

# LUNCH MENU

SERVED EVERY DAY FROM 11AM TO 4PM

## APPETIZERS

<b>Jumbo Shrimp Cocktail</b> chilled spiced shrimp, traditionally served	9.99
<b>Oysters on the Half Shell*</b>	½ dozen 6.99
<b>Oysters Rockefeller</b> baked with cream cheese, spinach, bacon, & anisettes	½ dozen 10.99
<b>Crab, Spinach &amp; Artichoke Dip</b> topped with pico de gallo, served with housemade tortilla chips	8.99
<b>Shrimp &amp; Crab Fondue</b> with mushrooms & Pepper Jack cheese, served with garlic toast points	9.99
<b>Fried Calamari</b> artichokes, jalapeños and sweet red peppers, served with marinara & red pepper remoulade sauce	10.99
<b>Seafood Stuffed Jalapeños</b> with Landry's famous seafood stuffing, jalapeño Jack & cream cheese, served over crispy onion strings	8.99
<b>Oyster-Bar Trash</b> blackened shrimp & jumbo lump crabmeat topped with lemon butter & served with white rice	13.99
<b>Fried Zucchini</b> with sweet red peppers, jalapeños & lemon pepper Parmesan, served with ranch dressing	6.99
<b>Perfect Pair</b> crab, spinach & artichoke dip paired with shrimp & crab fondue served with housemade tortilla chips & garlic toast points	10.99
<b>Crispy Onion Strings &amp; Jalapeños</b> with sweet red peppers & ranch dressing	6.99
<b>Seafood Stuffed Mushrooms</b> baked in a white wine cream sauce topped with Parmesan cheese	9.99

## SOUPS

<b>Shrimp or Seafood Gumbo</b>	small 6.99	large 7.50
<b>Lobster Bisque</b>	small 7.25	large 7.99
<b>Clam Chowder</b> Traditional New England style with bacon	small 6.25	large 6.50

## SALADS

<b>Caesar Salad</b> crisp romaine, Parmesan cheese & croutons tossed in our housemade dressing	6.99
<b>Beefsteak Tomatoes &amp; Fresh Mozzarella</b> with fresh basil, red onion & balsamic glaze	6.99
<b>Shrimp or Chicken Caesar Salad</b> our classic Caesar with your choice of grilled chicken or shrimp	12.99
<b>Shrimp Remoulade</b> over tomatoes with red pepper remoulade	10.99
<b>Cobb Salad</b> mixed greens topped with grilled chicken, bacon, avocado, tomatoes, eggs & blue cheese crumbles, served with blue cheese dressing	12.99
<b>Seafood Salad Trio</b> shrimp remoulade with tomatoes & hearts of palm, avocado jumbo lump crab salad, smoked salmon roulade with herbed cream cheese	19.99
<b>Landry's Chopped Salad</b> your choice of blackened chicken or shrimp with artichoke hearts, pepperoncini, tomatoes, cucumbers, red onions & chopped greens tossed in a feta vinaigrette	12.99
<b>Avocado Lump Crab Salad</b> mixed greens tossed in a creamy herb dressing topped with jumbo lump crab & pico de gallo with fresh avocado & tomatoes	16.99

## SANDWICHES

<b>Herb Crusted Chicken Sandwich</b> on toasted ciabatta with pecan pesto, fresh spinach, roasted red peppers & feta cheese, served with french fries & onion strings	9.99
<b>Po-Boys</b> your choice of fried shrimp, fish or oysters on French bread with red pepper remoulade, served with french fries & onion strings	9.99
<b>Landry's Gold Burger*</b> topped with melted cheddar cheese, served with french fries & onion strings	9.99
<b>Grilled Chicken BLT</b> topped with melted mozzarella cheese & bacon, served on toasted ciabatta with french fries & onion strings	10.99
<b>Crab Cake Sliders</b> red pepper remoulade & fried onion strings, served with french fries	12.99
<b>Fish Tacos</b> beer battered with Pepper Jack cheese & chipotle ranch, served with french fries & onion strings	9.99

