

LANDRY'S

SEAFOOD HOUSE

GUMBOS & BISQUES

CREOLE GUMBO

Seafood, shrimp or crawfish, okra, tomatoes
Small **10.99** Large **13.99**

FILÉ GUMBO

Seafood, shrimp or crawfish
Small **10.99** Large **13.99**

CHICKEN & SAUSAGE GUMBO

Small **10.99** Large **13.99**

"CREAM STYLE" CRAWFISH BISQUE

Small **10.99** Large **13.99**

"CREAM STYLE" CRAB BISQUE

Small **10.99** Large **13.99**

CRAWFISH BISQUE

Small **10.99** Large **13.99**

SALADS

CAESAR

Chopped romaine, croutons,
Parmesan cheese, classic dressing
10.99

GRILLED CHICKEN CAESAR

Entrée size with chopped romaine, croutons,
Parmesan cheese, classic dressing
17.99

BLACKENED SHRIMP CAESAR

Entrée size with chopped romaine, croutons,
Parmesan cheese, classic dressing
18.99

LANDRY'S CHOPPED SALAD

Tomato, cucumber, bacon, pepperoncini,
red onion, feta cheese, chives, vinaigrette
10.99

MARKET COBB

Grilled chicken, crumbled blue
cheese, tomato, cucumber, bacon,
egg, ranch dressing
17.99

OLD FASHIONED CHICKEN

Lightly fried, crisp greens, cheddar,
bacon, eggs, croutons, tomatoes,
cucumbers, honey-ranch dressing
18.99

SANDWICHES

Served with fries & slaw

LANDRY'S BURGER

Fresh bakery bun, bacon, cheese,
lettuce, tomato, onion, Creole mayo
18.99

FRIED SEAFOOD PO-BOY

Choice of fresh shrimp, oysters, crawfish
or catfish, "fully dressed" with lettuce,
tomato & po-boy sauce, crisp baguette
18.99

APPETIZERS

Hot

SHRIMP KISSES

Bacon-wrapped, jack cheese,
jalapeño stuffed, BBQ chipotle glaze
16.99

STINGRAYS

Fried jumbo jalapeños stuffed with
whole shrimp & Jack cheese
17.99

SEAFOOD FONDEAUX

Shrimp, crawfish & mushrooms
baked in sherry cream sauce,
topped with blackened oysters
21.99

OYSTER BAR TRASH

Blackened Shrimp, crabmeat,
steamed rice, lemon butter
19.99

FRIED CALAMARI

Tossed in Parmesan with
marinara sauce, peppers,
onion strings & remoulade
16.99

CRAB & SPINACH DIP

Tostada chips, pico de gallo
18.99

OYSTERS ROCKEFELLER

Baked with creamy spinach, bacon
18.99

CHAR-GRILLED OYSTERS

Garlic butter & Parmesan gratin
1/2 DOZ
17.99

Cold

OYSTERS ON THE HALF SHELL

1/2 Doz **16.99**
Doz **25.99**

BOILED "PEEL & EAT" SHRIMP

A dozen big'uns, served chilled
17.99

SHRIMP COCKTAIL

Cocktail sauce, remoulade
19.99

"PEEL & EAT" SHRIMP & OYSTERS

A half dozen "peel & eats" & a half
dozen oysters on the half shell
24.99

ACADIANA SPECIALS

LANDRY'S FETTUCCINE

Blackened chicken or shrimp,
mushrooms, tomatoes, green
onions, Creole Alfredo sauce
25.99

REDFISH CHARLIE

Broiled or blackened with crabmeat,
capers, lemon butter, dirty rice
34.99

CRAWFISH ÉTOUFFÉE

"Lafayette style," white or dirty rice
23.99

CRAWFISH ½ & ½

Crawfish étouffée, fried crawfish
tails, white or dirty rice
23.99

BOURBON STREET PASTA

Blackened shrimp, crab, andouille sausage,
fettuccine, Cajun cream sauce
28.99

ATCHAFALAYA BLACKENED CATFISH

Crawfish, lemon butter, dirty rice
25.99

CATFISH RED BEANS & RICE

Grilled andouille sausage
22.99

FRIED SEAFOOD

Served with fries & slaw

SHRIMP (8)
24.99

CATFISH (2)
23.99

SHRIMP & CATFISH
29.99

BROILED SEAFOOD

Served with vegetable kabob & dirty rice

PAN-BROILED SHRIMP

Basted with garlic butter
24.99

SHRIMP & SALMON KABOB

Grilled skewer of shrimp & salmon,
squash, onions, bell peppers,
dirty rice, lemon butter
24.99

BON TEMPS MIXED GRILL

Our featured fish, lemon butter
& crawfish, stuffed shrimp,
broiled shrimp, scallops &
a crab cake, dirty rice
36.99

FRESH FISH MARKET

BROILED | BLACKENED | PAN SEARED

Served with House or Caesar salad and dirty rice

We pride ourselves on serving the best fish available.
Your server will explain today's features, market
selections and specials. All of our fresh fish are hand
selected, filleted in-house and true to their name.

