

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-CHOKO 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