

SHAREABLES



SHRIMP ENBROCHETTE

seafood stuffing, pepper jack, jalapeños,
bacon-wrapped, mornay sauce
(3) 12.5 | (5) 19.5

SHRIMP COCKTAIL

traditionally garnished
(6) 16.9 | (8) 19.9

FRIED CALAMARI

artichoke hearts, jalapeños,
sweet red peppers, marinara + remoulade
sm 10.5 | lg 17.9

FRIED ZUCCHINI

sweet red peppers, jalapeños,
lemon pepper-parmesan, ranch dressing
sm 8.5 | lg 13.5

SHRIMP + CRAB CAKE

fire roasted corn pico de gallo,
roasted red pepper sauce 18.5

NEW ORLEANS CRAWFISH BREAD

crawfish tails, mozzarella,
louisiana spices, tomatoes, garlic 16.5

CRAB, SPINACH + ARTICHOKE DIP

housemade tortilla chips, pico de gallo
sm 9.5 | lg 18.5

OYSTER BAR TRASH

blackened shrimp, crabmeat,
white rice, lemon butter 21.5

FRIED ALLIGATOR

remoulade sauce, onion strings 18.9

SEAFOOD STUFFED JALAPEÑOS

fried golden, ranch dressing
(3) 14.9 | (5) 18.9

FRIED PICKLES

ranch dressing 11.9

OYSTERS



ON THE HALF SHELL*

1/2 dz 16.5 | dz 32

LANDRY'S AU GRATIN

cheesy crawfish stuffing 23.5

FIRE ROASTED

herb butter, parmesan,
grilled bread 22.5

HARVEST + HEARTH



CAESAR SALAD

traditionally garnished 10.5

LANDRY'S HOUSE SALAD

cucumbers, tomatoes, carrots,
balsamic honey mustard 7.5
add to any entrée 4.99

ICEBERG WEDGE SALAD

red onion, bacon, tomatoes,
blue cheese dressing 11.9

SHRIMP, CRAB + AVOCADO SALAD

tomatoes, egg, pico de gallo 28.5

THE CAPTAIN'S GUMBO

hearty portion with shrimp,
crab + crawfish, white rice 25.5

CRAWFISH BISQUE

cup 8 | bowl 11

LANDRY'S GUMBO

your choice: shrimp, shrimp + crab,
or chicken + sausage cup 9.5 | bowl 12.9

COMPLEMENT ANY SALAD

herb crusted chicken 8.5
grilled shrimp 8.5 | grilled salmon 15.5

STACKED + PACKED



served with french fries

DAILY FISH SANDWICH

ask your server for today's fish;
traditionally garnished, remoulade sauce 17.9

LANDRY'S SMASH BURGER

two patties, cheddar, pickles,
lettuce, tomato, red onion 18.25
add bacon 2 | add avocado 2

PO-BOYS

choice of crawfish, catfish or shrimp;
lettuce, tomato, remoulade sauce 19

SEAFOOD TACOS

choice of blackened fish or blackened shrimp;
pepper jack, shredded cabbage, avocado salsa,
pico de gallo, firecracker sauce 19.9

GENERAL MANAGER - ROBERT HARVEY · EXECUTIVE CHEF - CHARLES FORMAN

*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Not all ingredients are listed, please advise your server if you have any allergy concerns. For convenience, a Suggested Gratuity of 18% will show on guest checks for banquet events and parties of 8 more. The amount of gratuity is always discretionary. Feel free to increase or decrease the suggested gratuity amount based on your dining experience.

OFF THE HOOK

broiled or pan seared | served with seasonal sides | add lemon pepper or blackening 1

CATFISH 25.9	REDFISH 26.9	SNAPPER 37.9
SALMON 26.5	MAHI MAHI 31.5	SEA BASS 44.9

LAGNIAPPE

and to top it off... "a little something extra"

PONTCHARTRAIN lump crab, mushrooms, white wine cream sauce 13	CRESCENT CITY blackened shrimp, crawfish, lump crab, lemon butter 12	CRAWFISH ÉTOUFFÉE traditional 9.9
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COMPLEMENT ANY ENTREE WITH A LANDRY'S HOUSE SALAD FOR 4.99

CREOLE CHOPHOUSE

TOP SIRLOIN* 8oz, char-grilled, maître d' butter, loaded baked potato 26.5	SURF + TURF* 8oz top sirloin, 4oz lobster tail, loaded baked potato 45
FILET MIGNON* 7oz, char-grilled, maître d' butter, loaded baked potato 42	CHICKEN + MUSHROOMS white wine cream sauce, rice pilaf, seasonal vegetables 23.5

FRENCH QUARTER FAVORITES

CATFISH ATCHAFALAYA blackened crawfish, capers, lemon butter, dirty rice, seasonal vegetables 27.9	CATFISH, RED BEANS + RICE andouille sausage 25
BLACKENED REDFISH ÉTOUFFÉE dirty rice, seasonal vegetables 32.5	JAMBALAYA shrimp, chicken, andouille, creole rice 25.5
	CRAWFISH ÉTOUFFÉE white rice 23.9

BIG EASY FLAVOR

BROILED SEAFOOD PLATTER tilapia pontchartrain with lump crab + mushrooms, stuffed shrimp, scallops, shrimp, stuffed crab, rice pilaf 35.5	FRIED SHRIMP hushpuppies, french fries, coleslaw (8) 19.5 (12) 26.5	GULF COAST CLASSIC crawfish étouffée, andouille, blackened redfish, red beans, white rice 35.5
ST. ARNOLD'S IPA FISH + CHIPS beer battered cod, french fries, hushpuppies, coleslaw 24.5	SOUTHERN FRIED CATFISH hushpuppies, french fries, coleslaw sm 20.5 lg 24.9	LOBSTER TAIL loaded baked potato 51
CEDAR PLANKED SALMON char-grilled, honey dijon sauce, dirty rice, seasonal vegetables 29.9	PENNE ALFREDO blackened chicken or shrimp, parmesan cream sauce, peas, tomatoes 23.5	
CRESCENT CITY SNAPPER blackened shrimp, lump crab, crawfish, seasonal vegetables, dirty rice 45	COASTAL SEAFOOD PASTA shrimp, scallops, mussels, tomatoes, mushrooms, creamy garlic-herb sauce 25.5	
HALF + HALF CRAWFISH 1/2 étouffée, 1/2 fried, white rice 18.5	FRIED SEAFOOD PLATTER catfish, shrimp, oysters, stuffed shrimp, hushpuppies, french fries, coleslaw 33.5	
SIGNATURE FISH PONTCHARTRAIN broiled tilapia, mushrooms, lump crab, white wine cream sauce, rice pilaf, seasonal vegetables 27.9		

SIDES +6

- LOADED BAKED POTATO
- SEASONAL VEGETABLES
- COLESLAW
- RED BEANS + RICE
- RICE PILAF
- SAUTÉED MUSHROOMS + ONIONS
- HUSHPUPIES