

# "CONGRATULATIONS STEVE & TAMMY!!!"

## CHEF RECOMMENDS

✦ **BOURBON ST. BOUILLABAISSE** 27.9  
redfish • calamari • mussels • crawfish tails  
andouille sausage • provençal sauce

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

## 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

**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

## GARDEN + KETTLE

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

**CRAWFISH BISQUE**  
cup 7.9 | bowl 10.5

**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** 15.9  
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

## three course dining \$20.5

Served with our famous salad bowl + choice  
of Bread Pudding or Crème Brûlée.  
Please no substitutions or split plates.  
Not available on holidays.

### choice of one

**MAHI VERONA**  
parmesan encrusted • sautéed shrimp  
artichokes • roma tomatoes • lemon butter  
asparagus • dirty rice

**PARMESAN CEDAR PLANK SHRIMP**  
broiled • garlic butter • parmesan cheese  
asparagus • pimento cheese grits

**NEW ORLEANS BBQ FISH**  
broiled • butter  
asparagus • pimento cheese grits



WE ARE PROUD TO SUPPORT LOCAL FARMS, FISHERIES AND BREWERIES

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.

## ✦ - SEASONALLY INSPIRED

## TODAY'S CATCH

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

✓ **SNAPPER** 25.5

✓ **FLOUNDER** 23.5

✓ **SALMON FILLET** 24.5

✓ **REDFISH** 23.9

✓ **MAHI MAHI** 24.9

✓ **AHI TUNA\*** 24.5

✓ **CHILEAN SEA BASS** 39.5

✓ **SPECKLED TROUT** 24.5

✓ **TILAPIA** 20

## ..... over the top .....

enhance your fresh fish selection with one of our signature toppings

**FIRECRACKER SHRIMP** 4.5  
tempura fried  
creamy sweet chili glaze

**PONTCHARTRAIN** 7.9  
lump blue crab • mushrooms  
white wine cream sauce

**CRESCENT CITY** 8.5  
blackened shrimp • crab  
crawfish • lemon butter

**CRAWFISH ETOUFFÉE** 7.9  
traditional

**SHRIMP SKEWER** 6.5  
with entrée  
fried | blackened | broiled

**ACADIANA** 6.9  
crawfish • corn pico de  
gallo • andouille cream

## HOUSE SPECIALTIES

served with our famous salad bowl

**FRESH CATCH PONTCHARTRAIN** 25  
broiled tilapia • lump blue crab  
mushrooms • white wine cream sauce  
creole green beans • dirty rice

**SHRIMP ENBROCHETTE** 24.9  
seafood stuffed • pepper jack • jalapeños  
bacon wrapped • mornay sauce  
dirty rice • creole green beans

**STUFFED FLOUNDER** 27  
seafood stuffing • lemon butter  
pimento cheese grits • asparagus

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

**SOUTHERN FRIED FISH** 18.5  
french fries • onion strings

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

**CEDAR PLANKED SALMON** 26.9  
char-grilled • honey dijon sauce  
creole green beans • dirty rice

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

**BLACKENED CATFISH ATCHAFALAYA** 22.9  
lemon butter • capers • crawfish  
dirty rice • creole green beans

**BLUE CRAB CAKES** 29.9  
lemon butter • asparagus  
pimento cheese grits

**NEW ORLEANS BBQ SHRIMP** 21.9  
butter • grilled baguette  
seasonal vegetables

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

**SHRIMP FRESCA** 25.5  
parmesan encrusted shrimp  
lump blue crab • pimento cheese grits

**LANDRY'S ETOUFFÉE** 20.9  
your choice: shrimp or crawfish  
traditional • white rice

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

## SHELLFISH

served with our famous salad bowl

**FRIED SHRIMP** 21.9  
french fries • onion strings

**SEAFOOD STUFFED SHRIMP** 22.5  
your choice: fried | broiled

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

**LOBSTER TAIL** 35.5  
drawn butter • salt-crust baked  
potato or landry's sweet potato

**GRILLED SHRIMP** 20.5  
dirty rice • creole green beans

**FRIED OYSTERS** 23.9  
french fries • onion strings

## STEAKS + POULTRY

served with our famous salad bowl

**TOP SIRLOIN\*** 26.9  
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\*** 33.9  
char-grilled • maître d' butter  
salt-crust baked potato or  
landry's sweet potato

**THE GRAND CHICKEN** 18.5  
char-grilled • dirty rice  
creole green beans

## PASTAS + PLATTERS

served with our famous salad bowl

**FRIED SEAFOOD PLATTER** 27.5  
tender fish • seafood stuffed shrimp  
deviled crab • crispy shrimp • oysters

**BROILED SEAFOOD PLATTER** 29.5  
fresh catch pontchartrain • deviled crab  
shrimp three ways  
broiled | stuffed | scampi

**LANDRY'S FETTUCCINE**  
mushrooms • tomatoes  
green peas alfredo sauce  
chicken 21 | shrimp 21.5

**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

**CREOLE GREEN BEANS** 3

**PIMENTO CHEESE GRITS** 4

**HUSHPUPPIES** 4