied pecan  
baby kale • jerez sherry vinaigrette  
substitute shrimp 17.9 | substitute salmon 21

## SANDWICHES

served with french fries + onion strings

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

**LANDRY'S GOLD BURGER\*** 14  
cheddar • traditionally garnished  
add bacon 1.3 • add sliced avocado 1.5

**BLACKENED MAHI SANDWICH** 15.9  
remoulade

## CHEF RECOMMENDS

**ALMOND CRUSTED MAHI MAHI** 26.5  
avocado • pico de gallo  
scampi butter • blackened shrimp  
sautéed spinach • white rice

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

## 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** 28

**SALMON FILLET** 23.9

**REDFISH** 23.3

**MAHI MAHI** 26.9

**AHI TUNA\*** 24

**CHILEAN SEA BASS** 39.5

**TILAPIA** 18.9

**ALASKAN HALIBUT** 33.5

## 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** 8.3  
lump blue crab • mushrooms  
white wine cream sauce

**CRESCENT CITY** 7.5  
blackened shrimp • crab  
crawfish • lemon butter

**CRAWFISH ETOUFFÉE** 7  
traditional

**SHRIMP SKEWER** 5.9  
with entrée  
fried | blackened | broiled

**SHRIMP SCAMPI** 5.9  
garlic herb butter

## 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  
seafood stuffed • pepper jack • jalapeños  
bacon wrapped • mornay sauce  
dirty rice • seasonal vegetables

**COCONUT SHRIMP** 21.9  
plum sauce

**STUFFED FLOUNDER** 29  
seafood stuffing • lemon butter  
rice pilaf • asparagus

**TILAPIA BIANCA** 24  
parmesan encrusted • scallops • shrimp  
artichoke hearts • tomatoes • spinach  
lemon butter • vegetable orzo

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

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

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

**BLACKENED REDFISH ETOUFFÉE** 27.9  
crawfish • asparagus • white rice

**CRAB STUFFED MAHI** 30  
light cream sauce  
vegetable orzo • asparagus

**BLUE CRAB CAKES** 29.9  
lemon butter • asparagus • rice pilaf

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

**SHRIMP ETOUFFÉE** 19.3  
steamed rice

**SNAPPER HEMINGWAY** 34.5  
parmesan encrusted  
lump crab • lemon butter  
vegetable orzo • asparagus

## SHELLFISH

served with our famous salad bowl

**FRIED SHRIMP** 21.9  
french fries • onion strings

**SEAFOOD STUFFED SHRIMP** 22.5  
your choice: fried | broiled

**SNOW CRAB** 39  
drawn butter • salt crusted baked potato

**LOBSTER TAIL** 34.5  
drawn butter • salt-crusted baked potato

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

**TWENTY SHRIMP PLATTER** 26  
fried • chilled remoulade • scampi + grilled

## STEAKS + POULTRY

served with our famous salad bowl

**TOP SIRLOIN\*** 26.5  
center-cut sirloin • maître d' butter  
salt-crusted baked potato

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

**FILET MIGNON\*** 33.5  
char-grilled • maître d' butter  
salt-crusted baked potato

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

## 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** 21.5  
shrimp • scallops • mussels  
tomatoes • mushrooms  
angel hair pasta • garlic herb olive oil

**BROILED SEAFOOD PLATTER** 29.9  
fresh catch pontchartrain • deviled crab  
broiled | stuffed | scampi style shrimp

**LANDRY'S FETTUCCINE** 19.9  
blackened chicken or shrimp • mushrooms  
tomatoes • green peas • alfredo sauce

**HALF + HALF** 19.5  
crawfish etouffée • fried crawfish tails  
steamed white rice

## SIDES

**ASPARAGUS** 6

**SALT-CRUSTED BAKED POTATO** 4.3

**DIRTY RICE** 5

**GARLIC SAUTÉED SPINACH** 5.3

**LOBSTER TAIL** 26.5  
with any entrée

**VEGETABLE ORZO** 6

**FETTUCCINE ALFREDO** 5

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.