

OYSTERS

OYSTERS ON THE HALF SHELL* 10.5
1/2 dozen

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

HOT + COLD SHAREABLES

FRIED CALAMARI 12.5
artichoke hearts • jalapeños • sweet red peppers
marinara • red pepper remoulade sauce

FRIED ZUCCHINI 8.9
sweet red peppers • jalapeños
lemon pepper Parmesan

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

BLUE CRAB CAKE 14.5
lump blue crab meat • lemon butter

SHRIMP COCKTAIL 13.5
traditional cocktail sauce

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

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

NEW ORLEANS CRAWFISH BREAD 10.5
crawfish tails • tomatoes • garlic
Louisiana spices • mozzarella

CRISPY ONION STRINGS + JALAPEÑOS 8.9
red peppers • ranch dressing

GARDEN + KETTLE

LANDRY'S GUMBO
your choice: seafood • shrimp
cup 7.3 | bowl 9.6

CLAM CHOWDER
traditional New England style with bacon
cup 6.5 | bowl 8.8

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

SEASONAL CHOPPED SALAD 15.9
chicken • red beets • pears • dried cranberries
apple chips • gorgonzola • candied pecan
baby kale • Jerez Sherry vinaigrette
substitute shrimp 17.9 | substitute salmon 21

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

SANDWICHES

served with french fries + onion strings

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

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

LANDRY'S GOLD BURGER* 13.3
cheddar • traditionally garnished

CRAB CAKE SANDWICH 15.9
remoulade

chef's trilogy

THREE COURSE DINING \$20

Available Sunday through Thursday only, excluding holidays.
Please no substitutions or split plates. Served with our famous
salad bowl + choice of Bread Pudding or Crème Brûlée.

choice of one

MAHI VERONA
Parmesan encrusted • sautéed shrimp
artichokes • roma tomatoes • lemon butter
rice pilaf • asparagus

TILAPIA HEMINGWAY
Parmesan encrusted • lump blue crab
lemon butter • rice pilaf • asparagus

IPA FISH + SHRIMP
3 crispy fillets • 5 fried shrimp
french fries • onion strings

CHEF RECOMMENDS

CRAB STUFFED MAHI 28
light cream sauce
crab orzo • asparagus

TILAPIA BIANCA 23.5
scallops • shrimp • artichoke
hearts • tomatoes • spinach

TODAY'S CATCH

prepared broiled, grilled or pan seared; with our famous salad bowl, rice pilaf + seasonal vegetables
lemon pepper or blackening add \$1

SWORDFISH 25

SALMON FILLET 23.5

CHILEAN SEA BASS 35

SNAPPER 25

REDFISH 23.5

TILAPIA 18

FLOUNDER 21

MAHI MAHI 24

GOLDEN TILEFISH 28.5

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

served with our famous salad bowl

IPA FISH + CHIPS 18.3
beer battered fillets
french fries • onion strings

SNAPPER HEMINGWAY 30.9
Parmesan encrusted • lump blue crab
lemon butter • crab orzo • asparagus

FRESH CATCH PONTCHARTRAIN 24.5
broiled tilapia • lump blue crab
mushrooms • white wine cream sauce
rice pilaf • seasonal vegetables

SHRIMP FRESCA 24.5
Parmesan encrusted shrimp • lump blue crab
crab orzo • seasonal vegetables

SHRIMP ENBROCHETTE 24.5
seafood stuffed • pepper Jack • jalapeños
bacon wrapped • Mornay sauce
dirty rice • seasonal vegetables

BLUE CRAB CAKES 27
lemon butter • rice pilaf • asparagus

CRAWFISH ETOUFFÉE 18.9
steamed rice

NEW ORLEANS BBQ SHRIMP 20.5
NOLA BBQ butter • grilled baguette
seasonal vegetables

STUFFED FLOUNDER 27
seafood stuffing • chive lemon butter
crab orzo • asparagus

SEA BASS MADRID 38
Parmesan encrusted • shrimp • scallops
artichoke hearts • mushroom
Mornay sauce • crab orzo • asparagus

SOUTHERN FRIED FISH 18.3
french fries • onion strings • tartar sauce

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

CEDAR PLANKED SALMON 26
char-grilled • honey Dijon sauce
rice pilaf • asparagus

SHELLFISH

served with our famous salad bowl

FRIED SHRIMP 21.3
french fries • onion strings

SEAFOOD STUFFED SHRIMP 21.9
your choice: fried • broiled

SNOW CRAB 35
drawn butter • salt crusted baked potato

LOBSTER TAIL 33.9
drawn butter • salt crusted baked potato

ALASKAN KING CRAB 55
drawn butter • salt crusted baked potato

FRIED OYSTERS 23
french fries • onion strings

STEAKS + POULTRY

served with our famous salad bowl

TOP SIRLOIN* 26.5
center-cut sirloin • maitre d' butter
salt crusted baked potato

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

FILET MIGNON* 32.9
char-grilled • maitre d' butter
salt crusted baked potato

CHICKEN + MUSHROOMS 18.5
mushroom cream sauce
rice pilaf • seasonal vegetables

PASTAS + PLATTERS

served with our famous salad bowl

FRIED SEAFOOD PLATTER 25.9
tender fish • seafood stuffed shrimp
deviled crab • crispy shrimp • oysters

COASTAL SEAFOOD PASTA 20.9
shrimp • scallops • mussels
tomatoes • mushrooms
angel hair pasta • garlic herb olive oil

BROILED SEAFOOD PLATTER 27.9
Fresh Catch Pontchartrain • deviled crab
shrimp three ways - broiled • stuffed • scampi style

LANDRY'S FETTUCCINE 19.5
blackened chicken or shrimp • mushrooms
tomatoes • green onions • Alfredo sauce

SIDES

ASPARAGUS 6

SALT CRUSTED BAKED POTATO 4.3

DIRTY RICE 5

GARLIC SAUTÉED SPINACH 4.3

LOBSTER TAIL 26
when accompanied by an entrée

CRAB ORZO 6

GREEN BEANS 3

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 wholly owned by Landry's Inc.