

## OYSTERS

OYSTERS ON THE HALF SHELL\* 10.9  
1/2 dozen

OYSTERS ROCKEFELLER 15.9  
spinach • bacon • cream cheese • anisette  
1/2 dozen

## 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

CRAB, SPINACH + ARTICHOKE DIP 14.9  
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 10.9  
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

SEAFOOD STUFFED JALAPEÑOS 10.3  
seafood stuffing • jalapeño jack  
cream cheese • onion strings

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

FRIED CRAB FINGERS 14.5  
fried golden • cocktail sauce

## GARDEN + KETTLE

LANDRY'S GUMBO  
your choice: shrimp + crab | shrimp  
cup 7.3 | bowl 9.6

LOBSTER BISQUE  
laced with sherry  
cup 7.6 | bowl 9.9

CHICKEN + SAUSAGE GUMBO  
with seafood stock  
cup 7 | bowl 9.3

ICEBERG WEDGE SALAD 8.5  
blue cheese dressing • red onion  
bacon • tomatoes  
add to any entrée 3.5

CAESAR SALAD 8.5  
add to any entrée 2.3 | chicken 13.9  
shrimp 15.5 | salmon 17.5

SEASONAL CHOPPED SALAD 15.9  
chicken • red beets • pears • dried cranberries  
apple chips • gorgonzola • candied pecan  
baby kale • jerez sherry vinaigrette  
substitute shrimp 17.9 | substitute salmon 21

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

LANDRY'S CHOPPED SALAD 15.5  
blackened chicken or shrimp  
artichoke hearts • pepperoncini • tomatoes  
cucumbers • red onion • feta vinaigrette

## SANDWICHES

served with french fries + onion strings

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

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

BLACKENED MAHI SANDWICH 15.9  
remoulade

## three course dining \$21.5

Available Every Day from 4 pm to 7 pm, excluding holidays.  
Please no substitutions or split plates. Served with our famous  
salad bowl + choice of Bread Pudding or Crème Brûlée.

choice of one

MAHI VERONA  
parmesan encrusted • sautéed shrimp  
artichokes • roma tomatoes • lemon butter  
rice pilaf • asparagus

IPA FISH + SHRIMP  
3 filets • 5 fried shrimp  
french fries • onion strings

PARMESAN CEDAR PLANK SHRIMP  
broiled • garlic butter • parmesan cheese  
asparagus • rice pilaf

MEDITERRANEAN HEMINGWAY  
parmesan encrusted fish • sautéed shrimp  
tomatoes • spinach • capers • garlic white wine  
sauce • seasonal vegetables • rice pilaf

## CHEF RECOMMENDS

STUFFED REDFISH 28  
crawfish stuffing • lemon butter  
dirty rice • grilled asparagus

SHRIMP TRIO 26.5  
a sampling of classics  
fried shrimp • shrimp scampi  
stuffed shrimp enbrochette

## 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 26

✓ SALMON FILLET 23.9

✓ REDFISH 24.5

✓ MAHI MAHI 26.9

✓ AHI TUNA\* 26.5

✓ CHILEAN SEA BASS 39.5

✓ RAINBOW TROUT 18.5

✓ TILAPIA 18

✓ GOLDEN TILE 29.5

## over the top

enhance your fresh fish selection with one of our signature toppings

FIRECRACKER SHRIMP 4.3  
tempura fried  
creamy sweet chili glaze

PONTCHARTRAIN 8.3  
lump blue crab • mushrooms  
white wine cream sauce

CRESCENT CITY 7.5  
blackened shrimp • crab  
crawfish • lemon butter

MELISSA 8.3  
sautéed shrimp • scallops  
lump blue crab • mushrooms

SHRIMP SKEWER 5.9  
with entrée  
fried | blackened | broiled

CRAWFISH ETOUFFÉE 7  
traditional

## HOUSE SPECIALTIES

served with our famous salad bowl

IPA FISH + CHIPS 18.9  
beer battered filets  
french fries • onion strings

FRESH CATCH PONTCHARTRAIN 25.5  
broiled tilapia • lump blue crab  
mushrooms • white wine cream sauce  
seasonal vegetables • rice pilaf

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

COCONUT SHRIMP 21.9  
plum sauce

STUFFED FLOUNDER 30.5  
seafood stuffing • lemon butter  
vegetable orzo • asparagus

BASIL CRUSTED TILAPIA 21.5  
shrimp caprese • spinach salad  
hot bacon dressing

SOUTHERN FRIED FISH 18.9  
french fries • onion strings

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

CEDAR PLANKED SALMON 27  
char-grilled • honey dijon sauce  
asparagus • rice pilaf

SPICED AHI TUNA\* 28  
seared rare • wasabi cream  
vegetable orzo • thai butter sauce

BLUE CRAB CAKES 29.9  
lemon butter • asparagus • rice pilaf

NEW ORLEANS BBQ SHRIMP 21.9  
butter • grilled baguette  
seasonal vegetables

SHRIMP FRESCA 24.9  
parmesan encrusted shrimp • lump blue crab  
vegetable orzo • seasonal vegetables

SNAPPER HEMINGWAY 34.5  
parmesan encrusted  
lump crab • lemon butter  
vegetable orzo • asparagus

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

## SHELLFISH

served with our famous salad bowl

FRIED SHRIMP 21.9  
french fries • onion strings

SEAFOOD STUFFED SHRIMP 22.5  
your choice: fried | broiled

SNOW CRAB 39  
drawn butter • salt crusted baked potato

LOBSTER TAIL 34.5  
drawn butter • salt-crusted baked potato

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

GRILLED SHRIMP 20.5  
seasonal vegetables • dirty rice

## STEAKS + POULTRY

served with our famous salad bowl

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\* 33.5  
char-grilled • maître d' butter  
salt-crusted baked potato

CHICKEN ROMANO 19.5  
roasted tomato cream • angel hair pasta

## PASTAS + PLATTERS

served with our famous salad bowl

FRIED SEAFOOD PLATTER 27.9  
tender fish • seafood stuffed shrimp  
deviled crab • crispy shrimp • oysters

COASTAL SEAFOOD PASTA 21.5  
shrimp • scallops • mussels  
tomatoes • mushrooms  
angel hair pasta • garlic herb olive oil

BROILED SEAFOOD PLATTER 29.9  
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

BLUE CRAB CAKE + BBQ SHRIMP 28.5  
blue crab cake • sautéed shrimp  
butter • pimento cheese grits

## SIDES

ASPARAGUS 6

SALT-CRUSTED BAKED POTATO 4.3

DIRTY RICE 5

GARLIC SAUTÉED SPINACH 5.3

LOBSTER TAIL 26.5  
with any entrée

VEGETABLE ORZO 6

ALASKAN SNOW CRAB 12  
with any entrée

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.