## ENTRÉES

<b>Broiled Stuffed Shrimp Pontchartrain</b> served with rice pilaf & fresh vegetables	12.99
<b>Fried Seafood Platter</b> a delectable assortment of fried shrimp, stuffed shrimp, oysters & fish, served with french fries & onion strings	14.50
<b>Broiled Seafood Platter</b> tilapia fillet, deviled crab, broiled shrimp & seafood stuffed shrimp, served with rice pilaf & vegetables	15.99
<b>Fried Shrimp</b> with french fries & onion strings	10.99
<b>Grilled Shrimp</b> served with dirty rice & fresh vegetables	12.99
<b>Lemon Pepper Tilapia Fillets</b> broiled and served with rice pilaf & fresh vegetables	9.99
<b>Fish &amp; Chips</b> crispy beer battered fillets, served with french fries & onion strings	11.99
<b>Southern Fried Fish</b> golden fried, served with french fries, onion strings & tartar sauce	10.99
<b>Fish &amp; Shrimp</b> fried, served with french fries & onion strings	9.99
<b>Shrimp Fresca</b> Parmesan encrusted jumbo shrimp, broiled & topped with jumbo lump crabmeat, served with crab orzo & vegetables	15.99
<b>Stuffed Shrimp Enbrochette</b> seafood stuffing, Pepper Jack cheese & jalapeños wrapped in bacon with mornay sauce, served with dirty rice & vegetables	12.99
<b>Red Beans &amp; Rice Platter</b> with andouille sausage & fried fish	11.99
<b>Landry's Fettuccine</b> your choice of blackened chicken or shrimp tossed with mushrooms, tomatoes & green onions in a creamy alfredo sauce	12.50
<b>Angel Hair Pasta</b> sautéed shrimp, scallops, mussels, tomatoes, green onions & mushrooms tossed in angel hair pasta with olive oil & garlic herb butter	14.99
<b>Chicken Romano</b> Romano encrusted, drizzled with lemon butter & served with angel hair pasta tossed with vegetables	10.99
<b>Crawfish Etouffée</b> traditional etouffée with sauteed crawfish tails, served with steamed rice	13.99
<b>Top Sirloin Steak*</b> char-grilled, 9 oz., served with a salt crusted baked potato	19.99

lemon pepper or blackening preparations \$1  
fresh fish served with rice pilaf & fresh vegetables

## SPECIALTY TOPPINGS

<b>Melissa</b> sautéed shrimp, scallops, jumbo lump crab & mushrooms	7.50	<b>Shrimp &amp; Jumbo Lump Crab Scampi</b> sautéed in garlic herb butter	7.50
<b>Pontchartrain</b> jumbo lump crab & mushrooms in a white wine cream sauce	7.50	<b>Crawfish Etouffée</b> traditional roux with sautéed crawfish tails	6.50

## WINES BY THE GLASS

<b>Korbel Brut Sparkling</b>	7.50	<b>Pine Ridge</b> Chenin Blanc-Viognier	8.25	<b>Smoking Loon</b> Merlot	6.25
<b>Korbel Brut Rose Sparkling</b>	7.50	<b>Beringer</b> White Zinfandel	5.50	<b>14 Hands</b> Merlot	7.50
<b>Trapiche Oak Cask</b> Chardonnay	7.00	<b>Chateau Ste Michelle</b> Riesling	6.50	<b>Rodney Strong</b> Merlot	9.50
<b>Chamisal Vineyards</b> Chardonnay	9.75	<b>Nobilo</b> Sauvignon Blanc	8.00	<b>MacMurray</b> Pinot Noir	9.50
<b>Kendall-Jackson</b> Chardonnay	9.25	<b>Meridian</b> Sauvignon Blanc	6.50	<b>Trinity Oaks</b> Pinot Noir	6.25
<b>Glass Mountain</b> Chardonnay	6.00	<b>Hogue Cellars</b> Cabernet Sauvignon	7.00	<b>Kendall-Jackson</b> Pinot Noir	11.00
<b>Placido</b> Pinot Grigio	7.50	<b>Lindemans Bin 45</b> Cabernet Sauvignon	6.00	<b>Conquista</b> Malbec	6.50
<b>Hogue Cellars</b> Pinot Grigio	6.50	<b>J Lohr Seven Oaks</b> Cabernet Sauvignon	9.25		

