

OYSTERS

OYSTERS ON THE HALF SHELL* 22.5
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 12.9
artichoke hearts • jalapeños • sweet red peppers
marinara • remoulade

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

BLUE CRAB CAKE 15.9
lump blue crabmeat • lemon butter

SHRIMP COCKTAIL 13.9
traditional

SHRIMP ENBROCHETTE 13.9
seafood stuffed • pepper jack • jalapeños
bacon-wrapped • mornay sauce • onion strings

SEAFOOD STUFFED MUSHROOMS 11.9
roasted • parmesan cheese
mushroom cream sauce

OYSTER BAR TRASH 15.9
blackened shrimp • lump blue crab
steamed rice • lemon butter

NEW ORLEANS CRAWFISH BREAD 11.9
crawfish tails • mozzarella • louisiana spices
tomatoes • garlic

STEAMED MUSSELS 12.5
garlic • shallot • herbs • white wine

TEMPURA LOBSTER BITES 17.9
soy ginger dipping sauce

GARDEN + KETTLE

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

CLAM CHOWDER
traditional new england style with bacon
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 13.9
shrimp 15.9 | salmon 17.9

SEAFOOD SALAD 20
shrimp • lump blue crab
crisp greens • jerez sherry vinaigrette

SANDWICHES

served with french fries + onion strings

PO-BOYS 14.5
your choice: oyster | shrimp | fish

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

CRAB CAKE SANDWICH 16.9
remoulade

CHEF RECOMMENDS

CRESCENT CITY SNAPPER 34
blackened shrimp • crab
crawfish • lemon butter
rice pilaf • seasonal vegetables

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

TODAY'S CATCH

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

SWORDFISH 25

SNAPPER 27.5

FLOUNDER 23.5

SALMON FILLET 24.5

REDFISH 24.9

MAHI MAHI 26.9

CHILEAN SEA BASS 39.5

TILAPIA 19

GROUPE 34.9

..... over the top

enhance your fresh fish selection with one of our signature toppings

CRESCENT CITY 8
blackened shrimp • crab
crawfish • lemon butter

MELISSA 8.3
sautéed shrimp • scallops
lump blue crab • mushrooms

SHRIMP SKEWER 5.9
with entrée
fried | blackened | broiled

CRAWFISH ETOUFFÉE 7.5
traditional

PONTCHARTRAIN 8.3
lump blue crab • mushrooms
white wine cream sauce

CRAWFISH AU GRATIN 5
tomatoes • garlic
louisiana spices • mozzarella

HOUSE SPECIALTIES

served with our famous salad bowl

IPA FISH + CHIPS 18.9
beer battered filets
french fries • onion strings

FRESH CATCH PONTCHARTRAIN 25.5
broiled tilapia • lump blue crab
mushrooms • white wine cream sauce
seasonal vegetables • rice pilaf

SHRIMP ENBROCHETTE 25.5
seafood stuffed • pepper jack • jalapeños
bacon wrapped • mornay sauce
dirty rice • seasonal vegetables

STUFFED FLOUNDER 27.5
seafood stuffing • lemon butter
vegetable orzo • asparagus

CRACKLIN REDFISH 28
cracklin encrusted • blackened shrimp
lump crab • lemon butter • dirty rice

CRAWFISH ETOUFFÉE 19.9
steamed rice

SOUTHERN FRIED FISH 18.9
french fries • onion strings

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

CEDAR PLANKED SALMON 27
char-grilled • honey dijon sauce
asparagus • rice pilaf

BLUE CRAB CAKES 29.9
lemon butter • asparagus • rice pilaf

NEW ORLEANS BBQ SHRIMP 21.9
butter • grilled baguette
seasonal vegetables

FALL HARVEST MAHI 26
seared • lemon butter • autumn risotto

SHELLFISH

served with our famous salad bowl

FRIED SHRIMP 21.9
french fries • onion strings

SEAFOOD STUFFED SHRIMP 22.5
your choice: fried | broiled

LIVE MAINE LOBSTER 50
drawn butter • salt crusted baked potato

SNOW CRAB 39
drawn butter • salt crusted baked potato

LOBSTER TAIL 36
drawn butter • salt-crusted baked potato

ALASKAN KING CRAB 59
drawn butter • salt-crusted baked potato

STEAKS + POULTRY

served with our famous salad bowl

TOP SIRLOIN* 26.9
center-cut sirloin • maître d' butter
salt-crusted baked potato

RIBEYE* 36.5
char-grilled • maître d' butter
salt-crusted baked potato

FILET MIGNON* 34.5
char-grilled • maître d' butter
salt-crusted baked potato

CHICKEN + MUSHROOMS 19.5
mushroom cream sauce
rice pilaf • seasonal vegetables

PASTAS + PLATTERS

served with our famous salad bowl

FRIED SEAFOOD PLATTER 27.9
tender fish • seafood stuffed shrimp
deviled crab • crispy shrimp • oysters

COASTAL SEAFOOD PASTA 22.3
shrimp • scallops • mussels
tomatoes • mushrooms
angel hair pasta • garlic herb olive oil

BROILED SEAFOOD PLATTER 29.9
fresh catch pontchartrain • deviled crab
shrimp three ways
broiled | stuffed | scampi

LANDRY'S FETTUCCINE 20.5
blackened chicken or shrimp • mushrooms
tomatoes • green peas • alfredo sauce

SIDES

STEAMED BROCCOLI CROWNS 4.3

ASPARAGUS 6

SALT-CRUSTED BAKED POTATO 4.3

DIRTY RICE 5

GARLIC SAUTÉED SPINACH 5.3

LOBSTER TAIL 27.5
with any entrée

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.