

OYSTERS

OYSTERS ON THE HALF SHELL* 12
1/2 dozen

OYSTERS ROCKEFELLER 15.5
spinach • bacon • cream cheese • anisette
1/2 dozen

BAKED OYSTERS SAMPLER 16
½ dozen with our signature toppings
rockefeller | fried • spinach • bacon • remoulade
au gratin | baked • crawfish • pepper jack

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

FRIED GREEN TOMATOES ACADIANA 9
crawfish • andouille cream

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

BBQ SHRIMP 13.3
butter • french bread pirogue

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

SHRIMP + CORN BISQUE
cup 7.3

CHICKEN + SAUSAGE GUMBO
cup 7 | bowl 9.3

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

LANDRY'S CHOPPED SALAD 15.5
blackened chicken or shrimp
artichoke hearts • pepperoncini • tomatoes
cucumbers • red onion • feta vinaigrette

OLD FASHIONED SHRIMP SALAD 14.5
creamy shrimp salad • vine ripened tomato • crisp greens

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

BLACKENED MAHI SANDWICH 15.9
remoulade

HAPPY HOUR

Monday – Friday

11 to 7 PM

available in bar + lounge

LUNCH BOX

15.5 LUNCH BOX

–STARTER COURSE–

select one

FRIED ZUCCHINI • TOSSED SALAD • BATTERED ONION STRINGS + JALAPEÑOS

–MAIN COURSE–

select one

FRIED FISH + SHRIMP • FRIED SHRIMP • 1/2 PO-BOY & CRAWFISH BISQUE • RED BEANS + RICE PLATTER • GRILLED SHRIMP

TODAY'S CATCH

prepared broiled, grilled or pan seared; with our famous salad bowl, dirty rice + creole green beans
lemon pepper or blackening add \$1

✓ **SNAPPER** 22.5

✓ **FLOUNDER** 23.5

✓ **SALMON FILLET** 21.5

✓ **REDFISH** 21.5

✓ **MAHI MAHI** 19.5

✓ **AHI TUNA*** 19.5

✓ **CHILEAN SEA BASS** 39.5

✓ **SPECKLED TROUT** 24.5

✓ **TILAPIA** 15.5

over the top

enhance your fresh fish selection with one of our signature toppings

FIRECRACKER SHRIMP 4.3
tempura fried • creamy
sweet chili glaze

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

CRAWFISH ETOUFFÉE 6.8
traditional

ACADIANA 6.3
crawfish • corn pico de
gallo • andouille cream

HOUSE SPECIALTIES

served with our famous salad bowl

FRESH CATCH PONTCHARTRAIN 17.5
broiled tilapia • lump blue crab
mushrooms • white wine cream sauce
creole green beans • dirty rice

SHRIMP ENBROCHETTE 18.9
seafood stuffed • pepper jack • jalapeños
bacon wrapped • mornay sauce
dirty rice • creole green beans

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 • white rice
garlic sautéed spinach
blistered grape tomatoes

CEDAR PLANKED SALMON 23
char-grilled • honey dijon sauce
creole green beans • dirty rice

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

BLACKENED CATFISH ATCHAFALAYA 15.5
lemon butter • capers • crawfish
dirty rice

NEW ORLEANS BBQ SHRIMP 15.5
butter • grilled baguette
seasonal vegetables

SHRIMP FRESCA 19.5
parmesan encrusted shrimp
lump blue crab • pimento cheese grits

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 or landry's sweet potato

FRIED OYSTERS 15.9
french fries • onion strings

20 SHRIMP PLATTER 25.5
fried • chilled remoulade • scampi + grilled

BLUE CRAB CAKE + BBQ SHRIMP 27.9
blue crab cake • sautéed shrimp
butter • pimento cheese grits

STEAKS + POULTRY

served with our famous salad bowl

TOP SIRLOIN* 24.5
center-cut sirloin • maître d' butter
salt-crusted baked potato or
landry's sweet potato

RIBEYE* 36.5
char-grilled • maître d' butter
salt-crusted baked potato or
landry's sweet potato

FILET MIGNON* 32.9
char-grilled • maître d' butter
salt-crusted baked potato or
landry's sweet potato

CHICKEN & MUSHROOMS 14
mushroom cream sauce
dirty rice • creole green beans

PASTAS + PLATTERS

served with our famous salad bowl

FRIED SEAFOOD PLATTER 17.9
tender fish • seafood stuffed
shrimp • shrimp • oysters

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

SIDES

ASPARAGUS 6

**SALT-CRUSTED BAKED POTATO OR
LANDRY'S SWEET POTATO** 4.3

DIRTY RICE 5

GARLIC SAUTÉED SPINACH 5.3
blistered grape tomatoes

CREOLE GREEN BEANS 3

PIMENTO CHEESE GRITS 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.