

## 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

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

BBQ SHRIMP 13.3  
butter • french bread pirogue

## 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 8.5  
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

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

## 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

CRAB CAKE SANDWICH 16.9  
remoulade

## HAPPY HOUR

Monday – Thursday 4 to 7 PM  
Friday 3 to 6 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 • CHICKEN ROMANO

## 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 24.5

REDFISH 20.5

ALASKAN HALIBUT 28

SNAPPER 22.5

MAHI MAHI 22.5

AMBERJACK 25

SALMON FILLET 21.5

SPECKLED TROUT 25.5

BLACK DRUM 24

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

CRAWFISH ETOUFFÉE 7  
traditional

SHRIMP + CRAB SCAMPI 8.5  
garlic herb butter

## HOUSE SPECIALTIES

served with our famous salad bowl

FRESH CATCH PONTCHARTRAIN 18.5  
broiled tilapia • lump blue crab  
mushrooms • white wine cream sauce  
creole green beans • dirty rice

SHRIMP ENBROCHETTE 19.5  
seafood stuffed • pepper jack • jalapeños  
bacon wrapped • mornay sauce  
dirty rice • creole green beans

CRAWFISH ETOUFFÉE 15  
steamed rice

SOUTHERN FRIED FISH 13.9  
french fries • onion strings

CEDAR PLANKED SALMON 23.5  
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

BLUE CRAB CAKE 17.5  
lemon butter • asparagus  
pimento cheese grits

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

SMOKED BACON CRUSTED SCALLOPS 34  
pimento cheese grits • lemon butter

STUFFED SHRIMP PONTCHARTRAIN 13.9  
dirty rice • creole green beans

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

## SHELLFISH

served with our famous salad bowl

FRIED SHRIMP 14.9  
french fries • onion strings

SEAFOOD STUFFED SHRIMP 19.5  
your choice: fried | broiled

GRILLED SHRIMP 14.5  
dirty rice • creole green beans

FRIED OYSTERS 16.5  
french fries • onion strings

BLUE CRAB CAKE + BBQ SHRIMP 28.5  
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\* 33.5  
char-grilled • maître d' butter  
salt-crusted baked potato or  
landry's sweet potato

CHICKEN & MUSHROOMS 14.3  
mushroom cream sauce  
dirty rice • creole green beans

## PASTAS + PLATTERS

served with our famous salad bowl

FRIED SEAFOOD PLATTER 18.9  
tender fish • crispy shrimp • oysters

BROILED SEAFOOD PLATTER 18.9  
fresh catch pontchartrain • deviled crab  
broiled | stuffed | scampi style shrimp

LANDRY'S FETTUCCINE 16.9  
blackened chicken or shrimp • mushrooms  
tomatoes • green peas • alfredo sauce

RED BEANS & RICE PLATTER 13.9  
andouille sausage • fried fish

## 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

LOBSTER TAIL 26.5  
when accompanied by an entrée

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.

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