

HAPPY HOUR

MONDAY – FRIDAY 4PM – 6:30PM

\$5 COOL COCKTAILS

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

\$5 MARTINIS

Cosmotini
Sour Appletini
Skyytini
Beefeartini
Pomegranate Tini

\$4 TASTE OF THE GRAPE

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

\$3 WELL COCKTAILS

Vodka • Gin • Rum • Tequila • Bourbon • Scotch

\$2.50 PREMIUM DRAFTS

Abita Turbodog
Abita Amber
Abita Seasonal
Michelob Ultra
Blue Moon

\$2 DOMESTIC DRAFTS

Budweiser
Bud Light
Miller Lite

Landry's
Seafood
HOUSE

AVAILABLE IN BAR ONLY

Happy Hour not available on select holidays and holiday weekends

FQR 7/10

HAPPY HOUR

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\$3

Onion Strings & Jalapeños

Served with ranch dressing

Fried Pickles

Served with ranch dressing

\$4

Stuffed Jalapeños

Three of our famous seafood stuffed jalapeños, served with ranch

Tempura Fried Vegetables

Asparagus, mushrooms, sweet potatoes, zucchini and red bell peppers, served with ponzu sauce

\$5

Fish Tacos

Beer battered in corn tortillas with Pepper Jack cheese and chipotle ranch

Buffalo Chicken Sliders

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

Landry's Sliders

Topped with onion strings and melted American cheese and our special sauce, served with shoestring fries

Stuffed Shrimp Enbrochette

Three jumbo shrimp wrapped in bacon with seafood stuffing, Jack cheese and jalapeños, served with Mornay sauce

Calamari

A Landry's classic, served with marinara sauce

Crab, Spinach & Artichoke Dip

Topped with pico de gallo and served with housemade tortilla chips

Steamed Mussels

With garlic, shallots, scampi sauce, white wine & herbs

Landry's
Seafood
HOUSE

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