

# LANDRY'S<sup>®</sup>

## SEAFOOD HOUSE

### BREAKFAST

served until 9:30 am daily

#### LANDRY'S BREAKFAST CLASSIC\* 17.95

2 eggs, your choice of bacon or sausage, toast, hash browns

#### EGGS BENEDICT\* 17.5

poached eggs, canadian bacon, toasted English muffin, hollandaise sauce, hash browns

#### CRAB CAKE BENEDICT\* 27.45

poached eggs, sliced tomato, toasted English muffin, hollandaise sauce, hash browns

#### FRENCH TOAST\* 16.75

Texas toast, 100% maple syrup, candied pecans, fresh strawberries, whipped cream

#### FRIED EGG SANDWICH\* 16.65

bacon, egg, cheese on an English muffin

#### AVOCADO TOAST 15.95

sourdough toast, fresh guacamole  
2 sunny side up eggs, hash browns

#### BUILD YOUR OWN OMELETTE\* 17.75

with cheddar cheese

choose 3 toppings:

bacon, ham, sausage, tomato, onion, spinach, mushroom, peppers  
each additional topping 1

#### BREAKFAST TACOS 13.95

2 eggs, your choice of bacon or sausage, mozzarella, pico de gallo, avocado, hash browns

### BREAKFAST COCKTAILS

#### LANDRY'S MIMOSA 16.45

choice of fruit purée, Chandon Brut Classic

#### HAND SHAKEN BLOODY MARY 18.95

Ketel One Vodka, Elements Bloody Mary Elixir, celery stalk, pepperoncini, pickle stuffed olive, lime wedge, chili salt rim

### MOCKTAILS

#### BERRY FAUX-JITO 6

fresh raspberry, blueberry, mint, lime juice, sparkling mojito mix

#### STRAWBERRY BASIL LEMONADE 6

Reàl Strawberry Purée, fresh strawberry, basil, lemon juice, club soda

#### SPARKLING CUCUMBER 6

Monin Cucumber, fresh cucumber, mint, lemon juice, honey, club soda

#### BLACK CHERRY PALMER 5

Reàl Black Cherry Purée, fresh lemon juice, brewed iced tea

### SHAREABLES

#### FRIED CALAMARI 18.75

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

#### BLUE CRAB CAKE 20

lemon butter

#### SHRIMP COCKTAIL 20.75

traditional cocktail sauce

#### NEW ORLEANS CRAWFISH BREAD 16.1

crawfish tails, mozzarella, louisiana spices, tomatoes, garlic

#### CRAB, SPINACH & ARTICHOKE DIP 18.4

pico de gallo, housemade tortilla chips

### GARDEN + KETTLE

#### LANDRY'S GUMBO

your choice:  
shrimp or seafood  
cup 10.25 | bowl 12.75

#### CAPTAIN'S GUMBO 27.6

lump crab, shrimp & crawfish, steamed white rice

#### CAESAR SALAD 13.5

with chicken 20.5  
with shrimp 22.5  
with salmon 24.5  
add side caesar to any entrée 4.00

### HANDHELDS

served with french fries + onion strings

#### PO-BOYS 18.95

your choice: shrimp or fish

#### CRISPY FISH SANDWICH 18.35

panko crusted flounder, tomato, remoulade

#### LANDRY'S GOLD BURGER\* 18.25

cheddar, traditionally garnished  
add bacon 1.75 | sub impossible patty 1

#### CHICKEN BLT 19

mozzarella, bacon, lettuce, tomato, onion, creole remoulade, grilled or fried

#### FISH TACOS 18.7

blackened, pepper jack, pico de gallo

#### SHRIMP TACOS 18.7

grilled or fried, pepper jack, pico de gallo

### TODAY'S CATCH

prepared broiled or pan seared; served with rice pilaf + seasonal vegetables  
lemon pepper or blackening 1

