

OYSTERS

OYSTERS ON THE HALF SHELL* 12
1/2 dozen

OYSTERS ROCKEFELLER (5) 15.9
spinach • bacon • cream cheese • anisette

✦ DYNAMITE OYSTERS 15.9
zatarain's fried • zesty cream sauce • sriracha

HOT + COLD SHAREABLES

FRIED CALAMARI 12.9
artichoke hearts • jalapeños • sweet red peppers
marinara • remoulade

FRIED ZUCCHINI 9.5
sweet red peppers • jalapeños
lemon pepper parmesan

CRAB, SPINACH + ARTICHOKE DIP 14.5
pico de gallo • house made tortilla chips

BLUE CRAB CAKE 15.5
lump blue crabmeat • lemon butter

SHRIMP COCKTAIL 13.9
traditional

SHRIMP ENBROCHETTE 14.3
seafood stuffed • pepper jack • jalapeños
bacon-wrapped • mornay sauce • onion strings

FIRECRACKER SHRIMP 11.5
tempura fried • creamy sweet chili glaze

SEAFOOD STUFFED MUSHROOMS 11.9
roasted • parmesan cheese
mushroom cream sauce

OYSTER BAR TRASH 15.9
blackened shrimp • lump blue crab
steamed rice • lemon butter

SEAFOOD STUFFED JALAPEÑOS 10.5
seafood stuffing • jalapeño jack
cream cheese • onion strings

FRIED GREEN TOMATOES ACADIANA 9.9
crawfish • andouille cream

NEW ORLEANS CRAWFISH BREAD 12.9
crawfish tails • mozzarella • louisiana spices
tomatoes • garlic

BBQ SHRIMP 13.9
butter • french bread pirogue

GARDEN + KETTLE

LANDRY'S GUMBO
your choice: shrimp + crab | shrimp
cup 7.3 | bowl 9.6

CHICKEN + SAUSAGE GUMBO
cup 7 | bowl 9.3

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 13.9
shrimp 15.5 | salmon 18.5

LANDRY'S CHOPPED SALAD 15.5
blackened chicken or shrimp
artichoke hearts • pepperoncini • tomatoes
cucumbers • red onion • feta vinaigrette

BEEFSTEAK TOMATOES + FRESH MOZZARELLA 9.9
fresh basil • red onion • balsamic glaze

SANDWICHES

served with french fries + onion strings

PO-BOYS
oyster 14.9 | shrimp 13.9 | fish 13.9

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

BLACKENED MAHI SANDWICH 15.9
remoulade

HAPPY HOUR

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

LUNCH BOX

TWO COURSES - 15.5

–STARTER COURSE–

select one

TOSSED SALAD • FRIED ZUCCHINI • BATTERED ONION STRINGS + JALAPEÑOS

–MAIN COURSE–

select one

FRIED FISH + SHRIMP • FRIED SHRIMP • 1/2 PO-BOY & CRAWFISH BISQUE
RED BEANS + RICE PLATTER • GRILLED SHRIMP

TODAY'S CATCH

prepared broiled, or pan seared; with our famous salad bowl, dirty rice + creole green beans lemon pepper or blackening add \$1

✓ SNAPPER 22.5

✓ FLOUNDER 23.5

✓ SALMON FILLET 22.5

✓ REDFISH 21.5

✓ MAHI MAHI 19.5

✓ AHI TUNA* 19.5

✓ CHILEAN SEA BASS 39.5

✓ SPECKLED TROUT 24.5

✓ TILAPIA 15.5

Over The Top

enhance your fresh fish selection with one of our signature toppings

FIRECRACKER SHRIMP 4.5
tempura fried • creamy
sweet chili glaze

CRESCENT CITY 8.5
blackened shrimp • crab
crawfish • lemon butter

SHRIMP SKEWER 6.5
with entrée
fried | blackened | broiled

PONTCHARTRAIN 7.9
lump blue crab • mushrooms
white wine cream sauce

CRAWFISH ETOUFFÉE 7.9
traditional

ACADIANA 6.9
crawfish • corn pico de
gallo • andouille cream

HOUSE SPECIALTIES

served with our famous salad bowl

FRESH CATCH PONTCHARTRAIN 17.5
broiled tilapia • lump blue crab
mushrooms • white wine cream sauce
creole green beans • dirty rice

