

## OYSTERS

OYSTERS ON THE HALF SHELL\* 12.25  
1/2 dozen

OYSTERS ROCKEFELLER (5) 15.59  
spinach • bacon • cream cheese • anisette

## HOT + COLD SHAREABLES

FRIED CALAMARI 13.59  
artichoke hearts • jalapeños • sweet red peppers  
marinara • remoulade

CRAB, SPINACH + ARTICHOKE DIP 14.39  
pico de gallo • house made tortilla chips

BLUE CRAB CAKE 15.59  
lump blue crabmeat • lemon butter

SHRIMP COCKTAIL 13.99  
traditional

SHRIMP ENBROCHETTE 13.99  
seafood stuffed • pepper jack • jalapeños  
bacon-wrapped • mornay sauce • onion strings

SEAFOOD STUFFED MUSHROOMS 11.99  
roasted • parmesan cheese  
mushroom cream sauce

OYSTER BAR TRASH 15.59  
blackened shrimp • lump blue crab  
steamed rice • lemon butter

NEW ORLEANS CRAWFISH BREAD 11.99  
crawfish tails • mozzarella • Louisiana spices  
tomatoes • garlic

STEAMED MUSSELS 11.99  
garlic • shallot • herbs • white wine

CRISPY ONION STRINGS + JALAPEÑOS 9.59  
red peppers • ranch dressing

## GARDEN + KETTLE

LANDRY'S GUMBO  
seafood • andouille sausage  
cup 7.39 | bowl 9.69

CLAM CHOWDER  
traditional new england style with bacon  
cup 6.59 | bowl 8.89

CRAWFISH BISQUE  
cup 7.99 | bowl 10.59

ICEBERG WEDGE SALAD 8.59  
blue cheese dressing • red onion  
bacon • tomatoes  
add to any entrée 3.59

CAESAR SALAD 8.59  
add to any entrée 2.59 | chicken 13.59  
shrimp 15.59 | salmon 17.99

SEAFOOD SALAD 20.25  
shrimp • lump blue crab  
crisp greens • jerez sherry vinaigrette

## SANDWICHES

served with french fries + onion strings

PO-BOYS 13.99  
your choice: oyster | shrimp | fish

LANDRY'S GOLD BURGER\* 13.59  
cheddar • traditionally garnished  
add bacon 1.39 • add sliced avocado 1.59

BLACKENED MAHI SANDWICH 15.99  
remoulade

## CHEF RECOMMENDS

CRESCENT CITY SNAPPER 34.25  
blackened shrimp • crab  
crawfish • lemon butter  
rice pilaf • seasonal vegetables

CRACKLIN REDFISH 28.25  
cracklin encrusted • blackened shrimp  
lump crab • lemon butter • dirty rice

## TODAY'S CATCH

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

✓ SWORDFISH 25.25

✓ REDFISH 23.39

✓ NORWEGIAN COD -  
NORWAY 20.25

✓ SNAPPER 26.25

✓ MAHI MAHI 24.99

✓ RAINBOW TROUT 26.59

✓ SALMON FILLET 24.59

✓ CHILEAN SEA BASS 39.59

✓ GROUPER 36.25

## over the top

enhance your fresh fish selection with one of our signature toppings

FIRECRACKER SHRIMP 4.39  
tempura fried  
creamy sweet chili glaze

SHRIMP SKEWER 5.99  
with entrée  
fried | blackened | broiled

PONTCHARTRAIN 7.89  
lump blue crab • mushrooms  
white wine cream sauce

CRAWFISH ETOUFFÉE 7.59  
traditional

BIANCA TOPPING 8.59  
shrimp • scallops • lump crab  
spinach • artichokes • tomatoes

## HOUSE SPECIALTIES

served with our famous salad bowl

FRESH CATCH PONTCHARTRAIN 25.25  
broiled tilapia • lump blue crab  
mushrooms • white wine cream sauce  
seasonal vegetables • rice pilaf

CEDAR PLANKED SALMON 26.59  
char-grilled • honey dijon sauce  
asparagus • rice pilaf

SHRIMP ENBROCHETTE 24.79  
seafood stuffed • pepper jack • jalapeños  
bacon-wrapped • mornay sauce  
seasonal vegetables • dirty rice

BLUE CRAB CAKES 29.99  
lemon butter • asparagus • rice pilaf

STUFFED FLOUNDER 27.25  
seafood stuffing • lemon butter  
vegetable orzo • asparagus

NEW ORLEANS BBQ SHRIMP 21.59  
butter • grilled baguette  
seasonal vegetables

SOUTHERN FRIED FISH 18.59  
french fries • onion strings

BLUE CRAB CAKE + BBQ SHRIMP 27.99  
blue crab cake • sautéed shrimp  
butter • pimento cheese grits

SEARED SCALLOPS 32.99  
sweet corn fondue • vegetable orzo  
garlic sautéed spinach  
blistered grape tomatoes

LANDRY'S ETOUFFÉE 19.99  
your choice: shrimp or crawfish  
traditional • white rice

## SHELLFISH

served with our famous salad bowl

FRIED SHRIMP 21.59  
french fries • onion strings

SEAFOOD STUFFED SHRIMP 22.39  
your choice: fried | broiled

SNOW CRAB 39.25  
drawn butter • salt crusted baked potato

LOBSTER TAIL 36.59  
drawn butter • salt-crusted baked potato

ALASKAN KING CRAB 57.25  
drawn butter • salt-crusted baked potato

GRILLED SHRIMP 19.99  
seasonal vegetables • dirty rice

FRIED OYSTERS 23.99  
french fries • onion strings

## STEAKS + POULTRY

served with our famous salad bowl

TOP SIRLOIN\* 26.99  
center-cut sirloin • maître d' butter  
salt-crusted baked potato

RIBEYE\* 36.59  
char-grilled • maître d' butter  
salt-crusted baked potato

FILET MIGNON\* 33.99  
char-grilled • salt crusted baked potato

CHICKEN + MUSHROOMS 18.99  
mushroom cream sauce  
rice pilaf • seasonal vegetables

## PASTAS + PLATTERS

served with our famous salad bowl

FRIED SEAFOOD PLATTER 26.99  
tender fish • seafood stuffed shrimp  
deviled crab • crispy shrimp • oysters

COASTAL SEAFOOD PASTA 21.79  
shrimp • scallops • mussels  
tomatoes • mushrooms  
angel hair pasta • garlic herb olive oil

BROILED SEAFOOD PLATTER 28.99  
fresh catch pontchartrain • deviled crab  
shrimp three ways  
broiled | stuffed | scampi

LANDRY'S FETTUCCINE 20.59  
blackened chicken or shrimp • mushrooms  
tomatoes • green peas • alfredo sauce

## SIDES

ASPARAGUS 6.25

SALT-CRUSTED BAKED POTATO 4.39

DIRTY RICE 5.25

GARLIC SAUTÉED SPINACH 5.39

LOBSTER TAIL 27.25  
with any entrée

ALASKAN SNOW CRAB 12.25  
with any entrée

PIMENTO CHEESE GRITS 4.25

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.