LAGNIAPPE

Add "a little something extra" to your fresh fish selection **11.99**

LANDRY'S

Shrimp, scallops, mushrooms,
tomatoes, white wine butter

CRAWFISH ÉTOUFFÉE

Crawfish, Cajun cream, holy trinity

SEAFOOD STUFFING

Blue point crab, shrimp & fish
stuffing, lemon butter, capers

LOUISIANNE

Rich sherry cream,
shrimp, crabmeat

STEAKS & CHICKEN

12 OZ RIBEYE

Baked or sweet potato
37.99

10 OZ TOP SIRLOIN

Baked or sweet potato
28.99

CHICKEN EVANGELINE

Grilled chicken breast, creamy spinach, red bell
peppers, cilantro, melted Jack cheese, dirty rice
28.99

ADD CRAB CAKE

14.99

ADD A SHRIMP SKEWER

Broiled, Blackened, or Fried Shrimp
9.99

SIDES

COLESLAW
4.99

RED BEANS & RICE
With sausage
9.99

ONION STRINGS
6.99

FRENCH FRIES
6.99

CREOLE GREEN BEANS
7.99

BAKED SWEET POTATO
6.99

DIRTY RICE
5.99

HOUSE SALAD
8.99

BAKED POTATO
6.99

DINE. EARN. REDEEM. Ask your server about the



Landry's Select Club
DINING - HOSPITALITY - ENTERTAINMENT - GAMING

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

There may be a risk associated with consuming raw shellfish as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood or have other immune disorders, you should eat these products fully cooked.

Wine List

	Glass	Bottle		Glass	Bottle
SPARKLING			CABERNET SAUVIGNON		
CHANDON BRUT ROSÉ (187ML), CALIFORNIA	15		ALEXANDER VALLEY VINEYARDS, ALEXANDER VALLEY		56
JCB 'NO. 21' SPARKLING WINE, BURGUNDY		64	FRANCISCAN, NAPA		65
KORBEL BRUT (187ML), CALIFORNIA	10		ALTA VISTA CLASSIC, MENDOZA	11	43
MASCHIO PROSECCO (187ML), ITALY	11		JORDAN VINEYARDS & WINERY, ALEXANDER VALLEY		145
SAUVIGNON BLANC			JOSH CELLARS, CALIFORNIA	11	43
CAKEBREAD CELLARS, NAPA		76	RAYMOND 'SOMMELIER SELECTION', NORTH COAST		66
KIM CRAWFORD, MARLBOROUGH	13	52	MERLOT		
RODNEY STRONG 'CHARLOTTE'S HOME', SONOMA		56	DECOY BY DUCKHORN, SONOMA		55
THE CROSSINGS, NEW ZEALAND	12	47	FREEMARK ABBEY, NAPA		84
PINOT GRIGIO			GRAYSON, CALIFORNIA	10	39
KRIS 'ARTIST CUVEE', VENETO	10	39	RODNEY STRONG, CALIFORNIA	15	59
LUNARDI, VENETO	11	43	PINOT NOIR		
SANTA MARGHERITA, ALTO ADIGE		63	BOGLE, CALIFORNIA	11	43
TOMMASI 'LE ROSSE', VENETO		50	CHERRY PIE, CALIFORNIA	12	48
CHARDONNAY			INTERESTING REDS		
CAKEBREAD CELLARS, NAPA		95	7 DEADLY ZINS RED ZINFANDEL, LODI		37
FOUR VINES 'NAKED', SANTA BARBARA	10	39	ALTA VISTA MALBEC, MENDOZA	11	43
GLASS MOUNTAIN, CALIFORNIA	10	39	CONUNDRUM RED BLEND, CALIFORNIA		45
JORDAN VINEYARDS & WINERY, RUSSIAN RIVER		82	D'ARENBERG 'THE STUMP JUMP' SHIRAZ, MCLAREN VALE		40
KENDALL-JACKSON 'VINTNER'S RESERVE', CALIFORNIA		48			
SONOMA-CUTRER, RUSSIAN RIVER	15	59			
INTERESTING WHITES					
GEMMA DI LUNA MOSCATO (187ML), ITALY	12				
BERINGER WHITE ZINFANDEL, CALIFORNIA	9	35			
CHLOE ROSÉ, CENTRAL COAST	10	39			

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FRENCH QUARTER FAVORITES



N'AWLINS PUNCH

Bayou Spiced & Malibu Coconut Rums, banana Liqueur, peach schnapps, with tropical fruit juices

DEEP SEA LEMONADE

Tito's Handmade Vodka, blue curacao, pineapple juice & lemonade

SWAMP WATER

Malibu Coconut Rum, banana liqueur, blue curacao & fruit juices, topped with dark rum

HURRICANE

Bacardi Superior, Captain Morgan Spiced & Myers's Dark Rums, with Hurricane Mix

LOUISIANA SUNSET

Absolut Apeach Vodka, peach schnapps, sour apple liqueur with lemonade & orange juice, topped with raspberry liqueur

SOUTHERN HOSPITALI'TEA'

Bayou Silver Rum, Grey Goose Citron Vodka, Bombay Gin, Cazadores Blanco Tequila, Bayou Satsuma Orange Liqueur, sweet tea

Lake Charles Specialties

CAJUN MARY

Our homemade Bloody Mary mix with Tito's Handmade Vodka

FROZEN MARGARITA

Our premium frozen margarita

CRESCENT CITY SWIRL

Frozen swirl of raspberry liqueur, frozen hurricane & frozen margarita, topped with melon liqueur

FROZEN HURRICANE

Bacardi Superior, Captain Morgan Spiced & Myers's Dark Rums, with Hurricane mix