

## OYSTERS

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

OYSTERS ROCKEFELLER (5) 15.5  
spinach • bacon • cream cheese • anisette

## HOT + COLD SHAREABLES

FRIED CALAMARI 12.5  
artichoke hearts • jalapeños • sweet red peppers  
marinara • remoulade

CRAB, SPINACH + ARTICHOKE DIP 14.3  
pico de gallo • house made tortilla chips

BLUE CRAB CAKE 15.5  
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

FIRECRACKER SHRIMP 10.9  
tempura fried • creamy sweet chili glaze

SEAFOOD STUFFED MUSHROOMS 11.9  
roasted • parmesan cheese  
mushroom cream sauce

OYSTER BAR TRASH 15.5  
blackened shrimp • lump blue crab  
steamed rice • lemon butter

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

STEAMED MUSSELS 11.9  
garlic • shallot • herbs • white wine

CRISPY ONION STRINGS + JALAPEÑOS 9.5  
red peppers • ranch dressing

## GARDEN + KETTLE

LANDRY'S GUMBO  
seafood • andouille sausage  
cup 7.3 | bowl 9.6

CLAM CHOWDER  
traditional new england style with bacon  
cup 6.5 | bowl 8.8

CRAWFISH BISQUE  
cup 7.9 | bowl 10.5

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 2.5 | chicken 13.5  
shrimp 15.5 | salmon 17.9

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

## SANDWICHES

served with french fries + onion strings

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

LANDRY'S GOLD BURGER\* 13.5  
cheddar • traditionally garnished  
add bacon 1.3 • add sliced avocado 1.5

BLACKENED MAHI SANDWICH 15.9  
remoulade

## CHEF RECOMMENDS

CRESCENT CITY SNAPPER 34  
blackened shrimp • crab  
crawfish • lemon butter  
rice pilaf • seasonal vegetables

CRACKLIN REDFISH 28  
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

✓ REDFISH 23.3

✓ RAINBOW TROUT 26.5

✓ SNAPPER 24.5

✓ MAHI MAHI 24.9

☐ ALASKAN HALIBUT 39

✓ SALMON FILLET 24.5

✓ CHILEAN SEA BASS 39.5

✓ GROUPE 36

## 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 7.9  
lump blue crab • mushrooms  
white wine cream sauce

CRAWFISH ETOUFFÉE 7.5  
traditional

BIANCA TOPPING 8.5  
shrimp • scallops • lump crab  
spinach • artichokes • tomatoes

## HOUSE SPECIALTIES

served with our famous salad bowl

IPA FISH + CHIPS 18.5  
beer battered fillets  
french fries • onion strings

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

FRESH CATCH PONTCHARTRAIN 25  
broiled tilapia • lump blue crab  
mushrooms • white wine cream sauce  
seasonal vegetables • rice pilaf

CEDAR PLANKED SALMON 26.5  
char-grilled • honey dijon sauce  
asparagus • rice pilaf

SHRIMP ENBROCHETTE 24.7  
seafood stuffed • pepper jack • jalapeños  
bacon-wrapped • mornay sauce  
seasonal vegetables • dirty rice

BLUE CRAB CAKES 29.9  
lemon butter • asparagus • rice pilaf

NEW ORLEANS BBQ SHRIMP 21.5  
butter • grilled baguette  
seasonal vegetables

STUFFED FLOUNDER 27  
seafood stuffing • lemon butter  
vegetable orzo • asparagus

BLUE CRAB CAKE + BBQ SHRIMP 27.9  
blue crab cake • sautéed shrimp  
butter • pimento cheese grits

SOUTHERN FRIED FISH 18.5  
french fries • onion strings

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

## SHELLFISH

served with our famous salad bowl

FRIED SHRIMP 21.5  
french fries • onion strings

SEAFOOD STUFFED SHRIMP 22.3  
your choice: fried | broiled

SNOW CRAB 39  
drawn butter • salt crusted baked potato

LOBSTER TAIL 35.5  
drawn butter • salt-crusted baked potato

ALASKAN KING CRAB 56  
drawn butter • salt-crusted baked potato

GRILLED SHRIMP 19.9  
seasonal vegetables • dirty rice

FRIED OYSTERS 23.5  
french fries • onion strings

## STEAKS + POULTRY

served with our famous salad bowl

TOP SIRLOIN\* 26.9  
center-cut sirloin • maître d' butter  
salt-crusted baked potato

RIBEYE\* 36.5  
char-grilled • maître d' butter  
salt-crusted baked potato

FILET MIGNON\* 33.9  
char-grilled • salt crusted baked potato

CHICKEN + MUSHROOMS 18.9  
mushroom cream sauce  
rice pilaf • seasonal vegetables

## PASTAS + PLATTERS

served with our famous salad bowl

FRIED SEAFOOD PLATTER 26.9  
tender fish • seafood stuffed shrimp  
deviled crab • crispy shrimp • oysters

COASTAL SEAFOOD PASTA 21.7  
shrimp • scallops • mussels  
tomatoes • mushrooms  
angel hair pasta • garlic herb olive oil

BROILED SEAFOOD PLATTER 28.9  
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

STEAMED BROCCOLI CROWNS 4.3

ASPARAGUS 6

SALT-CRUSTED BAKED POTATO 4.3

DIRTY RICE 5

GARLIC SAUTÉED SPINACH 5.3

LOBSTER TAIL 27  
with any entrée

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.

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