

# LANDRY'S SEAFOOD HOUSE

## 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...\$9 | 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

## SANDWICHES

served with french fries + onion strings

**PO-BOYS** 13.9  
your choice: oyster | shrimp | fish

**CRISPY FISH SANDWICH** 12.9  
panko-crusted flounder  
vine-ripe tomato • remoulade

**LANDRY'S GOLD BURGER\*** 14  
cheddar • traditionally garnished  
add bacon 1.3 • add sliced avocado 1.5

**BLACKENED MAHI SANDWICH** 15.9  
remoulade

## HAPPY HOUR

Monday – Friday  
3 to 7

Saturday + Sunday  
12 to 7

Live Music in the 517 Lounge  
Friday + Saturday

## CHEF RECOMMENDS

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

**SALMON LOUISIANE** 29  
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** 26

**SNAPPER** 23

**SALMON FILLET** 20.5

**REDFISH** 22

**MAHI MAHI** 21

**AHI TUNA\*** 29

**CHILEAN SEA BASS** 39.5

**RAINBOW TROUT** 18

**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

**MELISSA** 8.3  
sautéed shrimp • scallops  
lump blue crab • mushrooms

**SHRIMP SKEWER** 6  
with entrée  
fried | blackened | broiled

**LANDRY'S** 8.3  
lump blue crab • shrimp  
cheddar sauce

**PONTCHARTRAIN** 8.3  
lump blue crab • mushrooms  
white wine cream sauce

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

## HOUSE SPECIALTIES

**IPA FISH + CHIPS** 15.5  
beer battered fillets  
french fries • onion strings

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

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

**BLACKENED REDFISH ETOUFFÉE** 30  
crawfish • seasonal vegetables • white rice

**SEAFOOD STUFFED SNAPPER** 36  
crabmeat • shrimp • seafood stuffing  
• lemon butter sauce • 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

**CRAB CAKE** 17.5  
broiled • lemon butter  
asparagus • rice pilaf

## SHELLFISH

**FRIED SHRIMP** 14.9  
french fries • onion strings

**SEAFOOD STUFFED SHRIMP** 19.5  
your choice: fried | broiled

**LOBSTER TAIL** 35.5  
drawn butter • salt-crusted baked potato

**GRILLED SHRIMP** 14.5  
dirty rice • seasonal vegetables

**ALASKAN KING CRAB** 58  
drawn butter • salt-crusted baked potato

**FISH + SHRIMP** 14.5  
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** 14.3  
roasted tomato cream • angel hair pasta

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

## PASTAS + PLATTERS

**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

**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  
when accompanied by an entrée

**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.