#### REDFISH 32

#### MAHI MAHI 33.5

#### SNAPPER 41.4

#### SALMON FILLET 31

### over the top

enhance your fresh fish selection with one of our signature toppings

#### CRESCENT CITY 12.65

blackened shrimp, crab, crawfish, lemon butter

#### CRAWFISH ÉTOUFFÉE 10.35

traditional

#### PONCHARTRAIN 13.8

crab, mushrooms, white wine cream sauce

### HOUSE SPECIALTIES

#### STUFFED REDFISH 34.5

crawfish stuffing, lemon butter, mozzarella, rice pilaf, seasonal vegetables

#### CEDAR PLANK SALMON 33.35

char-grilled, honey Dijon sauce, rice pilaf, seasonal vegetable

#### BLACKENED REDFISH ÉTOUFFÉE 34.5

blackened redfish, étouffée topping, seasonal vegetables, steamed rice

#### CRAWFISH ÉTOUFFÉE 25.25

steamed rice

### STEAKS + POULTRY

#### CHICKEN + MUSHROOM 25.3

mushroom cream sauce, rice pilaf, seasonal vegetables

#### RIBEYE\* 47.3

char-grilled, maitre d' butter, redskin mash

### PASTA + PLATTERS

#### PENNE ALFREDO 25.9

choice of grilled chicken or blackened shrimp, tomatoes, peas, alfredo, parmesan

#### FRIED SHRIMP 28.75

french fries, onion strings

#### IPA FISH + CHIPS 25.3

beer battered fillets, french fries, onion strings

### SIDES

#### REDSKIN MASH 6.5

#### SEASONAL VEGETABLES 7.5

#### RICE PILAF 6.75

#### SHRIMP SKEWER 9

fried | blackened  
broiled

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary.

\*Caution: These items may be raw or cooked to order. There is a risk associated with consuming meats, poultry, seafood, shellfish or eggs served raw or undercooked. If you have a chronic illness of the liver, stomach, blood or have immune disorders, you are at a greater risk of serious illness from raw oysters & should eat oysters fully cooked. If unsure of your risk, consult a physician.

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# LANDRY'S<sup>®</sup>

## SEAFOOD HOUSE

### BEER

#### TAPS

Dos Equis | Lagunitas IPA | Blue Moon  
Karchach Love Street | Stella Artois  
Samuel Adams Seasonal | Miller Lite  
Bud Light

#### CAPS

Heineken | Corona Extra | Shiner Bock  
Modelo Especial | Angry Orchard Cider

#### CANS

Samuel Adams Boston Lager (16oz)  
Sierra Nevada Hazy Little Thing IPA (19oz)  
Guinness Nitro Stout (15oz)  
Kona Big Wave Golden Ale (16oz)  
Michelob Ultra (16oz aluminum bottle)  
Coors Light (16oz aluminum bottle)  
Budweiser (16oz aluminum bottle)  
Heineken 0.0 NA (16oz aluminum bottle)

#### HARD SELTZER & TEA

Twisted Tea (16oz)  
Truly Wild Berry (16oz)  
Truly Strawberry Lemonade (12oz)  
High Noon Pineapple Vodka Seltzer (12oz)

### SPIRITS

#### VODKA

Grey Goose | Absolut | Absolut Citron  
Ketel One | Ketel One Cucumber  
Ketel One Mint | Ketel One Orange  
Tito's Handmade Vodka | Wheatley | Helix  
Deep Eddy Ruby Red | Deep Eddy Peach  
Deep Eddy Sweet Tea

#### TEQUILA

Patrón Silver | Don Julio Blanco  
Casamigos Reposado | 1800 Reposado  
1800 Añejo | Casa Noble Silver  
Jose Cuervo Tradicional | Milagro Silver

#### BOURBON + WHISKEY + RYE

Basil Hayden | Woodford Reserve | Bulleit  
Knob Creek Rye | Templeton Rye  
Maker's Mark | Crown Royal | Jameson  
Jack Daniel's | Jim Beam | Fireball  
Balcones Baby Blue | Balcones Single Malt

#### SCOTCH

Balvenie 14yr Caribbean Cask  
Glenfiddich 14yr | Macallan 12yr  
Johnnie Walker Black | Johnnie Walker Red

#### RUM

Flor de Caña Gran Reserva 7yr | Malibu  
Captain Morgan | Bacardi Superior  
Railean Silver | Myers's Dark | Cruzan Mango  
Cruzan Coconut

