

# LANDRY'S®

## SEAFOOD HOUSE

### GUMBOS & BISQUES

#### CREOLE GUMBO

Seafood, shrimp or crawfish, okra, tomatoes  
Small **9.99** Large **13.99**

#### FILÉ GUMBO

Seafood, shrimp or crawfish  
Small **9.99** Large **13.99**

#### CHICKEN & SAUSAGE GUMBO

Small **9.99** Large **13.99**

#### “CREAM STYLE” CRAWFISH BISQUE

Small **9.99** Large **13.99**

#### “CREAM STYLE” CRAB BISQUE

Small **9.99** Large **13.99**

#### CRAWFISH BISQUE

Small **9.99** Large **13.99**

### SALADS

#### CAESAR

Chopped romaine, croutons,  
Parmesan cheese, classic dressing  
**9.99**

#### GRILLED CHICKEN CAESAR

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

#### BLACKENED SHRIMP CAESAR

Entree 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  
**9.99**

#### 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  
**17.99**

### SANDWICHES

*Served with fries & slaw*

#### LANDRY'S BURGER

Fresh bakery bun, bacon, cheese,  
lettuce, tomato, onion, Creole mayo  
**17.99**

#### 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  
**15.99**

#### SEAFOOD FONDEAUX

Shrimp, crawfish & mushrooms  
baked in sherry cream sauce,  
topped with blackened oysters  
**19.99**

#### OYSTER BAR TRASH

Blackened Shrimp, crabmeat,  
steamed rice, lemon butter  
**18.99**

#### FRIED CALAMARI

Tossed in Parmesan with marinara  
sauce & remoulade  
**15.99**

#### CRAB & SPINACH DIP

Tostada chips, pico de gallo  
**18.99**

#### OYSTERS ROCKEFELLER

Baked with creamy spinach, bacon  
**17.99**

#### CHAR-GRILLED OYSTERS

Garlic butter & Parmesan gratin  
1/2 DOZ  
**16.99**

#### Cold

#### OYSTERS ON THE HALF SHELL

1/2 Doz **15.99**  
Doz **22.99**

#### BOILED “PEEL & EAT” SHRIMP

A dozen big'uns, served chilled  
**16.99**

#### SHRIMP COCKTAIL

Cocktail sauce, remoulade  
**18.99**

#### “PEEL & EAT” SHRIMP & OYSTERS

A half dozen “peel & eats” & a half  
dozen oysters on the half shell  
**19.99**

### 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  
**21.99**

#### CRAWFISH ½ & ½

Crawfish étouffée, fried crawfish  
tails, white or dirty rice  
**21.99**

#### BOURBON STREET PASTA

Blackened shrimp, crab, andouille sausage,  
fettuccine, Cajun cream sauce  
**26.99**

#### ATCHAFALAYA BLACKENED CATFISH

Crawfish, lemon butter, dirty rice  
**23.99**

#### CATFISH RED BEANS & RICE

Grilled andouille sausage  
**19.99**

### FRIED SEAFOOD

*Served with fries & slaw*

#### SHRIMP (8)

**21.99**

#### CATFISH (2)

**21.99**

#### SHRIMP & CATFISH

**27.99**

### BROILED SEAFOOD

*Served with vegetable kabob & dirty rice*

#### PAN-BROILED SHRIMP

Basted with garlic butter  
**23.99**

#### SHRIMP & SALMON KABOB

Grilled skewer of shrimp & salmon,  
squash, onions, bell peppers,  
dirty rice, lemon butter  
**22.99**

#### BON TEMPS MIXED GRILL

Our featured fish, lemon butter  
& crawfish, stuffed shrimp,  
broiled shrimp, scallops &  
a crab cake, dirty rice  
**35.99**

### LAGNIAPPE

Add “a little something extra” to your fresh fish selection **9.99**

#### 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  
**27.99**

#### ADD A SHRIMP SKEWER

Broiled, Blackened, or Fried Shrimp  
**9.99**

### SIDES

#### COLESLAW

**3.99**

#### RED BEANS & RICE

With sausage  
**9.99**

#### ONION STRINGS

**6.99**

#### FRENCH FRIES

**6.99**

#### CREOLE GREEN BEANS

**6.99**

#### BAKED SWEET POTATO

**6.99**

#### DIRTY RICE

**4.99**

#### HOUSE SALAD

**7.99**

#### 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
<b>SPARKLING</b>		
CHANDON BRUT ROSÉ (187ML), CALIFORNIA	15	
JCB 'NO. 21' SPARKLING WINE, BURGUNDY		60
KORBEL BRUT (187ML), CALIFORNIA	10	
MASCHIO PROSECCO (187ML), ITALY	10	
<b>SAUVIGNON BLANC</b>		
CAKEBREAD CELLARS, NAPA		75
KIM CRAWFORD, MARLBOROUGH	11	39
RODNEY STRONG 'CHARLOTTE'S HOME', SONOMA		39
THE CROSSINGS, NEW ZEALAND	12	47
<b>PINOT GRIGIO</b>		
KRIS 'ARTIST CUVÉE', VENETO	10	39
LUNARDI, VENETO	11	39
SANTA MARGHERITA, ALTO ADIGE		63
TOMMASI 'LE ROSSE', VENETO		45
<b>CHARDONNAY</b>		
CAKEBREAD CELLARS, NAPA		90
FOUR VINES 'NAKED', SANTA BARBARA	10	39
GLASS MOUNTAIN, CALIFORNIA	10	39
JORDAN VINEYARDS & WINERY, RUSSIAN RIVER		82
KENDALL-JACKSON 'VINTNER'S RESERVE', CALIFORNIA		40
SONOMA-CUTRER, RUSSIAN RIVER	14	55
<b>INTERESTING WHITES</b>		
MIONETTO 'DOLCE' MOSCATO D' ASTI (187ML), ITALY	12	
BERINGER WHITE ZINFANDEL, CALIFORNIA	9	35
CHLOE ROSÉ, CENTRAL COAST	10	39

	Glass	Bottle
<b>CABERNET SAUVIGNON</b>		
ALEXANDER VALLEY VINEYARDS, ALEXANDER VALLEY		48
DARK HORSE, CALIFORNIA	10	35
FRANCISCAN, NAPA		65
JORDAN VINEYARDS & WINERY, ALEXANDER VALLEY		135
JOSH CELLARS, CALIFORNIA	11	43
RAYMOND 'SOMMELIER SELECTION', NORTH COAST		60
<b>MERLOT</b>		
CASA LAPOSTOLLE, CHILE		36
DECOY BY DUCKHORN, SONOMA		55
FREEMARK ABBEY, NAPA		48
GRAYSON, CALIFORNIA	10	39
RODNEY STRONG, CALIFORNIA	12	50
<b>PINOT NOIR</b>		
A BY ACACIA, CARNEROS		51
BOGLE, CALIFORNIA	10	39
COPPOLA 'VOTRE SANTE', CALIFORNIA	11	43
SURH LUCHTEL CELLARS, SONOMA COAST		60
<b>INTERESTING REDS</b>		
7 DEADLY ZINS RED ZINFANDEL, LODI		37
ALTA VISTA MALBEC, MENDOZA	10	39
CONUNDRUM RED BLEND, CALIFORNIA		45
D'ARENBERG 'THE STUMP JUMP' SHIRAZ, MCLAREN VALE		29

DINE. EARN. REDEEM. Ask your server about the



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

## 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