

LANDRY'S®
SEAFOOD HOUSE

GUMBOS
& BISQUES

CREOLE GUMBO

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

FILE 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

Entree 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



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.

APPETIZERS

HOT

SHRIMP KISSES

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

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 22.99

OYSTER BAR TRASH

Blackened Shrimp,
crabmeat, steamed rice,
lemon butter 20.99

FRIED CALAMARI

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

CRAB & SPINACH DIP

Tostada chips,
pico de gallo 19.99

OYSTERS ROCKEFELLER

Baked with creamy spinach, bacon 19.99

CHAR-GRILLED OYSTERS

Garlic butter & Parmesan gratin
1/2 DOZ 18.99

N'AWLINS CRAB CAKES

Topped with crawfish
lemon butter 19.99

COLD

BOILED

“PEEL & EAT” SHRIMP

A dozen big'uns, served chilled 18.99

“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

REDFISH CHARLIE

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

CRAWFISH ÉTOUFFÉE

“Lafayette style,” white or dirty rice 24.99

CRAWFISH ½ & ½

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

BOURBON STREET PASTA

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

ATCHAFALAYA
BLACKENED CATFISH

Crawfish, lemon butter,
dirty rice 26.99

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 36.99

SNAPPER PONTCHARTRAIN

Shrimp, crawfish, crabmeat,
mushrooms, brown butter wine sauce,
dirty rice 37.99

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

BON TEMPS
MIXED GRILL

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

SHRIMP & SALMON KABOB

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

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

ADD CRAB CAKE 14.99

10 OZ TOP SIRLOIN

Baked or sweet potato 29.99

ADD A SHRIMP SKEWER

Broiled, Blackened, or Fried Shrimp 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
Jordan Vineyards & Winery, Russian River		82
Kendall-Jackson ‘Vintner’s Reserve’, California	11	43
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

