

## 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

FRIED ZUCCHINI 8.9  
sweet red peppers • jalapeños  
lemon pepper parmesan

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

SEAFOOD STUFFED MUSHROOMS 11.9  
roasted • mushroom cream • parmesan

OYSTER BAR TRASH 15.5  
blackened shrimp • lump blue crab  
steamed rice • lemon butter

FRIED GREEN TOMATOES ACADIANA 9  
crawfish • andouille cream

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

FRIED ALLIGATOR 14.9  
dijon cream sauce

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

## GARDEN + KETTLE

LANDRY'S GUMBO  
seafood • andouille sausage  
cup 7.3 | bowl 9.6

CLAM CHOWDER  
traditional new england style with bacon  
cup 6.5 | bowl 8.8

SHE CRAB SOUP  
cup 6.9 | bowl 9.2

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

BLACKENED MAHI SANDWICH 15.9  
remoulade

## three course dining \$20.5

Available Everyday 3-5pm  
Served with our famous salad bowl + choice  
of Bread Pudding or Crème Brûlée.  
Please no substitutions or split plates.  
Not available on holidays.

choice of one

MAHI VERONA  
parmesan encrusted • sautéed shrimp  
artichokes • roma tomatoes • lemon butter  
rice pilaf • asparagus

FISH + SHRIMP  
3 fillets • 5 fried shrimp  
french fries • onion strings

## CHEF RECOMMENDS

FILET + LOBSTER TAIL\* 49.5  
8 oz. char-grilled filet mignon  
canadian lobster tail • drawn butter  
salt-crusted baked potato

SALMON + CRAB STUFFED SHRIMP 28.9  
lemon butter sauce • rice pilaf  
seasonal vegetables

## TODAY'S CATCH

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

✓ SNAPPER 27

✓ REDFISH 23.9

✓ CHILEAN SEA BASS\* 39.5

✓ FLOUNDER 23.5

✓ MAHI MAHI 24.9

✓ TILAPIA 18.5

✓ SALMON FILLET 23.9

□ AHI TUNA\* 23.5

□ ALASKAN HALIBUT 32.9

## over the top

enhance your fresh fish selection with one of our signature toppings

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

SHRIMP + CRAB SCAMPI 7.5  
sautéed in garlic herb butter

LUMP BLUE CRAB 7.5  
sautéed with lemon butter

## HOUSE SPECIALTIES

served with our famous salad bowl

IPA FISH + CHIPS 18.5  
beer battered fillets  
french fries • onion strings

SOUTHERN FRIED FISH 18.5  
french fries • onion strings

FRESH CATCH PONTCHARTRAIN 25  
broiled tilapia • lump blue crab  
mushrooms • white wine cream sauce  
seasonal vegetables • rice pilaf

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

SHRIMP ENBROCHETTE 24.7  
seafood stuffed • pepper jack • jalapeños  
bacon-wrapped • mornay sauce  
seasonal vegetables • dirty rice

CEDAR PLANKED SALMON 26.5  
char-grilled • honey dijon sauce  
asparagus • rice pilaf

STUFFED FLOUNDER 27  
seafood stuffing • lemon butter  
vegetable orzo • asparagus

BLUE CRAB CAKES 29.9  
lemon butter • asparagus • rice pilaf

CRAWFISH ETOUFFÉE 19.3  
steamed rice

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

## SHELLFISH

served with our famous salad bowl

FRIED SHRIMP 21.5  
french fries • onion strings

SEAFOOD STUFFED SHRIMP 22.3  
your choice: fried | broiled

SNOW CRAB 39  
drawn butter • salt crusted baked potato

LOBSTER TAIL 33.9  
drawn butter • salt-crusted baked potato

ALASKAN KING CRAB 55  
drawn butter • salt-crusted baked potato

FRIED OYSTERS 23  
french fries • onion strings

## STEAKS + POULTRY

served with our famous salad bowl

STEAK + LOBSTER\* 26  
char-grilled sirloin • maître d' butter  
cold water tail • drawn butter  
dirty rice • roasted roma tomato

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\* 32.9  
char-grilled • maître d' butter  
salt-crusted baked potato

CHICKEN + MUSHROOMS 18.9  
mushroom cream sauce  
rice pilaf • seasonal vegetables

## PASTAS + PLATTERS

served with our famous salad bowl

FRIED SEAFOOD PLATTER 26.9  
tender fish • seafood stuffed shrimp  
deviled crab • crispy shrimp • oysters

COASTAL SEAFOOD PASTA 20.9  
shrimp • scallops • mussels  
tomatoes • mushrooms  
angel hair pasta • garlic herb olive oil

BROILED SEAFOOD PLATTER 28.9  
fresh catch pontchartrain • deviled crab  
broiled | stuffed | scampi style shrimp

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

## SIDES

ASPARAGUS 6

SALT-CRUSTED BAKED POTATO 4.3

DIRTY RICE 5

GARLIC SAUTÉED SPINACH 5.3

LOBSTER TAIL 26  
with any entrée

FETTUCCINE ALFREDO 5

HUSHPUPPIES 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.

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