**Landry's Signature Bananas Foster** 7.99

**It would be our pleasure to serve you garlic bread upon request.**  
All entrées served with Landry's Famous Salad Bowl. Substitute a Caesar Salad for an additional \$1.00 per person. 18% gratuity will be added to parties of 8 or more.

**Signature Drink Mango Mojito** 7.99

WARNING: There is a risk associated with consuming raw oysters or any raw animal protein. 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.

Landry's Seafood is wholly owned by Landry's Inc.

## APPETIZERS

<b>Jumbo Shrimp Cocktail</b>		10.99	
chilled spiced shrimp, traditionally served			
<b>Oysters on the Half Shell*</b>	½ dz	7.99	dz 13.99
<b>Oysters Rockefeller</b>			½ dz 11.99
baked with cream cheese, spinach, bacon & anisettes			
<b>Crab, Spinach &amp; Artichoke Dip</b>			10.99
topped with pico de gallo, served with housemade tortilla chips			
<b>Shrimp &amp; Crab Fondue</b>			10.99
with mushrooms & Pepper Jack cheese, served with garlic toast points			
<b>Fried Calamari</b>			10.99
artichokes, jalapeños & sweet red peppers, served with marinara & red pepper remoulade sauce			
<b>Blue Crab Cake</b>			12.99
a blend of delicate jumbo lump & blue crab meat, served with stone ground mustard sauce			
<b>Seafood Stuffed Mushrooms</b>			10.99
baked in a white wine cream sauce topped with Parmesan cheese			
<b>Crispy Onion Strings &amp; Jalapeños</b>			7.99
with sweet red peppers & ranch dressing			
<b>Seafood Stuffed Jalapeños</b>			8.99
with Landry's famous seafood stuffing, jalapeño Jack & cream cheese, served over crispy onion strings			
<b>Oyster-Bar Trash</b>			13.99
blackened shrimp & jumbo lump crabmeat topped with lemon butter & served with white rice			
<b>Perfect Pair</b>			11.99
crab, spinach & artichoke dip paired with shrimp & crab fondue served with housemade tortilla chips & garlic toast points			
<b>Crab Stuffed Avocado</b>			10.99
lightly fried, served with fresh avocado salsa & drizzled with ranch dressing			
<b>Stuffed Shrimp Enbrochette</b>			12.99
seafood stuffing, Pepper Jack cheese & jalapeños wrapped in bacon, served over crispy onion strings with mornay sauce			

## SOUPS

<b>Shrimp or Seafood Gumbo</b>	small	7.50	large	8.50
<b>Clam Chowder</b>	small	7.25	large	8.25
Traditional New England style with bacon				
<b>Lobster Bisque</b>	small	8.25	large	8.99

## SALADS

<b>Caesar Salad</b>				6.99
crisp romaine, Parmesan cheese & croutons tossed in our housemade dressing				
<b>Shrimp Remoulade</b>				10.99
over tomatoes with red pepper remoulade sauce				
<b>Beefsteak Tomatoes &amp; Fresh Mozzarella</b>				7.99
with fresh basil, red onion & balsamic glaze				
<b>Cobb Salad</b>				14.99
mixed greens topped with grilled chicken, bacon, avocado, tomatoes, eggs & blue cheese crumbles, served with blue cheese dressing				
<b>Seafood Salad Trio</b>				19.99
shrimp remoulade with tomatoes & hearts of palm, jumbo lump crab & avocado salad, smoked salmon roulade with herbed cream cheese				
<b>Landry's Chopped Salad</b>				14.99
your choice of blackened chicken or shrimp with artichoke hearts, pepperoncini, tomatoes, cucumbers, red onion & chopped greens tossed in a feta vinaigrette				
<b>Avocado Lump Crab Salad</b>				18.99
mixed greens tossed in a creamy herb dressing topped with jumbo lump crab & pico de gallo with fresh avocado & tomatoes				

