

OYSTERS

OYSTERS ON THE HALF SHELL* 14
1/2 dozen

OYSTERS ROCKEFELLER 16.5
spinach • bacon • cream cheese • anisette
1/2 dozen

BAKED OYSTERS LANDRY 16.9
lump blue crab • cheddar gratin

CHARBROILED OYSTERS 16.5
New Orleans inspired • sizzling platter
hot bayou butter • grilled bread

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

BLUE CRAB CAKE 15.5
lump blue crabmeat • lemon butter

SHRIMP COCKTAIL 14.9
traditional

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

OYSTER BAR TRASH 16
blackened shrimp • lump blue crab
steamed rice • lemon butter

NEW ORLEANS CRAWFISH BREAD 11
crawfish tails • mozzarella • Louisiana spices
tomatoes • garlic

TEMPURA LOBSTER BITES 17.5
soy ginger dipping sauce

ICED SEAFOOD TOWER*

king crab • lobster • shrimp • oysters
for 2...59 | for 4...109 | for 6...149

GARDEN + KETTLE

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

LOBSTER BISQUE
laced with sherry
cup 7.6 | bowl 9.9

ICEBERG WEDGE SALAD 8.5
blue cheese dressing • red onion
bacon • tomatoes

CAESAR SALAD 8.5
chicken 14.5 | shrimp 17.9 | salmon 24

OCEAN COBB 28
lobster • shrimp • crab • bacon • egg
avocado • blue cheese • white balsamic

CHOPPED SPINACH SALAD 10
baby spinach • bacon • egg
mushrooms • radishes • scallions
warm bacon vinaigrette

HEIRLOOM BEETS & BURRATA 15
roasted baby beets • radishes
extra virgin olive oil

CHEF RECOMMENDS

ALMOND CRUSTED MAHI MAHI 26.5
avocado • pico de gallo
scampi butter • blackened shrimp
sautéed spinach • white rice

REDFISH LOUISIANE 36
blackened shrimp • crawfish etouffée
seasonal vegetables • rice pilaf

TODAY'S CATCH

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

☑ **SWORDFISH** 28

☑ **REDFISH** 24.9

☑ **CHILEAN SEA BASS** 39.5

☑ **SNAPPER** 26

☑ **MAHI MAHI** 26.9

☑ **RAINBOW TROUT** 22.5

☑ **SALMON FILLET** 23.9

☑ **AHI TUNA*** 29

☑ **ALASKAN HALIBUT** 36

over the top

enhance your fresh fish selection with one of our signature toppings

CRESCENT CITY 7.5
blackened shrimp • crab
crawfish • lemon butter

SHRIMP SKEWER 6
with entrée
fried | blackened | broiled

PONTCHARTRAIN 8.3
lump blue crab • mushrooms
white wine cream sauce

MELISSA 8.3
sautéed shrimp • scallops
lump blue crab • mushrooms

LANDRY'S 8.3
lump blue crab • shrimp
cheddar sauce

BIANCA TOPPING 8.5
shrimp • scallops • lump crab
spinach • artichokes • tomatoes

HOUSE SPECIALTIES

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

STUFFED FLOUNDER 28
seafood stuffing • lemon butter
vegetable orzo • asparagus

CRAWFISH ETOUFFÉE 19.3
steamed rice

SOUTHERN FRIED FISH 18.9
french fries • onion strings

SEARED SCALLOPS 33
sweet corn fondue • vegetable orzo
garlic sautéed spinach
blistered grape tomatoes

CEDAR PLANKED SALMON 27.4
char-grilled • honey dijon sauce
asparagus • rice pilaf

SEAFOOD STUFFED SNAPPER 36
crabmeat • shrimp • seafood stuffing
lemon butter • seasonal
vegetables • vegetable orzo

CRAB STUFFED MAHI 30
light cream sauce
vegetable orzo • asparagus

SPICED AHI TUNA* 29
chili spiced • seared rare
soy ginger butter • rice pilaf

BLUE CRAB CAKES 29.9
lemon butter • asparagus • rice pilaf

SEA BASS MADRID 44.5
parmesan encrusted • sautéed shrimp
scallops • artichoke hearts
mushroom • mornay sauce
asparagus • rice pilaf

SNAPPER HEMINGWAY 34.5
parmesan encrusted
lump crab • lemon butter
vegetable orzo • asparagus

SHELLFISH

FRIED SHRIMP 21.9
french fries • onion strings

LOBSTER TAIL 35.5
drawn butter • salt-crust baked potato

ALASKAN KING CRAB 58
drawn butter • salt-crust baked potato

GRILLED SHRIMP 21.9
dirty rice • seasonal vegetables

FRIED OYSTERS 23.5
french fries • onion strings

STEAKS + POULTRY

BONE-IN RIBEYE* 48
20 oz. char-grilled
smashed redskin potatoes

RIBEYE* 36.5
char-grilled • smashed redskin potatoes

FILET MIGNON* 36
char-grilled • smashed redskin potatoes

NEW YORK STRIP* 37
char-grilled • smashed redskin potatoes

CHICKEN ROMANO 19.5
roasted tomato cream • angel hair pasta

REEF & BEEF* 52
6 oz. lobster tail • char-grilled ribeye
smashed redskin potatoes

PASTAS + PLATTERS

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

COASTAL SEAFOOD PASTA 21.5
shrimp • scallops • mussels
tomatoes • mushrooms
angel hair pasta • garlic herb olive oil

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

LANDRY'S FETTUCCINE 19.9
blackened chicken or shrimp • mushrooms
tomatoes • green peas • alfredo sauce

LOBSTER MAC + CHEESE 24
maine lobster • smoked gouda
penne pasta

SIDES

ASPARAGUS 6

SALT-CRUSTED BAKED POTATO 4.3

DIRTY RICE 5

GARLIC SAUTÉED SPINACH 5.3

LOBSTER TAIL 27.5
with any entrée

FETTUCCINE ALFREDO 5

GREEN BEANS 3

MAC + CHEESE 8

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.