

# HAPPY HOUR

MONDAY – FRIDAY 3PM – 7PM

## \$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  
Beefeartertini  
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 PREMIUM DRAFTS

AmberBock  
Yuengling

## \$1.50 DOMESTIC DRAFTS

Bud Light  
Miller Lite

**Landry's**  
*Seafood*  
**HOUSE**

AVAILABLE IN BAR & PATIO ONLY

Happy Hour not available on select holidays and holiday weekends

PEN 6/10

# HAPPY HOUR

MONDAY – FRIDAY 3PM – 7PM

**\$3**

## Onion Strings & Jalapeños

Served with ranch dressing

## Fried Zucchini

Topped with lemon pepper Parmesan

**\$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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