## BAR FOOD

<b>Landry's Gold Burger*</b>				10.99
topped with melted cheddar cheese, served with french fries & onion strings				
<b>Po-Boys</b>				12.99
your choice of fried shrimp, fish or oysters on French bread with red pepper remoulade, served with french fries & onion strings				

### DISTINCTIVE DINING

3 COURSES FOR \$19.99

Available Sunday through Thursday only. Includes Landry's Famous Salad Bowl and choice of Banana's Foster or Chocolate Brownie a la mode

choice of one

**Redfish Verona**

Parmesan encrusted topped with sautéed shrimp, artichokes, roma tomatoes & lemon butter, served with rice pilaf & grilled asparagus

**Fish & Shrimp**

3 crispy beer battered fish fillets & 5 fried shrimp served with french fries & onion strings

**Shrimp Trio**

15 shrimp: grilled, fried & sautéed in shrimp scampi capellini

Available Sunday - Thursday excluding Holidays • Not valid on parties over 10 • No split plates please

## ACCOMPANIMENTS & SIDES

<b>Melissa Topping</b>	7.50	<b>Asparagus</b>	5.99
sautéed shrimp, scallops, lump crab & mushrooms			
<b>Pontchartrain Topping</b>	7.50	<b>Baked Potato</b>	3.99
lump crab & mushrooms in a white wine cream sauce			
<b>Lump Crab &amp; Shrimp Scampi Topping</b>	7.50	<b>Crab Orzo</b>	5.99
sautéed in garlic herb butter			
<b>Crawfish Etouffée Topping</b>	6.50	<b>Dirty Rice</b>	2.99
		<b>Sautéed Mushrooms &amp; Onions</b>	2.99
		<b>Shrimp Skewer</b>	6.99
		Choice of broiled, fried or blackened	
		<b>8 oz. Lobster Tail</b>	23.99

## SIGNATURE FRESH FISH

<b>Fresh Catch Pontchartrain</b>		22.50
broiled tilapia fillets topped with jumbo lump crabmeat & mushrooms in a white wine cream sauce, served with rice pilaf & vegetables		
<b>Spiced Ahi *</b>		24.99
chili spiced tuna, seared rare & drizzled with wasabi cream, served over a Thai butter sauce & crab orzo		
<b>Stuffed Flounder</b>		26.99
stuffed with our famous crab cake & baked, served with rice pilaf & asparagus		
<b>Cedar Planked Salmon</b>		21.99
char-grilled on a cedar plank, served with a honey Dijon sauce, rice pilaf & asparagus		
<b>Tilapia Bianca</b>		22.99
golden fried, topped with sautéed scallops, shrimp, artichoke hearts & spinach, tossed in lemon butter, served with crab orzo		
<b>Snapper Hemingway</b>		28.99
Parmesan encrusted, topped with jumbo lump crabmeat & lemon butter, served with crab orzo & asparagus		

### TODAY'S FRESH FISH

all fish may be prepared broiled or simply grilled

<input checked="" type="checkbox"/> Snapper	<input checked="" type="checkbox"/> Redfish	<input checked="" type="checkbox"/> Rainbow Trout
<input checked="" type="checkbox"/> Flounder	<input checked="" type="checkbox"/> Mahi Mahi	<input checked="" type="checkbox"/> Tilapia
<input checked="" type="checkbox"/> Atlantic Salmon	<input checked="" type="checkbox"/> Ahi Tuna*	<input checked="" type="checkbox"/> Basa
lemon pepper or blackening preparations \$1 fresh fish served with rice pilaf & fresh vegetables		

