

HAPPY HOUR

MONDAY - THURSDAY 3 - 6PM
FRIDAY 3 - 5:30PM

Drink Menu

BOTTLED BEER

\$4 DOMESTIC BOTTLE

Bud Light, Budweiser
Coors Light, Michelob Ultra
Michelob Ultra Zero (n/a), Miller Lite

\$5 IMPORT/CRAFT BOTTLE

Angry Orchard Hard Cider Crisp Apple, Corona Extra
Dos Equis Lager, Heineken
Heineken 0.0 N/A, Karbach Hopadillo IPA,
Modelo Especial, New Belgium Voodoo Ranger Juicy Haze IPA,
Sam Adams Boston Lager, Stella Artois

SPIRITS

\$5 SELECT SPIRITS

Vodka, Gin, Rum, Tequila, Bourbon, Scotch

\$7 PREMIUM SPIRITS

Tito's Handmade Vodka, Bombay Gin, Sauza Gold Tequila,
Bacardi Light Rum, Bulleit Bourbon, Dewar's Scotch

additional charge will apply for Martinis + Rocks pours

WINES

\$5 SELECT GLASS

Proverb Chardonnay
Line 39 Sauvignon Blanc
Caposaldo Pinot Grigio
Chateau Ste. Michelle Riesling
Hayes Ranch Cabernet Sauvignon
Fetzer Merlot
Dona Paula Paula Malbec

\$7 PREMIUM GLASS

Franciscan Chardonnay
Luccio Moscato
Story Point Cabernet Sauvignon
Estancia Merlot
Banshee Pinot Noir

COCKTAILS

\$7 SELECT COCKTAILS

Mango Mojito
Mai Tai
Captain's Punch
Classic Margarita (rocks or frozen)

\$8 PREMIUM COCKTAILS

Raspberry Lemon Drop
Pomegranate Martini
Sparkling Lavender
Old Fashioned

AVAILABLE IN THE BAR + PATIO ONLY.

Not available on select holidays and holiday weekends.

HAPPY HOUR

MONDAY - THURSDAY 3 - 6PM

FRIDAY 3 - 5:30PM

AVAILABLE WITH MINIMUM BEVERAGE PURCHASE OF \$3.5 PER PERSON.
NOT AVAILABLE FOR CARRYOUT • NOT VALID ON HOLIDAYS

Food Menu

\$7

FRIED ZUCCHINI

lemon pepper parmesan, ranch dressing

SHRIMP COCKTAIL

shrimp, traditionally garnished

FRIED PICKLES

ranch dressing

\$8

CRAB, SPINACH + ARTICHOKE DIP

housemade tortilla chips, pico de gallo

COCONUT SHRIMP

onion strings, plum sauce

FRIED CALAMARI

artichoke hearts, jalapeños, sweet red peppers,
marinara + remoulade sauce

\$9

SHRIMP + CRAB CAKE

fire roasted corn pico de gallo,
roasted red pepper sauce

SMASH BURGER

american cheese, traditionally garnished,
french fries

OYSTERS ON THE HALF SHELL*

oysters, cocktail sauce, horseradish

\$10

SEAFOOD STUFFED JALAPEÑOS

fried golden, ranch dressing

BLACKENED FISH TACOS

pepper jack, shredded cabbage, avocado salsa,
pico de gallo, firecracker sauce, french fries

SHRIMP ENBROCHETTE

seafood stuffing, pepper jack, jalapeños,
bacon-wrapped, onion strings

* Items may be cooked to order, are served raw or undercooked, or contain raw or uncooked ingredients. Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

LANDRY'S
SEAFOOD HOUSE

SUGA 9/1/2026