

Legendary Gulf Coast Cuisine

OYSTER BAR

hot + cold

FRESH GULF OYSTERS* ½ dz 12

N'AWLINS BBQ OYSTERS

broiled on a sizzlin' platter,
parmesan panko, nola bbq butter,
grilled bread 17

OYSTERS ROCKEFELLER

a baked new orleans tradition 15

SOUPS + GREENS

CRAB + CORN BISQUE 9

LANDRY'S GUMBO

shrimp + crab, traditional dark roux 9

GEAUX-TO SALAD

shaved veggies, fresh greens,
lemon-basil dressing 6.5

TWISTED CAESAR

shaved brussels, romaine, toasted
hazelnuts, lemon-anchovy dressing 9
chicken 14 · shrimp 16 · salmon 18

ICEBERG WEDGE SALAD

bacon, radishes, tomatoes,
blue cheese dressing 9

AVOCADO LUMP CRAB SALAD

pico, cucumber, pickled red onion,
creamy herb dressing 23.5



CHEF RECOMMENDS

BAKED OYSTERS SAMPLER

½ dozen with our signature toppings
rockefeller: baked, spinach, bacon, remoulade
au gratin: fried, crawfish, pepper jack

FRUITS OF THE SEA

mahi mahi, shrimp, scallops, white rice,
rich tomato + andouille stew

SHAREABLES

NEW ORLEANS CRAWFISH BREAD

mozzarella, louisiana spices,
tomatoes, garlic 10.5

OYSTER BAR TRASH

blackened shrimp, lump blue crab,
white rice, lemon butter 16.5

CRAB FRITTERS

avocado-tomatillo salsa verde,
remoulade 8

SHRIMP COCKTAIL

traditional 14.9

FRIED CALAMARI artichoke hearts, jalapeños, sweet red peppers,
marinara + remoulade 12.9

CRAB BRUSCHETTA avocado-tomatillo salsa verde 15.3

BLUE CRAB CAKE lemon butter 15.5

NEW ORLEANS BBQ SHRIMP french bread 13

CRAB + POBLANO FONDUE house made tortilla chips, grilled bread 15

SHRIMP REMOULADE LETTUCE WRAPS pickled red onions, carrots, peanuts 9

HANDHELDS

TWO-HANDED PO-BOYS

french fries, onion strings
shrimp 15 · fish 15.5 · oyster 16.5

FISH TACOS

blackened, pepper jack, avocado
salsa, french fries, onion strings 15.9

BLUE CRAB CAKE SANDWICH

remoulade, french fries,
onion strings 17.5

LANDRY'S GOLD BURGER*

traditionally garnished,
french fries, onion strings 15.5
add bacon 1 · add sliced avocado 1

SPECIALTY FISH + SHELLFISH

BBQ SALMON

brabant potatoes, avocado-tomatillo salsa verde 25

BLACKENED MAHI

creole green beans, dirty rice 23

BLACKENED CATFISH ATCHAFALAYA

crawfish, capers, lemon butter, dirty rice 22

SPECKLED TROUT MEUNIÈRE

creole green beans, dirty rice 26

BLACKENED REDFISH ÉTOUFFÉE

dirty rice 25

SMOKED ONION BUTTER SNAPPER

creole green beans, dirty rice 32

CRAWFISH ÉTOUFFÉE

white rice 17.5

CRAB STUFFED SHRIMP ENBROCHETTE

pepper jack, jalapeños, bacon wrapped,
mornay sauce, dirty rice 19.5

LOUISIANA FRIED

SOUTHERN FRIED CATFISH

french fries, onion strings 15.5

ZATARAIN'S FRIED SHRIMP

eight large, french fries,
onion strings 16

FRESH SHUCKED OYSTERS

french fries, onion strings 19.5

SHRIMP + CATFISH COMBEAUX

french fries, onion strings 19.5

PLATTERS + PASTAS

BROILED SEAFOOD PLATTER

crawfish stuffed flounder, lobster tail, shrimp enbrochette,
oysters, brabant potatoes 29.5

FRIED SEAFOOD PLATTER

shrimp, catfish, oysters, french fries, onion strings 19.9

RED BEANS + CATFISH PLATTER

andouille sausage, white rice 14.9

LANDRY'S FETTUCCINE

blackened chicken or shrimp, mushrooms, tomatoes,
green peas, alfredo sauce 16.9

SHRIMP + TASSO PASTA

smoked ham, caramelized onions, tomatoes, alfredo sauce 22

BEEF + POULTRY

RIBEYE*

14 oz., char-grilled, brabant potatoes, maitre d' butter 36

FILET MIGNON*

8 oz., char-grilled, brabant potatoes, maitre d' butter 34

TOP SIRLOIN*

center-cut, brabant potatoes, maitre d' butter 24.5

LEMON-CHOKE CHICKEN

artichoke hearts, mushrooms, lemon butter, dirty rice 18.5

CLASSIC ADDITIONS

LOADED TWICE BAKED MASH 9

BRABANT POTATOES

tabasco mash ketchup 6

PIMENTO CHEESE GRITS 6

CREOLE GREEN BEANS 7

DIRTY RICE 8

COLD WATER LOBSTER TAIL 12

MIS B'HEAVEN

BANANAS FOSTER CAKE 13.9

the classic flavor of new orleans bananas
foster in our 4-layer spiced cake topped
with brûléed bananas
craveable and shareable

SWAMP POP FLOATS 7

filé root beer + vanilla bean ice cream
or
praline cream soda + vanilla bean ice cream
topped with house made pralines