

OYSTERS

OYSTERS ON THE HALF SHELL* 10.5
1/2 dozen

OYSTERS ROCKEFELLER 15
cream cheese • spinach • bacon • anisette
1/2 dozen

HOT + COLD SHAREABLES

FRIED CALAMARI 12
artichoke hearts • jalapeños • sweet red peppers
marinara • red pepper remoulade sauce

BLUE CRAB CAKE 14.5
lump blue crab meat • lemon butter

SHRIMP COCKTAIL 13.5
traditional cocktail sauce

CRAB, SPINACH + ARTICHOKE DIP 13.5
pico de gallo • house made tortilla chips

FIRECRACKER SHRIMP 10.5
tempura fried • creamy sweet chili glaze

SEAFOOD STUFFED MUSHROOMS 11.9
roasted • mushroom cream • Parmesan

OYSTER BAR TRASH 15
blackened shrimp • lump blue crab
steamed rice • lemon beurre blanc

FRIED ZUCCHINI 8.9
sweet red peppers • jalapeños
lemon pepper Parmesan

SHRIMP ENBROCHETTE 13.9
seafood stuffed • pepper Jack • jalapeños
bacon wrapped • Mornay sauce • crispy onion strings

CRISPY ONION STRINGS + JALAPEÑOS 8.9
red peppers • ranch dressing

GARDEN + KETTLE

LANDRY'S GUMBO
your choice: seafood • shrimp
cup 7.3 | bowl 9.3

CLAM CHOWDER
traditional New England style with bacon
cup 6.5 | bowl 8.5

CHICKEN + SAUSAGE GUMBO
cup 7 | bowl 9.3

ICEBERG WEDGE SALAD 8
blue cheese dressing • bacon
tomatoes • red onion
add to any entrée 3.5

CAESAR SALAD 8
chicken 13.5 | shrimp 15 | salmon 17.5
add to any entrée 2.3

SEAFOOD SALAD 20
shrimp • lump blue crab • crisp greens
Jerez Sherry vinaigrette

SANDWICHES

served with french fries + onion strings

CRISPY FISH SANDWICH 12.9
panko crusted flounder
vine ripe tomato • remoulade

PO-BOYS 13.9
your choice: oyster • shrimp • fish

LANDRY'S GOLD BURGER* 13
cheddar • traditionally garnished

CRAB CAKE SANDWICH 15.9
remoulade

LUNCH BOX

\$15 LUNCH BOX

—STARTER COURSE—

select one

FRIED ZUCCHINI • TOSSED SALAD • BATTERED ONION STRINGS + JALAPEÑOS

—MAIN COURSE—

select one

FRIED FISH + SHRIMP • SHRIMP SCAMPI • FRIED SHRIMP • CHICKEN ROMANO •
FISH TACOS • SHRIMP REMOULADE • RED BEANS + RICE PLATTER • CRAWFISH ETOUFFÉE •
GRILLED SHRIMP

TODAY'S CATCH

prepared broiled, grilled or pan seared; with our famous salad bowl, rice pilaf + seasonal vegetables

TROUT 21

SALMON FILLET 21.5

SWORDFISH 32

TILAPIA 12

SNAPPER 20.5

CHILEAN SEA BASS 35

REDFISH 20.5

MAHI-MAHI 19.5

FLOUNDER 21

over the top

enhance your fresh fish selection with one of our signature toppings

FIRECRACKER SHRIMP 3.9
tempura fried • creamy
sweet chili glaze

CRESCENT CITY 6.5
blackened shrimp • crab
crawfish • lemon butter

SHRIMP SKEWER 5.5
with entrée
fried • blackened • broiled

PONTCHARTRAIN 7.5
lump blue crab • mushrooms
white wine cream sauce

MELISSA 7.5
sautéed shrimp • scallops
lump blue crab • mushrooms

CRAWFISH ETOUFFÉE 6.5
traditional

HOUSE SPECIALTIES

IPA FISH + CHIPS 14.5
beer battered fillets • french fries • onion strings

CRAWFISH ETOUFFÉE 15
steamed rice

SOUTHERN FRIED FISH 12.9
french fries • onion strings

SHRIMP ENBROCHETTE 18.9
seafood stuffed • pepper Jack
jalapeños • bacon wrapped
Mornay sauce • dirty rice
seasonal vegetables

STUFFED FLOUNDER 22.9
seafood stuffing • lemon butter
crab orzo • asparagus

NEW ORLEANS BBQ SHRIMP 15.5
traditional NOLA BBQ butter
grilled baguette • seasonal vegetables

BLACKENED REDFISH ETOUFFÉE 27.5
crawfish • white rice • seasonal vegetables

SEARED SCALLOPS 31.9
sweet corn fondue • crab orzo • garlic
sautéed spinach • blistered grape tomatoes

FRESH CATCH PONTCHARTRAIN 17.5
broiled tilapia • lump blue crab
mushrooms • white wine cream sauce
rice pilaf • seasonal vegetables

SHRIMP FRESCA 19.5
Parmesan encrusted shrimp • lump blue
crab • crab orzo • seasonal vegetables

CEDAR PLANKED SALMON 23
char-grilled • honey Dijon sauce
rice pilaf • asparagus

SHELLFISH

served with our famous salad bowl

SEAFOOD STUFFED SHRIMP 19.5
your choice: fried • broiled

GRILLED SHRIMP 13.5
dirty rice • seasonal vegetables

FRIED OYSTERS 15.9
french fries • onion strings

ALASKAN KING CRAB 53
drawn butter • salt crusted baked potato

SNOW CRAB 35
drawn butter • salt crusted baked potato

STEAKS + POULTRY

served with our famous salad bowl

TOP SIRLOIN 24.5
center-cut • maître d' butter
salt crusted baked potato

RIBEYE 32
char-grilled • maître d' butter
salt crusted baked potato

CHICKEN + MUSHROOMS 14
mushroom cream sauce
rice pilaf • seasonal vegetables

PASTAS + PLATTERS

served with our famous salad bowl

BROILED SEAFOOD PLATTER 18.9
Fresh Catch Pontchartrain • deviled crab
shrimp three ways - broiled • stuffed • scampi style

COASTAL SEAFOOD PASTA 17.9
shrimp • scallops • mussels • tomatoes
mushrooms • angel hair • garlic herb olive oil

FRIED SEAFOOD PLATTER 17.5
tender fish • seafood stuffed
shrimp • shrimp • oysters

LANDRY'S FETTUCCINE 16.5
blackened chicken or shrimp • mushrooms
tomatoes • green onions • Alfredo sauce

SIDES

ASPARAGUS 6

SALT CRUSTED BAKED POTATO 4.3

GARLIC SAUTÉED SPINACH 4.3
blistered grape tomatoes

DIRTY RICE 5

ALASKAN KING CRAB 20
when accompanied by an entrée

CRAB ORZO 6

GREEN BEANS 3
BBQ butter • red peppers