## SHRIMP & SHELLFISH

<b>Fried Shrimp</b>	(8)	17.99	(12)	19.49
served with french fries & onion strings				
<b>Coconut Shrimp</b>				19.99
golden fried, served with french fries, onion strings & plum sauce				
<b>Stuffed Shrimp</b>				18.99
Landry's famous seafood stuffing with your choice: fried with french fries & onion strings or broiled with rice pilaf & fresh vegetables				
<b>Jumbo Grilled Shrimp</b>				19.49
served with dirty rice & fresh vegetables				
<b>Shrimp Fresca</b>				22.50
Parmesan encrusted jumbo shrimp, broiled & topped with jumbo lump crab, served with crab orzo & vegetables				
<b>Stuffed Shrimp Enbrochette</b>				20.99
seafood stuffing, Pepper Jack cheese & jalapeños wrapped in bacon topped with mornay sauce, served with dirty rice				
<b>Alaskan King Crab</b>				market
1½ lb., of sweet crab legs, served with a salt crusted baked potato				
<b>Crawfish Etouffée</b>				17.99
traditional etouffée with sautéed crawfish tails, served with steamed rice				
<b>Crab Feast</b>				38.99
Alaskan King crab legs, baked crabmeat au gratin & a crab cake, served with angel hair pasta tossed with jumbo lump crab & vegetables				
<b>Lobster Tail</b>				30.99
8 oz., served with drawn butter & a salt crusted baked potato				
<b>Live Maine Lobster</b>				43.99
1½ lb., served with drawn butter & a salt crusted baked potato				

## PLATTERS & PASTAS

<b>Fried Seafood Platter</b>		22.99
an assortment of tender fish, seafood stuffed shrimp & crab, crispy shrimp & oysters, served with french fries & onion strings		
<b>Broiled Seafood Platter</b>		25.99
a medley of fresh fish Pontchartrain, deviled crab & shrimp 3 ways: broiled, stuffed & scampi, served with rice pilaf & vegetables		
<b>Fish &amp; Shrimp</b>		19.99
fried, served with french fries & onion strings		
<b>Fish &amp; Chips</b>		17.99
crispy beer battered fillets served with french fries & onion strings		
<b>Southern Fried Fish</b>		16.99
golden fried, served with french fries, onion strings & tartar sauce		
<b>Landry's Fettuccine</b>		18.99
your choice of blackened chicken or shrimp tossed with mushrooms, tomatoes & green onions in a creamy alfredo sauce		
<b>Angel Hair Pasta</b>		19.99
sautéed shrimp, scallops, mussels, tomatoes, green onions & mushrooms tossed in angel hair pasta with olive oil & garlic herb butter		

## STEAKS & CHICKEN

<b>Top Sirloin Steak*</b>		21.99
char-grilled, 9 oz., served with a salt crusted baked potato		
<b>Filet Mignon*</b>		28.99
char-grilled, 8 oz., served with a salt crusted baked potato		
<b>Ribeye*</b>		27.99
char-grilled, 12 oz., served with a salt crusted baked potato		
<b>Surf &amp; Turf*</b>		29.99
the perfect combination, a 9 oz. top sirloin & steamed snow crab, served with a salt crusted baked potato		
<b>Chicken Romano</b>		18.99
Romano encrusted, drizzled with lemon butter & served with angel hair pasta tossed with vegetables		

**Landry's Bananas Foster 7.99**

**Mango Mojito 7.99**

It would be our pleasure to serve you garlic bread upon request.

\*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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W000 2/22/2012

# HAPPY HOUR

EVERY DAY • 4PM – 7PM

## \$5 COOL COCKTAILS

Landry's Famous Mai Tai  
Captain's Punch  
Gold Margarita  
Mango Mojito  
Pomegranate Mojito

## \$5 MARTINIS

Cosmotini  
Sour Appletini  
Skyytini  
Beefeaterini  
Pomegranate Tini

## \$5 TASTE OF THE GRAPE

Glass Mountain Chardonnay  
Hogue Cellars Pinot Grigio  
Chateau Ste. Michelle Riesling  
Lindemans Bin 45 Cabernet Sauvignon  
Smoking Loon Merlot  
Trinity Oaks Pinot Noir

