

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

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

GRILLED CHICKEN BLT 12.99
mozzarella • bacon

BLACKENED MAHI SANDWICH 15.99
remoulade

HAPPY HOUR

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

LUNCH BOX

TWO COURSES - 15

–STARTER COURSE–

select one

TOSSED SALAD • BATTERED ONION STRINGS + JALAPEÑOS • SEAFOOD GUMBO

–MAIN COURSE–

select one

BLACKENED MAHI SANDWICH • FISH TACOS • CHEESEBURGER CLUB
FRIED FISH + SHRIMP • FRIED SHRIMP

TODAY'S CATCH

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

✓ SWORDFISH 22.59

✓ SNAPPER 23.25

✓ SALMON FILLET 21.59

✓ REDFISH 20.59

✓ MAHI MAHI 20.59

✓ CHILEAN SEA BASS 39.59

✓ NORWEGIAN COD -
NORWAY 20.25

✓ RAINBOW TROUT 19.25

✓ 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

PONTCHARTRAIN 7.89
lump blue crab • mushrooms
white wine cream sauce

CRESCENT CITY 8.25
blackened shrimp • crab
crawfish • lemon butter

CRAWFISH ETOUFFÉE 7.59
traditional

SHRIMP SKEWER 5.99
with entrée
fried | blackened | broiled

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

HOUSE SPECIALTIES

served with our famous salad bowl

FRESH CATCH PONTCHARTRAIN 17.59
broiled tilapia • lump blue crab
mushrooms • white wine cream sauce
seasonal vegetables • rice pilaf

SHRIMP ENBROCHETTE 18.99
seafood stuffed • pepper jack • jalapeños
bacon-wrapped • mornay sauce
seasonal vegetables • dirty rice

STUFFED FLOUNDER 22.99
seafood stuffing • chive lemon butter
vegetable orzo • asparagus

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

SOUTHERN FRIED FISH 12.99
french fries • onion strings

CEDAR PLANKED SALMON 23.25
char-grilled • honey dijon sauce
asparagus • rice pilaf

CRAB CAKE 17.59
broiled • lemon butter
asparagus • rice pilaf

NEW ORLEANS BBQ SHRIMP 15.99
butter • grilled baguette
seasonal vegetables

SHRIMP + GRITS 17.59
creole sauce • pimento cheese grits

LANDRY'S ETOUFFÉE 15.25
your choice: shrimp or crawfish
traditional • white rice

SHELLFISH

served with our famous salad bowl

SEAFOOD STUFFED SHRIMP 19.59
your choice: fried | broiled

SNOW CRAB 39.25
drawn butter • salt crusted baked potato

LOBSTER TAIL 36.59
drawn butter • salt-crusted baked potato

GRILLED SHRIMP 13.59
seasonal vegetables • dirty rice

FRIED OYSTERS 15.99
french fries • onion strings

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

STEAKS + POULTRY

served with our famous salad bowl

TOP SIRLOIN* 24.99
center-cut sirloin • maître d' butter
salt-crusted baked potato

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

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

CHICKEN + MUSHROOMS 14.25
mushroom cream sauce
rice pilaf • seasonal vegetables

PASTAS + PLATTERS

served with our famous salad bowl

FRIED SEAFOOD PLATTER 17.99
tender fish • seafood stuffed
shrimp • shrimp • oysters

COASTAL SEAFOOD PASTA 18.59
shrimp • scallops • mussels
tomatoes • mushrooms
angel hair pasta • garlic herb olive oil

BROILED SEAFOOD PLATTER 18.99
fresh catch pontchartrain • deviled crab
shrimp three ways
broiled | stuffed | scampi

LANDRY'S FETTUCCINE 16.59
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
blistered grape tomatoes

VEGETABLE ORZO 6.25

ALASKAN SNOW CRAB 12.25
when accompanied by an entrée

FETTUCCINE ALFREDO 5.25

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.

STLO 2/10/2020