

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
18.99

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
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
18.99

FRIED CALAMARI

Tossed in Parmesan with
marinara sauce, peppers,
onion strings & remoulade
15.99

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 **23.99**

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
23.99

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
22.99

CRAWFISH ½ & ½

Crawfish étouffée, fried crawfish
tails, white or dirty rice
22.99

BOURBON STREET PASTA

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

ATCHAFALAYA BLACKENED CATFISH

Crawfish, lemon butter, dirty rice
24.99

CATFISH RED BEANS & RICE

Grilled andouille sausage
21.99

FRIED SEAFOOD

Served with fries & slaw

SHRIMP (8)

23.99

CATFISH (2)

22.99

SHRIMP & CATFISH

28.99

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
23.99

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 **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 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 |
|---|-------|--------|
| SPARKLING | | |
| 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 CUVÉE', 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 | 59 |
| INTERESTING WHITES | | |
| MIONETTO 'DOLCE' MOSCATO D' ASTI (187ML), ITALY | 12 | |
| BERINGER WHITE ZINFANDEL, CALIFORNIA | 9 | 35 |
| CHLOE ROSÉ, CENTRAL COAST | 10 | 39 |

| | Glass | Bottle |
|--|-------|--------|
| CABERNET SAUVIGNON | | |
| ALEXANDER VALLEY VINEYARDS, ALEXANDER VALLEY | | 56 |
| FRANCISCAN, NAPA | | 65 |
| ALTA VISTA CLASSIC, MENDOZA | 11 | 43 |
| JORDAN VINEYARDS & WINERY, ALEXANDER VALLEY | | 135 |
| 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 | 43 |
| CONUNDRUM RED BLEND, CALIFORNIA | | 45 |
| D'ARENBERG 'THE STUMP JUMP' SHIRAZ, MCLAREN VALE | | 38 |

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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 HOSPITALITY 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