SHRIMP ENBROCHETTE 18.9
seafood stuffed • pepper jack • jalapeños
bacon wrapped • mornay sauce
dirty rice • creole green beans

COCONUT SHRIMP 21.5
plum sauce

STUFFED FLOUNDER 22.9
seafood stuffing • lemon butter
pimento cheese grits • asparagus

✦ CRACKLIN REDFISH 28
cracklin encrusted • blackened shrimp
lump crab • lemon butter • dirty rice

SOUTHERN FRIED FISH 12.9
french fries • onion strings

SEARED SCALLOPS 32.9
sweet corn fondue • white rice
garlic sautéed spinach
blistered grape tomatoes

CEDAR PLANKED SALMON 23.5
char-grilled • honey dijon sauce
creole green beans • dirty rice

BLACKENED REDFISH ETOUFFÉE 29.5
crawfish • creole green beans • dirty rice

BLACKENED CATFISH ATCHAFALAYA 15.9
lemon butter • capers • crawfish
dirty rice

NEW ORLEANS BBQ SHRIMP 15.9
butter • grilled baguette
seasonal vegetables

SHRIMP FRESCA 19.9
parmesan encrusted shrimp
lump blue crab • pimento cheese grits

LANDRY'S ETOUFFÉE 15.9
your choice: shrimp or crawfish
traditional • white rice

✦ FALL HARVEST MAHI 26
seared • lemon butter • autumn risotto

✦ N'AWLINS SALMON + SHRIMP 29.5
char-grilled salmon • nola bbq butter
fingerling potatoes • bacon collard greens

SHELLFISH

served with our famous salad bowl

SEAFOOD STUFFED SHRIMP 19.9
your choice: fried | broiled

SNOW CRAB 39
drawn butter • salt-crust baked
potato or landry's sweet potato

FRIED OYSTERS 16.5
french fries • onion strings

20 SHRIMP PLATTER 25.5
fried • chilled remoulade • scampi + grilled

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

STEAKS + POULTRY

served with our famous salad bowl

TOP SIRLOIN* 24.9
center-cut sirloin • maître d' butter
salt-crust baked potato or
landry's sweet potato

RIBEYE* 36.5
char-grilled • maître d' butter
salt-crust baked potato or
landry's sweet potato

FILET MIGNON* 33.5
char-grilled • maître d' butter
salt-crust baked potato or
landry's sweet potato

CHICKEN & MUSHROOMS 14.5
mushroom cream sauce
dirty rice • creole green beans

PASTAS + PLATTERS

served with our famous salad bowl

FRIED SEAFOOD PLATTER 18.5
tender fish • seafood stuffed
shrimp • shrimp • oysters

BROILED SEAFOOD PLATTER 19.5
fresh catch pontchartrain • deviled crab
shrimp three ways
broiled | stuffed | scampi

LANDRY'S FETTUCCINE 17.5
blackened chicken or shrimp • mushrooms
tomatoes • green peas • alfredo sauce

HALF + HALF 20.3
crawfish etouffée • fried crawfish tails
steamed white rice

SIDES

ASPARAGUS 6

SALT-CRUSTED BAKED POTATO OR
LANDRY'S SWEET POTATO 4.3

DIRTY RICE 5

GARLIC SAUTÉED SPINACH 5.3
blistered grape tomatoes

CREOLE GREEN BEANS 3

PIMENTO CHEESE GRITS 4

WE ARE PROUD TO SUPPORT LOCAL FARMS, FISHERIES AND BREWERIES
✦ - SEASONALLY INSPIRED

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.