

OYSTERS

OYSTERS ON THE HALF SHELL* 12
1/2 dozen

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

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

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

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

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

HAPPY HOUR

Monday – Friday
3 to 7 PM
available in bar + lounge

LUNCH BOX

15.5 LUNCH BOX

–STARTER COURSE –
select one

FRIED ZUCCHINI • TOSSED SALAD • BATTERED ONION STRINGS + JALAPEÑOS

–MAIN COURSE –
select one

FRIED FISH + SHRIMP • SHRIMP SCAMPI • CHICKEN ROMANO • FISH TACOS
RED BEANS + RICE PLATTER

TODAY'S CATCH

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

✓ SWORDFISH 24.5

✓ SNAPPER 26

✓ SALMON FILLET 22

✓ REDFISH 23

✓ MAHI MAHI 23

✓ AHI TUNA* 24.5

✓ CHILEAN SEA BASS 39.5

✓ RAINBOW TROUT 16

✓ TILAPIA 13

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

ACADIANA 6.9
crawfish • corn pico de
gallo • andouille cream

HOUSE SPECIALTIES

served with our famous salad bowl

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

FRESH CATCH PONTCHARTRAIN 18.5
broiled tilapia • lump blue crab
mushrooms • white wine cream sauce
seasonal vegetables • rice pilaf

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

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

SOUTHERN FRIED FISH 13.9
french fries • onion strings

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

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

CRAB CAKE 17.5
broiled • lemon butter
asparagus • rice pilaf

NEW ORLEANS BBQ SHRIMP 15.9
butter • grilled baguette
seasonal vegetables

SHRIMP FRESCA 19.5
parmesan encrusted shrimp • lump blue crab
vegetable orzo • seasonal vegetables

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

SHELLFISH

served with our famous salad bowl

FRIED SHRIMP 14.9
french fries • onion strings

SEAFOOD STUFFED SHRIMP 19.5
your choice: fried | broiled

SNOW CRAB 39
drawn butter • smashed redskin potatoes

LOBSTER TAIL 36
drawn butter • smashed redskin potatoes

GRILLED SHRIMP 14.5
seasonal vegetables • dirty rice

ALASKAN KING CRAB 59
drawn butter • smashed redskin potatoes

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* 24.9
center-cut sirloin • maître d' butter
smashed redskin potatoes

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

FILET MIGNON* 34.5
char-grilled • maître d' butter
smashed redskin potatoes

CHICKEN + MUSHROOMS 14.3
mushroom cream sauce
rice pilaf • seasonal vegetables

PASTAS + PLATTERS

served with our famous salad bowl

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

DIRTY RICE 5

GARLIC SAUTÉED SPINACH 5.3
blistered grape tomatoes

LOBSTER TAIL 27.5
when accompanied by an entrée

VEGETABLE ORZO 6

ALASKAN SNOW CRAB 12
when accompanied by an 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.