

LANDRY'S[®]

SEAFOOD HOUSE

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

SANDWICHES

served with french fries + onion strings

PO-BOYS 14.5
your choice: oyster | shrimp | fish

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

LANDRY'S GOLD BURGER* 14.5
cheddar • traditionally garnished
add bacon 1.3 • add sliced avocado 1.5

BLACKENED MAHI SANDWICH 15.9
remoulade

HAPPY HOUR

Monday – Friday

3 to 6

Saturday + Sunday

12 to 6

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

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

TODAY'S CATCH

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

SWORDFISH 26

SNAPPER 23

WILD SALMON 38

SALMON FILLET 20.5

REDFISH 22

MAHI MAHI 21

AHI TUNA* 29

CHILEAN SEA BASS 39.5

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

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

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

CRAB CAKE 17.5
broiled • lemon butter
asparagus • rice pilaf

SALMON LOUISIANE 29
blackened shrimp • crawfish etouffée
seasonal vegetables • rice pilaf

SHELLFISH

FRIED SHRIMP 14.9
french fries • onion strings

SEAFOOD STUFFED SHRIMP 19.5
your choice: fried | broiled

LOBSTER TAIL 36
drawn butter • smashed redskin potatoes

GRILLED SHRIMP 14.5
dirty rice • seasonal vegetables

ALASKAN KING CRAB 59
drawn butter • smashed redskin potatoes

FISH + SHRIMP 14.5
french fries • onion strings

PASTAS + PLATTERS

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

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

STEAKS + POULTRY

BONE-IN RIBEYE 48
20 oz. char-grilled
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

CHICKEN ROMANO 14.3
roasted tomato cream • angel hair pasta

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

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.

SANT 9/16/2019