

## OYSTERS

OYSTERS ON THE HALF SHELL\* 22.5  
dozen

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

## 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

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

## 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

BLACKENED MAHI SANDWICH 15.9  
remoulade

## LUNCH BOX

TWO COURSES - 15.5

-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 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 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 36  
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\* 24.9  
center-cut sirloin • maître d' butter  
salt-crust baked potato

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

FILET MIGNON\* 34.5  
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 19.5  
shrimp • scallops • mussels  
tomatoes • mushrooms  
angel hair pasta • garlic herb olive oil

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

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 27.5  
when accompanied by an entrée

HUSHPUPIES 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.