

LANDRY'S®

SEAFOOD HOUSE

GUMBOS & BISQUES

CREOLE GUMBO

Seafood, shrimp or crawfish, okra, tomatoes
Small 11.99 | Large 14.99

FILÉ GUMBO

Seafood, shrimp or crawfish
Small 11.99 | Large 14.99

CHICKEN & SAUSAGE GUMBO

Small 11.99 | Large 14.99

“CREAM STYLE” CRAWFISH BISQUE

Small 11.99 | Large 14.99

“CREAM STYLE” CRAB BISQUE

Small 11.99 | Large 14.99

CRAWFISH BISQUE

Small 11.99 | Large 14.99

SALADS

CAESAR

Chopped romaine, croutons,
Parmesan cheese, classic dressing 11.99

GRILLED CHICKEN CAESAR

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

BLACKENED SHRIMP CAESAR

Entrée size with chopped romaine, croutons,
Parmesan cheese, classic dressing 19.99

LANDRY'S CHOPPED SALAD

Tomato, cucumber, bacon, pepperoncini,
red onion, feta cheese, chives, vinaigrette 11.99

MARKET COBB

Grilled chicken, crumbled blue
cheese, tomato, cucumber, bacon,
egg, ranch dressing 18.99

OLD FASHIONED CHICKEN

Lightly fried, crisp greens, cheddar,
bacon, eggs, croutons, tomatoes,
cucumbers, honey-ranch dressing 19.99

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 19.99

DINE. EARN. REDEEM.

Ask your server about the



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.

APPETIZERS

HOT

SHRIMP KISSES

Bacon-wrapped,
jack cheese,
jalapeño stuffed,
BBQ chipotle glaze 17.99

SEAFOOD FONDEAUX

Shrimp, crawfish &
mushrooms baked in sherry
cream sauce, topped with
blackened oysters 22.99

FRIED CALAMARI

Tossed in Parmesan
with marinara sauce,
peppers, onion strings
& remoulade 17.99

OYSTERS ROCKEFELLER

Baked with creamy spinach, bacon 19.99

CHAR-GRILLED OYSTERS

Garlic butter & Parmesan gratin
1/2 DOZ 18.99

STINGRAYS

Fried jumbo jalapeños
stuffed with whole
shrimp & Jack cheese 17.99

OYSTER BAR TRASH

Blackened Shrimp,
crabmeat, steamed rice,
lemon butter 20.99

CRAB & SPINACH DIP

Tostada chips,
pico de gallo 19.99

N'AWLINS CRAB CAKES

Topped with crawfish
lemon butter 19.99

COLD

BOILED

“PEEL & EAT” SHRIMP

A dozen big'uns, served chilled 18.99

OYSTERS ON THE HALF SHELL

1/2 DOZ 17.99 | DOZ 26.99

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 26.99

CRAWFISH ÉTOUFFÉE

“Lafayette style,” white or dirty rice 24.99

CRAWFISH ½ & ½

Crawfish étouffée, fried crawfish
tails, white or dirty rice 24.99

ATCHAFALAYA BLACKENED CATFISH

Crawfish, lemon butter,
dirty rice 26.99

REDFISH CHARLIE

Broiled or blackened with crabmeat,
capers, lemon butter, dirty rice 35.99

BOURBON STREET PASTA

Blackened shrimp, crab, andouille sausage,
fettuccine, Cajun cream sauce 29.99

CATFISH

RED BEANS & RICE

Grilled andouille sausage, catfish strips 23.99

FISH OUR WAY

Served with your choice of a House or Caesar salad

FRENCH QUARTER SALMON

Blackened shrimp, mushrooms,
artichoke hearts lemon basil cream,
creole green beans 35.99

SNAPPER PONTCHARTRAIN

Shrimp, crawfish, crabmeat,
mushrooms, brown butter wine sauce,
dirty rice 35.99

BAYOU STUFFED CATFISH

Blackened catfish, shrimp stuffing,
caper lemon butter sauce,
dirty rice 33.99

STUFFED

FLOUNDER LA SALLE

Seafood stuffed blackened flounder,
shrimp & crawfish, Cajun cream,
dirty rice 33.99

FISH YOUR WAY

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.

