

GLUTEN SENSITIVE MENU

APPETIZERS

Shrimp Cocktail	14
chilled, traditionally served	
Oysters on the Half Shell*	14
½ dozen	

SALADS

(Gluten Free Dressing Options: Caesar, Blue Cheese, Oil & Vinegar, & Balsamic Honey Mustard)

Iceberg Wedge Salad	8.5
with blue cheese dressing, bacon, tomatoes, & red onions	
Caesar Salad	8.5
crisp romaine, shaved Parmesan Reggiano, anchovies & house made Caesar dressing with chicken...14.5	
with shrimp...17.9	
with salmon...24	
Landry's Chopped Salad	15.5
your choice of blackened chicken or shrimp, artichoke hearts, pepperoncini, tomatoes, cucumbers, red onion; feta vinaigrette	

SIDES

Steamed Fresh Vegetables	4.3
Salt-Crusted Baked Potato	4.3
Steamed White Rice	2
Seasonal Fresh Fruit	3

TODAY'S CATCH

Snapper	26	Swordfish	28
Salmon Fillet	23.9	Sea Bass	39.5
Redfish	24.9	Ahi Tuna*	29
Mahi Mahi	26.9		

SEAFOOD

Jumbo Grilled Shrimp	21.9
with steamed seasonal vegetables & white rice	
Lobster Tail	35.5
8 oz., baked & served with a salt-crusted baked potato	
Alaskan King Crab	58
1 ½ lbs. of sweet crab legs, steamed and served with a salt-crusted baked potato	

STEAKS & CHICKEN

Ribeye*	36.5
char-grilled, maître d' butter, salt-crusted baked potato	
Grilled Chicken Breast	19
served with steamed seasonal vegetables & white rice	
Filet Mignon*	36
char-grilled, maître d' butter, salt-crusted baked potato	

DESSERTS

Crème Brûlée	Vanilla Ice Cream
8	4

These items are offered as a guideline for people who require a gluten-restricted diet. However, they are based upon information provided by our suppliers, which may change. Therefore, if you or any person in your party has gluten sensitivities, notify a manager before ordering, as our kitchen is not gluten-free.

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.