

OYSTERS

OYSTERS ON THE HALF SHELL* 22.5
dozen

OYSTERS ROCKEFELLER 15.9
spinach • bacon • cream cheese • anisette
1/2 dozen

N'AWLINS BAKED OYSTERS 15.9
butter • parmesan panko

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 15.5
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

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

STEAMED MUSSELS 12
garlic • shallot • herbs • white wine

TEMPURA LOBSTER BITES 17.5
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 8.5
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

SEASONAL CHOPPED SALAD 15.9
chicken • red beets • pears • dried cranberries
apple chips • gorgonzola • candied pecan
baby kale • jerez sherry vinaigrette
substitute shrimp 17.9 | substitute salmon 21

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

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

BLACKENED MAHI SANDWICH 15.9
remoulade

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 • SHRIMP SCAMPI • FISH TACOS

TODAY'S CATCH

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

SNAPPER 24.5

FLOUNDER 23.5

SALMON FILLET 22.5

REDFISH 21.5

MAHI MAHI 22.5

CHILEAN SEA BASS 39.5

RAINBOW TROUT 19

TILAPIA 16.5

GROUPER 34.9

over the top

enhance your fresh fish selection with one of our signature toppings

CRESCENT CITY 7.5
blackened shrimp • crab
crawfish • lemon butter

MELISSA 8.3
sautéed shrimp • scallops
lump blue crab • mushrooms

SHRIMP SKEWER 5.9
with entrée
fried | blackened | broiled

CRAWFISH ETOUFFÉE 7
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 15.5
beer battered fillets
french fries • onion strings

FRESH CATCH PONTCHARTRAIN 18.5
broiled tilapia • lump blue crab
mushrooms • white wine cream sauce
seasonal vegetables • rice pilaf

SHRIMP ENBROCHETTE 19.5
seafood stuffed • pepper jack • jalapeños
bacon wrapped • mornay sauce
dirty rice • seasonal vegetables

STUFFED FLOUNDER 23.9
seafood stuffing • chive lemon butter
vegetable orzo • asparagus

CRAWFISH ETOUFFÉE 15
steamed rice

SOUTHERN FRIED FISH 13.9
french fries • onion strings

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

CEDAR PLANKED SALMON 23.5
char-grilled • honey dijon sauce
asparagus • rice pilaf

CRAB CAKE 17.5
broiled • lemon butter
asparagus • rice pilaf

NEW ORLEANS BBQ SHRIMP 15.9
butter • grilled baguette
seasonal vegetables

SHELLFISH

served with our famous salad bowl

FRIED SHRIMP 14.9
french fries • onion strings

SEAFOOD STUFFED SHRIMP 19.5
your choice: fried | broiled

LOBSTER TAIL 34.5
drawn butter • salt-crust baked potato

GRILLED SHRIMP 14.5
seasonal vegetables • dirty rice

FRIED OYSTERS 16.5
french fries • onion strings

STEAKS + POULTRY

served with our famous salad bowl

TOP SIRLOIN* 24.5
center-cut sirloin • maître d' butter
salt-crust baked potato

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

FILET MIGNON* 33.5
char-grilled • maître d' butter
salt-crust baked potato

CHICKEN + MUSHROOMS 14.3
mushroom cream sauce
rice pilaf • seasonal vegetables

PASTAS + PLATTERS

served with our famous salad bowl

FRIED SEAFOOD PLATTER 18.9
tender fish • seafood stuffed
shrimp • shrimp • oysters

COASTAL SEAFOOD PASTA 18.9
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 16.9
blackened chicken or shrimp • mushrooms
tomatoes • green peas • alfredo sauce

RED BEANS & RICE PLATTER 13.9
andouille sausage • fried fish

SIDES

STEAMED BROCCOLI CROWNS 4.3

ASPARAGUS 6

SALT-CRUSTED BAKED POTATO 4.3

DIRTY RICE 5

GARLIC SAUTÉED SPINACH 5.3
blistered grape tomatoes

LOBSTER TAIL 26.5
when accompanied by an 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.