BROILED SEAFOOD

Served with vegetable kabob & dirty rice

PAN-BROILED SHRIMP

Basted with garlic butter 25.99

SHRIMP & SALMON KABOB

Grilled skewer of shrimp & salmon,
squash, onions, bell peppers,
lemon butter 25.99

BON TEMPS MIXED GRILL

Our featured fish, lemon butter & crawfish,
stuffed shrimp, broiled shrimp,
scallops & a crab cake 37.99

N'AWLINS CRAB CAKES

Topped with crawfish lemon butter
25.99

FRIED SEAFOOD

Served with fries & slaw

SHRIMP (8) 25.99

CATFISH (2) 24.99

SHRIMP & CATFISH 30.99

SEAFOOD PLATTER

Catfish, shrimp, oysters,
stuffed crab, stuffed shrimp 32.99

BEER BATTERED FISH & FRIED SHRIMP

Alaskan cod, shrimp 23.99

STEAKS & CHICKEN

12 OZ RIBEYE

Baked or sweet potato 37.99

10 OZ TOP SIRLOIN

Baked or sweet potato 29.99

ADD CRAB CAKE 14.99

ADD A SHRIMP SKEWER 10.99

CHICKEN EVANGELINE

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

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

SIDES

COLESLAW 4.99

FRENCH FRIES 6.99

ONION STRINGS 6.99

DIRTY RICE 5.99

RED BEANS & RICE 9.99

With sausage

CREOLE GREEN BEANS 7.99

HOUSE SALAD 8.99

BAKED POTATO 6.99

BAKED SWEET POTATO 6.99

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 Rum



WINE LIST

SPARKLING

GLASS BOTTLE

Chandon Brut Rosé (187ml), California 15
 Jcb 'No. 21' Sparkling Wine, Burgundy 64
 Korbel Brut (187ml), California 10
 Maschio Prosecco (187ml), Italy 11

SAUVIGNON BLANC

Cakebread Cellars, Napa 76
 Kim Crawford, Marlborough 13 52
 Rodney Strong 'Charlotte's Home', Sonoma 56
 The Crossings, New Zealand 12 47

PINOT GRIGIO

Kris 'Artist Cuvee', Veneto 10 39
 Lunardi, Veneto 11 43
 Santa Margherita, Alto Adige 63
 Tommasi 'Le Rosse', Veneto 50

CHARDONNAY

Cakebread Cellars, Napa 95
 Four Vines 'Naked', Santa Barbara 10 39
 Glass Mountain, California 10 39
 Jordan Vineyards & Winery, Russian River 82
 Kendall-Jackson 'Vintner's Reserve', California 48
 Sonoma-Cutrer, Russian River 15.5 61

INTERESTING WHITES

Gemma di Luna Moscato (187ML), Italy 12
 Beringer White Zinfandel, California 9.5 37
 Chloe Rosé, Central Coast 10 39

CABERNET SAUVIGNON

Alexander Valley Vineyards, Alexander Valley 56
 Franciscan, Napa 65
 Alta Vista Classic, Mendoza 11 43
 Jordan Vineyards & Winery, Alexander Valley 145
 Josh Cellars, California 11 43
 Raymond 'Sommelier Selection', North Coast 66

MERLOT

Decoy by Duckhorn, Sonoma 55
 Freemark Abbey, Napa 84
 Grayson, California 10 39
 Rodney Strong, California 15 59

PINOT NOIR

Bogle, California 11 43
 Cherry Pie, California 12 48

INTERESTING REDS

7 Deadly Zins Red Zinfandel, Lodi 37
 Alta Vista Malbec, Mendoza 11.5 45
 Conundrum Red Blend, California 45
 D'arenberg 'The Stump Jump' Shiraz, McLaren Vale 40