

OYSTERS

OYSTERS ON THE HALF SHELL* 12
1/2 dozen

OYSTERS ROCKEFELLER (5) 15.9
spinach • bacon • cream cheese • anisette

✦ DYNAMITE OYSTERS 15.9
zatarain's fried • zesty cream sauce • sriracha

HOT + COLD SHAREABLES

FRIED CALAMARI 13.5
artichoke hearts • jalapeños • sweet red peppers
marinara • remoulade

FRIED ZUCCHINI 9.5
sweet red peppers • jalapeños
lemon pepper parmesan

CRAB, SPINACH + ARTICHOKE DIP* 14.9
pico de gallo • house made tortilla chips

BLUE CRAB CAKE 16.5
lump blue crabmeat • lemon butter

SHRIMP COCKTAIL 13.9
traditional

SHRIMP ENBROCHETTE 14.3
seafood stuffed • pepper jack • jalapeños
bacon-wrapped • mornay sauce • onion strings

FIRECRACKER SHRIMP 11.5
tempura fried • creamy sweet chili glaze

OYSTER BAR TRASH 16.9
blackened shrimp • lump blue crab
steamed rice • lemon butter

FRIED GREEN TOMATOES ACADIANA 10.5
crawfish • andouille cream

NEW ORLEANS CRAWFISH BREAD 12.9
crawfish tails • mozzarella • louisiana spices
tomatoes • garlic

CRISPY ONION STRINGS + JALAPEÑOS 9.5
red peppers • ranch dressing

GARDEN + KETTLE

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

CHICKEN + SAUSAGE GUMBO
cup 7 | bowl 9.3

ICEBERG WEDGE SALAD 8.9
blue cheese dressing • red onion
bacon • tomatoes
add to any entrée 3.5

CAESAR SALAD 8.9
add to any entrée 2.5 | chicken 14.9
shrimp 16.9 | salmon 18.9

AVOCADO LUMP CRAB SALAD 20.9
lump blue crab • creamy herb dressing
avocado • pico de gallo • cucumbers • tomatoes

BEEFSTEAK TOMATOES + FRESH MOZZARELLA 9.9
fresh basil • red onion • balsamic glaze

FRIED OYSTER SALAD 16.5
mixed greens • avocado • egg
bacon • creamy herb dressing

SANDWICHES

served with french fries + onion strings

PO-BOYS
oyster 15.9 | shrimp 15 | fish 15

LANDRY'S GOLD BURGER* 14.5
cheddar • traditionally garnished
add bacon 1.3 • add sliced avocado 1.5

HAPPY HOUR

Monday – Thursday 4 to 7 PM

Friday 3 to 6 PM
available in bar + lounge

CHEF RECOMMENDS

CRESCENT CITY SNAPPER 34
blackened shrimp • crab
crawfish • lemon butter
dirty rice • creole green beans

✦ N'AWLINS SALMON + SHRIMP 29.5
char-grilled salmon • nola bbq butter
fingerling potatoes • bacon collard greens

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

SWORDFISH 26

REDFISH 24.5

ALASKAN HALIBUT 28

SNAPPER 28

MAHI MAHI 27.4

AMBERJACK 25.5

SALMON FILLET 24.9

SPECKLED TROUT 25.5

BLACK DRUM 24.5

..... over the top

enhance your fresh fish selection with one of our signature toppings

FIRECRACKER SHRIMP 4.5
tempura fried
creamy sweet chili glaze

CRESCENT CITY 8.5
blackened shrimp • crab
crawfish • lemon butter

SHRIMP SKEWER 6.5
with entrée
fried | blackened | broiled

PONTCHARTRAIN 8.3
lump blue crab • mushrooms
white wine cream sauce

CRAWFISH ETOUFFÉE 7.9
traditional

SHRIMP + CRAB SCAMPI 8.5
sautéed in garlic herb butter

HOUSE SPECIALTIES

served with our famous salad bowl

FRESH CATCH PONTCHARTRAIN 25.5
broiled tilapia • lump blue crab
mushrooms • white wine cream sauce
creole green beans • dirty rice

BLACKENED CATFISH ATCHAFALAYA 23.5
lemon butter • capers • crawfish
dirty rice • creole green beans

SHRIMP ENBROCHETTE 25.9
seafood stuffed • pepper jack • jalapeños
bacon wrapped • mornay sauce
dirty rice • creole green beans

BLUE CRAB CAKES 30.5
lemon butter • asparagus
pimento cheese grits

CRAWFISH ETOUFFÉE 21.3
steamed rice

BLUE CRAB CAKE + BBQ SHRIMP 28.9
blue crab cake • sautéed shrimp
butter • pimento cheese grits

SOUTHERN FRIED FISH 18.9
french fries • onion strings

SHRIMP FRESCA 25.5
parmesan encrusted shrimp
lump blue crab • pimento cheese grits

CEDAR PLANKED SALMON 28
char-grilled • honey dijon sauce
creole green beans • dirty rice

SMOKED BACON CRUSTED SCALLOPS 34
pimento cheese grits • lemon butter

BLACKENED REDFISH ETOUFFÉE 29.5
crawfish • creole green beans • dirty rice

SNAPPER HEMINGWAY 34.9
parmesan encrusted
lump crab • lemon butter
pimento cheese grits • asparagus

SHELLFISH

served with our famous salad bowl

FRIED SHRIMP 22.5
french fries • onion strings

SEAFOOD STUFFED SHRIMP 22.9
your choice: fried | broiled

LOBSTER TAIL 36
drawn butter • salt-crust baked
potato or landry's sweet potato

GRILLED SHRIMP 21.5
dirty rice • creole green beans

FRIED OYSTERS 25.5
french fries • onion strings

STEAKS + POULTRY

served with our famous salad bowl

TOP SIRLOIN* 26.9
center-cut sirloin • maître d' butter
salt-crust baked potato or
landry's sweet potato

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

FILET MIGNON* 34.5
char-grilled • maître d' butter
salt-crust baked potato or
landry's sweet potato

CHICKEN + MUSHROOMS 19.9
mushroom cream sauce • dirty rice
creole green beans

PASTAS + PLATTERS

served with our famous salad bowl

FRIED SEAFOOD PLATTER 28.5
tender fish • crispy shrimp • oysters

BROILED SEAFOOD PLATTER 30.5
fresh catch pontchartrain • deviled crab
shrimp three ways
broiled | stuffed | scampi

HALF + HALF 22
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

LOBSTER TAIL 27.5
with any entrée

PIMENTO CHEESE GRITS 4

FRESH JUMBO LUMP CRAB 8

 WE ARE PROUD TO SUPPORT LOCAL FARMS, FISHERIES AND BREWERIES

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.

NOR2 9/17/2019