

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

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

CRAB FRITTERS

avocado-tomatillo salsa verde,
remoulade 8

SHRIMP COCKTAIL

traditional 14.9

LOUISIANA FRIED

SOUTHERN FRIED CATFISH

french fries, onion strings 21.9

ZATARAIN'S FRIED SHRIMP

dozen large, french fries,
onion strings 21.9

½ LB. FRESH SHUCKED OYSTERS

french fries, onion strings 24.9

TWO-HANDED PO-BOYS

french fries, onion strings
shrimp 15 fish 15.5 oyster 16.5

SHRIMP + CATFISH COMBEAUX

french fries, onion strings 22.9

SPECIALTY FISH

BBQ SALMON

brabant potatoes, avocado-
tomatillo salsa verde 25

CRAB STUFFED MAHI

creole green beans 28.5

BLACKENED CATFISH ATCHAFALAYA

crawfish, capers, lemon butter,
creole green beans, dirty rice 24.9

SPECKLED TROUT MEUNIÈRE

creole green beans, dirty rice 26

BLACKENED REDFISH ÉTOUFFÉE

creole green beans, dirty rice 27.5

SMOKED ONION BUTTER SNAPPER

creole green beans, dirty rice 32

SHELLFISH

CRAWFISH ÉTOUFFÉE

white rice 19.5

SMOKED BACON CRUSTED SCALLOPS

pimento cheese grits, lemon butter 34

CRAB STUFFED SHRIMP ENBROCHETTE

pepper jack, jalapeños, bacon wrapped,
mornay sauce, dirty rice 25

BLUE CRAB CAKES

pimento cheese grits,
creole green beans 29.9

BON TEMPS SHRIMP + GRITS

okra stew 21

BROILED LOBSTER TAILS

loaded twice baked mash 35

GRILLED SHRIMP

smoked onion butter, creole green
beans, dirty rice 22

PLATTERS + PASTAS

BROILED SEAFOOD PLATTER

crawfish stuffed flounder, crab cake, lobster tail, shrimp enbrochette,
oysters, brabant potatoes 38

FRIED SEAFOOD PLATTER

shrimp, catfish, oysters, french fries, onion strings 29

RED BEANS + CATFISH PLATTER

andouille sausage, white rice 21

LANDRY'S FETTUCCINE

blackened chicken or shrimp, mushrooms, tomatoes,
green peas, alfredo sauce 19.9

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 26.5

LEMON-CHOKE CHICKEN

artichoke hearts, mushrooms, lemon butter, dirty rice 22

LANDRY'S GOLD BURGER*

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

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