

Happy Birthday Victor!!

CHEF RECOMMENDS

CRAB STUFFED MAHI 29.5
light cream sauce
asparagus • vegetable orzo

SHRIMP + GRITS 21.9
creole sauce • pimento cheese grits

OYSTERS

OYSTERS ON THE HALF SHELL* 12
1/2 dozen

OYSTERS ROCKEFELLER 15.5
spinach • bacon • cream cheese • anisette
1/2 dozen

HOT + COLD SHAREABLES

FRIED CALAMARI 12.5
artichoke hearts • jalapeños • sweet red peppers
marinara • remoulade

CRAB, SPINACH + ARTICHOKE DIP 14.3
pico de gallo • house made tortilla chips

BLUE CRAB CAKE 15.5
lump blue crabmeat • lemon butter

SHRIMP COCKTAIL 13.5
traditional

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

FIRECRACKER SHRIMP 10.5
tempura fried • creamy sweet chili glaze

SEAFOOD STUFFED MUSHROOMS 11.9
roasted • mushroom cream • parmesan

OYSTER BAR TRASH 15.5
blackened shrimp • lump blue crab
steamed rice • lemon butter

NEW ORLEANS CRAWFISH BREAD 10.9
crawfish tails • mozzarella • Louisiana spices
tomatoes • garlic

FRIED RAVIOLI 9
filled with beef

GARDEN + KETTLE

LANDRY'S GUMBO
seafood • andouille sausage
cup 7.3 | bowl 9.6

CLAM CHOWDER
traditional new england style with bacon
cup 6.5 | bowl 8.8

CRAWFISH BISQUE
cup 7.3 | bowl 9.6

ICEBERG WEDGE SALAD 8
blue cheese dressing • red onion
bacon • tomatoes
add to any entrée 3.5

CAESAR SALAD 8
add to any entrée 2.3 | chicken 13.5
shrimp 15 | salmon 17.5

SEAFOOD SALAD 20
shrimp • lump blue crab
crisp greens • jerez sherry vinaigrette

SANDWICHES

served with french fries + onion strings

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

LANDRY'S GOLD BURGER* 13.5
cheddar • traditionally garnished
add bacon 1.3 • add sliced avocado 1.5

BLACKENED MAHI SANDWICH 15.9
remoulade

TODAY'S CATCH

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

SNAPPER 24.5

SALMON FILLET 23.9

CHILEAN SEA BASS 39.5

WILD SALMON 35

REDFISH 23.3

TILAPIA 18.5

FLOUNDER 20.5

MAHI MAHI 24.9

ALASKAN HALIBUT 33

over the top

enhance your fresh fish selection with one of our signature toppings

FIRECRACKER SHRIMP 4.3
tempura fried
creamy sweet chili glaze

CRESCENT CITY 7.5
blackened shrimp • crab
crawfish • lemon butter

SHRIMP SKEWER 5.9
with entrée
fried | blackened | broiled

PONTCHARTRAIN 7.9
lump blue crab • mushrooms
white wine cream sauce

CRAWFISH ETOUFFÉE 6.8
traditional

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

HOUSE SPECIALTIES

served with our famous salad bowl

IPA FISH + CHIPS 18.5
beer battered fillets
french fries • onion strings

SEARED SCALLOPS 32.9
sweet corn fondue • vegetable orzo
garlic sautéed spinach
blistered grape tomatoes

FRESH CATCH PONTCHARTRAIN 25
broiled tilapia • lump blue crab
mushrooms • white wine cream sauce
seasonal vegetables • rice pilaf

CEDAR PLANKED SALMON 26.5
char-grilled • honey dijon sauce
asparagus • rice pilaf

SHRIMP ENBROCHETTE 24.7
seafood stuffed • pepper jack • jalapeños
bacon-wrapped • mornay sauce
seasonal vegetables • dirty rice

BLUE CRAB CAKES 29.9
lemon butter • asparagus • rice pilaf

STUFFED FLOUNDER 27
seafood stuffing • lemon butter
vegetable orzo • asparagus

NEW ORLEANS BBQ SHRIMP 21.5
butter • grilled baguette
seasonal vegetables

SOUTHERN FRIED FISH 18.5
french fries • onion strings

BLUE CRAB CAKE + BBQ SHRIMP 27.9
blue crab cake • sautéed shrimp
butter • pimento cheese grits

LANDRY'S ETOUFFÉE 19.3
your choice: shrimp or crawfish
traditional • white rice

SHELLFISH

served with our famous salad bowl

FRIED SHRIMP 21.5
french fries • onion strings

SEAFOOD STUFFED SHRIMP 22.3
your choice: fried | broiled

SNOW CRAB 39
drawn butter • salt crusted baked potato

LOBSTER TAIL 33.9
drawn butter • salt-crusted baked potato

GRILLED SHRIMP 19.9
seasonal vegetables • dirty rice

FRIED OYSTERS 23
french fries • onion strings

STEAKS + POULTRY

served with our famous salad bowl

STEAK + LOBSTER* 26
char-grilled sirloin • maître d' butter
cold water tail • drawn butter
dirty rice • roasted roma tomato

TOP SIRLOIN* 26.5
center-cut sirloin • maître d' butter
salt-crusted baked potato

RIBEYE* 36.5
char-grilled • maître d' butter
salt-crusted baked potato

FILET MIGNON* 32.9
char-grilled • salt crusted baked potato

CHICKEN + MUSHROOMS 18.9
mushroom cream sauce
rice pilaf • seasonal vegetables

PASTAS + PLATTERS

served with our famous salad bowl

FRIED SEAFOOD PLATTER 26.9
tender fish • seafood stuffed shrimp
deviled crab • crispy shrimp • oysters

COASTAL SEAFOOD PASTA 20.9
shrimp • scallops • mussels
tomatoes • mushrooms
angel hair pasta • garlic herb olive oil

BROILED SEAFOOD PLATTER 28.9
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

SIDES

STEAMED BROCCOLI CROWNS 4.3

ASPARAGUS 6

SALT-CRUSTED BAKED POTATO 4.3

DIRTY RICE 5

GARLIC SAUTÉED SPINACH 5.3

LOBSTER TAIL 26
with any entrée

VEGETABLE ORZO 6

FETTUCCINE ALFREDO 5

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.