## \$4 WELL SPIRITS

Vodka • Gin • Rum • Tequila • Bourbon • Scotch

## \$2.50 PREMIUM DRAFTS

Shiner Bock  
Fat Tire

## \$1.50 DOMESTIC DRAFTS

Miller Lite  
Bud Light

# LANDRY'S

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## SEAFOOD

AVAILABLE IN BAR ONLY

Happy Hour not available on select holidays and holiday weekends

# HAPPY HOUR

EVERY DAY • 4PM – 7PM

**\$3**

## Onion Strings & Jalapeños

Served with ranch dressing

## Fried Crab Balls

Served with onion strings and cocktail sauce

## Fried Zucchini

Served with ranch dressing

## Beef Nachos

Served with black bean salsa and red pepper sauce

**\$4**

## Fried Artichoke Hearts

Served with lemon pepper parmesan and red pepper remoulade

## Blackened Chicken Quesadilla

Traditionally garnished with sour cream and pico de gallo

## Peel and Eat Shrimp

½ dozen chilled shrimp served with our classic cocktail sauce

## Coconut Crunchy Shrimp

Served with a plum sauce

**\$5**

## Fish Tacos

Beer battered fish wrapped in tortillas with Pepper Jack cheese and avocado salsa

## Shrimp Taquitos

Served with avocado salsa and spicy black beans

## Buffalo Chicken Sliders

Crispy chicken tenders, onion strings and ranch served with French fries

## Calamari

A Landry's classic, served with marinara

## Landry's Sliders

Beef patties topped with onion strings, melted American cheese and our special sauce, served with French fries

## Stuffed Shrimp Enbrochette

Three large shrimp wrapped in bacon with seafood stuffing, Jack cheese and jalapenos, served with Mornay sauce

## Crab, Spinach & Artichoke Dip

Topped with pico de gallo and served with housemade tortilla chips

# LANDRY'S

## SEAFOOD

AVAILABLE IN BAR ONLY

Happy Hour not available on select holidays and holiday weekends



**CHAMPAGNE & SPARKLING**

**BOTTLE**

Domaine Chandon, Blanc de Noirs, Carneros .....	40.00
Schramsberg Mirabelle Brut, Rosé, North Coast .....	55.00
Moët & Chandon Impérial, Épernay .....	75.00

**CHARDONNAY**

Cakebread Cellars, Napa Valley .....	85.00
Casa Lapostolle, Casablanca Valley .....	31.00
Franciscan Estates, Napa Valley .....	39.00
Glass Mountain, California .....	23.00
Chamisal Vineyards Unoaked, Central Coast .....	38.00
Jordan, Russian River Valley .....	69.00
Kendall-Jackson Vintner's Reserve, California .....	36.00
Lindemans Bin 65, Australia .....	24.00
Sonoma-Cutrer Russian River Ranches, Sonoma County .....	47.00
Trapiche Oak Cask, Argentina .....	27.00
J Lohr, Riverstone, Monterey County .....	36.00

**SAUVIGNON BLANC**

Benziger Fumé Blanc, Sonoma County .....	38.00
Charles Krug, Napa Valley .....	39.00
Meridian, Central Coast .....	25.00
Nobilo, New Zealand .....	31.00

**PINOT GRIGIO**

Estancia, Monterey .....	31.00
Hogue Cellars, Columbia Valley .....	25.00
Maso Canali, Trentino .....	38.00
Placido, Italy .....	29.00
Santa Margherita, Alto Adige .....	65.00

**INTERESTING WHITES**

Beringer, White Zinfandel, California .....	21.00
Chateau Ste Michelle, Riesling, Columbia Valley .....	25.00
Columbia Winery, Gewürztraminer, Columbia Valley .....	34.00
Jekel, Riesling, Monterey .....	29.00
Martin Codax, Albarino, Rias Baixas .....	32.00
Pine Ridge, Chenin Blanc-Viognier, Napa Valley .....	32.00
Luccio Moscato D'Asti, Piedmont .....	29.00

