

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

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

–MAIN COURSE–

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

TODAY'S CATCH

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

✓ SNAPPER 26

✓ SALMON FILLET 22

✓ REDFISH 23

✓ MAHI MAHI 23

✓ AHI TUNA* 24.5

✓ CHILEAN SEA BASS 39.5

✓ RAINBOW TROUT 16

✓ TILAPIA 13

✓ 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

CRESCENT CITY 7.5
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 6.3
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

COCONUT SHRIMP 21.9
plum sauce

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 19.3
your choice: shrimp or crawfish
traditional • white rice

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

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 • 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 14.5
seasonal vegetables • dirty rice

STEAKS + POULTRY

served with our famous salad bowl

TOP SIRLOIN* 24.5
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 + 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 18.9
shrimp • scallops • mussels
tomatoes • mushrooms
angel hair pasta • garlic herb olive oil

BROILED SEAFOOD PLATTER 18.9
fresh catch pontchartrain • deviled crab
broiled | stuffed | scampi style shrimp

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
blistered grape tomatoes

LOBSTER TAIL 26.5
when accompanied by an entrée

VEGETABLE ORZO 6

ALASKAN SNOW CRAB 12
when accompanied by an 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.