

## OYSTERS

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

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

## 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

## 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

GRILLED CHICKEN BLT 12.3  
mozzarella • bacon

BLACKENED MAHI SANDWICH 15.9  
remoulade

**HAPPY HOUR**  
Every Day 4 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 • SHRIMP SCAMPI • FRIED SHRIMP • CHICKEN ROMANO • FISH TACOS • GRILLED SHRIMP • CRAWFISH ETOUFFEE

## TODAY'S CATCH

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

SWORDFISH 23.5

SNAPPER 22.5

FLOUNDER 23.5

SALMON FILLET 21.5

REDFISH 20.5

MAHI MAHI 20

AHI TUNA\* 23.5

CHILEAN SEA BASS 39.5

TILAPIA 12

## over the top

enhance your fresh fish selection with one of our signature toppings

CRESCENT CITY 7.5  
blackened shrimp • crab  
crawfish • lemon butter

MELISSA 7.8  
sautéed shrimp • scallops  
lump blue crab • mushrooms

SHRIMP SKEWER 5.9  
with entrée  
fried | blackened | broiled

SHRIMP + CRAB SCAMPI 7.5  
garlic herb butter

PONTCHARTRAIN 7.9  
lump blue crab • mushrooms  
white wine cream sauce

LUMP BLUE CRAB 7.5  
sautéed with lemon butter

## 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 • chive lemon butter  
vegetable orzo • asparagus

CRAWFISH ETOUFFÉE 15  
steamed rice

TILAPIA BIANCA 23.5  
parmesan encrusted • scallops • shrimp  
artichoke hearts • tomatoes • spinach  
lemon butter • vegetable orzo

SOUTHERN FRIED FISH 12.9  
french fries • onion strings

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

CRAB CAKE 17.5  
broiled • lemon butter  
asparagus • rice pilaf

NEW ORLEANS BBQ SHRIMP 15.5  
butter • grilled baguette  
seasonal vegetables

SHRIMP TRIO 25.9  
a sampling of classics  
fried shrimp • shrimp scampi  
stuffed shrimp enbrochette

## SHELLFISH

served with our famous salad bowl

FRIED SHRIMP 14.5  
french fries • onion strings

SEAFOOD STUFFED SHRIMP 19.5  
your choice: fried | broiled

LOBSTER TAIL 33.9  
drawn butter • salt-crusted baked potato

FRIED OYSTERS 15.9  
french fries • onion strings

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

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

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 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 • alfredo sauce

## SIDES

ASPARAGUS 6

SALT-CRUSTED BAKED POTATO 4.3

DIRTY RICE 5

GARLIC SAUTÉED SPINACH 5.3  
blistered grape tomatoes

VEGETABLE ORZO 6

HUSHPUPPIES 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.