**CABERNET SAUVIGNON & PROPRIETARY BLENDS**

Alexander Valley Vineyards, Alexander Valley .....	44.00
Caymus, Napa Valley .....	150.00
Forefront, Napa Valley .....	43.00
Franciscan Oakville Estate, Napa Valley .....	65.00
Hogue Cellars, Columbia Valley .....	27.00
J. Lohr, Seven Oaks, Paso Robles .....	36.00
Jordan, Alexander Valley .....	99.00
Lindemans Bin 45, South Eastern Australia .....	23.00
Sterling Vintners Collection Meritage, Central Coast .....	34.00
Kick Butt, Newsom Vineyard, Texas High Plains .....	59.00

**MERLOT**

14 Hands, Washington .....	29.00
Folie a Deux, Napa Valley .....	38.00
Rodney Strong, Sonoma County .....	37.00
Smoking Loon, California .....	24.00
Stags' Leap Winery, Napa Valley .....	69.00

**PINOT NOIR**

Mirassou Winery, California .....	26.00
MacMurray, Sonoma Coast .....	37.00
Trinity Oaks, California .....	24.00
Kendall-Jackson Vintner's Reserve, California .....	40.00
Mark West, Central Coast .....	32.00

**SPECIALTY REDS**

Peter Lehmann, Shiraz, Barossa .....	38.00
Red Diamond, Shiraz, Columbia Valley .....	27.00
7 Deadly Zins, Zinfandel, California .....	37.00
Ravenswood Vintners Blend, Zinfandel, California .....	29.00
Becker Vineyards, Malbec, Texas .....	36.00
Conquista, Malbec, Argentina .....	25.00
Gascon, Malbec, Argentina .....	32.00

**WHITES BY THE GLASS**

**REDS BY THE GLASS**

**Champagne & Sparkling**

Korbel Brut .....	7.50
Korbel Brut Rose .....	7.50

**Sauvignon Blanc**

Nobilo .....	8.00
Meridian .....	6.50

**Chardonnay**

Chamisal Vineyards Unoaked .....	9.75
Glass Mountain .....	6.00
Kendall-Jackson Vintner's Reserve .....	9.25
Trapiche Oak Cask .....	7.00

**White Blends**

Pine Ridge Chenin Blanc-Viognier ..	8.25
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**Pinot Grigio**

Hogue Cellars .....	6.50
Placido .....	7.50

**Other Whites**

Beringer, White Zinfandel .....	5.50
Chateau Ste Michelle, Riesling .....	6.50
Luccio Moscato D'Asti .....	7.50

**Cabernet Sauvignon**

J Lohr Seven Oaks .....	9.25
Hogue Cellars .....	7.00
Lindemans Bin 45 .....	6.00

**Merlot**

14 Hands .....	7.50
Rodney Strong .....	9.50
Smoking Loon .....	6.25

**Pinot Noir**

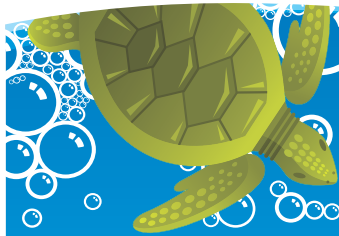
Kendall-Jackson Vintner's Reserve .....	11.00
MacMurray .....	9.50
Trinity Oaks .....	6.25

**Malbec**

Conquista Malbec .....	6.50
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LANDRY'S  
SEAFOOD

# KID'S MENU



## MINI BURGERS

French Fries • Soft Drink  
\$6.99

## SHRIMP KENS™

Fried Shrimp & Chicken Strips  
Soft Drink  
\$7.50

## CHEESE PIZZA

Soft Drink  
\$5.99



## FRIED FISH

French Fries • Soft Drink  
\$6.99

## GRILLED CHICKEN

Steamed Vegetables • Soft Drink  
\$7.50

## CORN DOG

French Fries • Soft Drink  
\$5.99

## MACARONI & CHEESE

Soft Drink  
\$4.99

## FRIED SHRIMP

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