#### GIN

Hendrick's | Tanqueray | Beefeater  
Aviation | Bombay Sapphire

#### COGNAC & LIQUEURS

Hennessy VS | Grand Marnier | Ancho Reyes  
Aperol | Baileys | Borghetti Espresso Liqueur  
Campari | Cointreau | Disaronno Originale  
Kahlúa | Midori | St-Germain  
Carpano Antica | Carpano Dry  
Fernet Branca



### COCKTAILS

#### MANGO MOJITO 18.95

Cruzan Mango Rum, fresh lime juice, mint

#### MAI TAI 18.95

Bacardi Superior Rum, Myers's Dark Rum,  
crème de almond, tropical juices

#### PERFECT PATRÓN MARGARITA 20.95

Patrón Silver Tequila, Cointreau,  
Orange Liqueur, fresh lime juice

#### PEACH SOLSTICE SANGRIA 16.95

Moscato, fresh basil, peach, strawberry

#### FLEUR-DE-LIS 18.95

Cruzan Coconut Rum, Midori Melon Liqueur,  
peach schnapps, tropical juices

#### PEACH MINT MULE 18.95

Deep Eddy Peach Vodka, Real Peach Purée,  
Fever-Tree Ginger Beer, fresh mint, lime

#### CHIPOTLE PINEAPPLE 18.95

Milagro Silver Tequila, Disaronno,  
Monin Chipotle Pineapple,  
fresh lime juice spicy, Tajín salt rim

#### CAPTAIN'S PUNCH 18.95

Captain Morgan Spiced Rum, banana  
& peachtree schnapps, tropical juices

#### HAND SHAKEN BLOODY MARY 18.95

Ketel One Vodka, Elements Bloody Mary  
Elixir, celery stalk, pepperoncini, pickle  
stuffed olive, lime wedge, chili salt rim

#### OLD FASHIONED 20.95

Bulleit Bourbon, Angostura Bitters,  
Demerara Simple Syrup, soda, cherry,  
orange

#### RASPBERRY LEMON DROP 18.95

Absolut Citron Vodka, fresh raspberry,  
fresh lemon juice

### WINES

#### WHITE

##### ALTITUDE PROJECT CHARDONNAY

Napa Valley, California

6 oz. / 9 oz. / btl

12.65 / 18.95 / 50

##### DEL VENTO PINOT GRIGIO

Delle Venezie, Italy

13.65 / 20.45 / 54

##### VILLA MARIA SAUVIGNON BLANC

Marlborough, New Zealand

15.65 / 23.45 / 62

##### CHALK HILL CHARDONNAY

Russian River Valley, California

18.65 / 27.95 / 74

##### MASON CELLARS SAUVIGNON BLANC

Napa Valley, California

17.65 / 26.45 / 70

##### LOUIS JACOT MÂCON-VILLAGES CHARDONNAY

Burgundy, France

16.65 / 24.95 / 66

##### EVOLUTION WHITE BLEND

Burgundy, France

17.65 / 26.45 / 70

##### LUCCIO MOSCATO

Piedmont, Italy

13.65 / 20.45 / 54

#### RED

##### ALTITUDE PROJECT CABERNET SAUVIGNON

Napa Valley, California

12.65 / 18.95 / 50

##### NIELSON PINOT NOIR

Santa Barbara County, California

17.65 / 26.45 / 70

##### DECOY MERLOT

Sonoma County, California

17.65 / 26.45 / 70

##### ALAMOS MALBEC

Mendoza, Argentina

15.65 / 23.45 / 62

##### HESS SHIRT TAIL RANCHES CABERNET SAUVIGNON

Lake County, California

18.65 / 27.95 / 74

##### COLUMBIA CREST H3 RED BLEND

Lake County, California

17.65 / 26.45 / 70

##### MARQUES DE CACERES TEMPRANILLO

Rioja, Spain

17.65 / 26.45 / 70

### SPARKLING & ROSÉ

#### THE FOUR GRACES ROSÉ

Willamette Valley, Oregon

16.65 / 24.95 / 66

#### CHANDON BRUT ROSÉ

Napa Valley, California

187ml 17.65

#### MIONETTO PROSECCO

Veneto, Italy

187ml 16.65

#### LA MARCA PROSECCO

Veneto, Italy

187ml 14.65