

OYSTERS

OYSTERS ON THE HALF SHELL* 14
1/2 dozen

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

FRIED OYSTERS N'AWLINS (5) 16.5
zatarain's fried oysters • crawfish tails
pepper jack cheese • louisiana spices
tomatoes • garlic

HOT + COLD SHAREABLES

FRIED CALAMARI 12.9
artichoke hearts • jalapeños • sweet red peppers
marinara • remoulade

BLUE CRAB CAKE 15.9
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 11.9
crawfish tails • mozzarella • Louisiana spices
tomatoes • garlic

TEMPURA LOBSTER BITES 17.9
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 8.9
blue cheese dressing • red onion
bacon • tomatoes

CAESAR SALAD 8.9
chicken 14.5 | shrimp 17.9 | salmon 24

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

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

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

CHEF RECOMMENDS

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

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

TODAY'S CATCH

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

SWORDFISH 28

SALMON FILLET 24.5

AHI TUNA* 29

SNAPPER 26

REDFISH 24.9

CHILEAN SEA BASS 39.5

WILD SALMON 38

MAHI MAHI 26.9

ALASKAN HALIBUT 36

over the top

enhance your fresh fish selection with one of our signature toppings

CRESCENT CITY 8
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

CRAWFISH ETOUFFÉE 7.5
traditional

LANDRY'S 8.3
lump blue crab • shrimp
cheddar sauce

HOUSE SPECIALTIES

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

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

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

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

CRAWFISH ETOUFFÉE 19.9
steamed rice

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

SOUTHERN FRIED FISH 18.9
french fries • onion strings

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

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

BLUE CRAB CAKES 29.9
lemon butter • asparagus • rice pilaf

SHELLFISH

FRIED SHRIMP 21.9
french fries • onion strings

LOBSTER TAIL 36
drawn butter • smashed redskin potatoes

ALASKAN KING CRAB 59
drawn butter • smashed redskin potatoes

GRILLED SHRIMP 21.9
dirty rice • seasonal vegetables

FRIED OYSTERS 23.9
french fries • onion strings

PASTAS + PLATTERS

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

STEAKS + POULTRY

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

THE ALAMO* 85
8 oz. lobster tail
9 oz. char-grilled filet mignon
asparagus • smashed redskin potatoes

RIBEYE* 36.5
char-grilled • maître d' butter
smashed redskin potatoes

FILET MIGNON* 37.5
char-grilled • maître d' butter
smashed redskin potatoes

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

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

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

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.