

## OYSTERS

**OYSTERS ON THE HALF SHELL\*** 12  
1/2 dozen

**OYSTERS ROCKEFELLER (5)** 15.9  
spinach • bacon • cream cheese • anisette

**DYNAMITE OYSTERS** 15.9  
zatarain's fried • zesty cream sauce • sriracha

## HOT + COLD SHAREABLES

**FRIED CALAMARI** 12.9  
artichoke hearts • jalapeños • sweet red peppers  
marinara • remoulade

**FRIED ZUCCHINI** 9.5  
sweet red peppers • jalapeños  
lemon pepper parmesan

**CRAB, SPINACH + ARTICHOKE DIP** 14.9  
pico de gallo • house made tortilla chips

**BLUE CRAB CAKE** 15.9  
lump blue crabmeat • lemon butter

**SHRIMP COCKTAIL** 13.9  
traditional

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

**SEAFOOD STUFFED MUSHROOMS** 11.9  
roasted • parmesan cheese  
mushroom cream sauce

**OYSTER BAR TRASH** 15.9  
blackened shrimp • lump blue crab  
steamed rice • lemon butter

**NEW ORLEANS CRAWFISH BREAD** 11.9  
crawfish tails • mozzarella • louisiana spices  
tomatoes • garlic

**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  
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** 8.9  
blue cheese dressing • red onion  
bacon • tomatoes  
add to any entrée 3.5

**CAESAR SALAD** 8.9  
add to any entrée 2.5 | chicken 13.9  
shrimp 15.9 | salmon 17.9

**BEEFSTEAK TOMATOES + FRESH MOZZARELLA** 9.9  
fresh basil • red onion • balsamic glaze

**OCEAN COBB** 28  
lobster • shrimp • crab • bacon • egg  
avocado • blue cheese • balsamic

## SANDWICHES

served with french fries + onion strings

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

**LANDRY'S GOLD BURGER\*** 14.5  
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 fillets • 5 fried shrimp  
french fries • onion strings

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

## CHEF RECOMMENDS

**BOURBON ST. BOUILLABAISSE** 27.9  
redfish • calamari • mussels • crawfish tails  
andouille sausage • provençal sauce

**N'AWLINS SALMON + SHRIMP** 29.5  
char-grilled salmon • nola bbq butter  
fingerling potatoes • bacon collard greens

## TODAY'S CATCH

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

**SWORDFISH** 26.5

**REDFISH** 24.5

**CHILEAN SEA BASS** 39.5

**SNAPPER** 26

**MAHI MAHI** 26.9

**RAINBOW TROUT** 18.5

**SALMON FILLET** 24.5

**AHI TUNA\*** 26.5

**TILAPIA** 18

## 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** 8  
blackened shrimp • crab  
crawfish • lemon butter

**SHRIMP SKEWER** 5.9  
with entrée  
fried | blackened | broiled

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

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

**CRAWFISH ETOUFFÉE** 7.5  
traditional

## HOUSE SPECIALTIES

served with our famous salad bowl

**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

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

**CRACKLIN REDFISH** 28  
cracklin encrusted • blackened shrimp  
lump crab • lemon butter • dirty rice

**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

**LANDRY'S ETOUFFÉE** 19.9  
your choice: shrimp or crawfish  
traditional • white rice

**FALL HARVEST SEA BASS** 41  
seared • lemon butter • autumn risotto

## 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 • smashed redskin potatoes

**LOBSTER TAIL** 36  
drawn butter • smashed redskin potatoes

**ALASKAN KING CRAB** 59  
drawn butter • smashed redskin potatoes

**GRILLED SHRIMP** 20.9  
seasonal vegetables • dirty rice

## STEAKS + POULTRY

served with our famous salad bowl

**LOUISIANA SURF & TURF\*** 43.5  
blackened ribeye • louisiana shrimp boil  
jumbo shrimp • new potatoes  
sweet corn • andouille sausage

**TOP SIRLOIN\*** 26.9  
center-cut sirloin • maître d' butter  
smashed redskin potatoes

**RIBEYE\*** 36.5  
char-grilled • maître d' butter  
smashed redskin potatoes

**FILET MIGNON\*** 35.5  
char-grilled • maître d' butter  
smashed redskin potatoes

**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** 22.3  
shrimp • scallops • mussels  
tomatoes • mushrooms  
angel hair pasta • garlic herb olive oil

**BROILED SEAFOOD PLATTER** 29.9  
fresh catch pontchartrain • deviled crab  
shrimp three ways  
broiled | stuffed | scampi

**LANDRY'S FETTUCCINE** 20.5  
blackened chicken or shrimp • mushrooms  
tomatoes • green peas • alfredo sauce

## SIDES

**ASPARAGUS** 6

**DIRTY RICE** 5

**GARLIC SAUTÉED SPINACH** 5.3

**LOBSTER TAIL** 27.5  
with any entrée

**VEGETABLE ORZO** 6

**ALASKAN SNOW CRAB** 12  
with any entrée

**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.