

# HAPPY HOUR

MONDAY – FRIDAY 4PM – 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  
Beefeartini  
Pomegranate Tini

## \$4 TASTE OF THE GRAPE

Glass Mountain Chardonnay  
Hogue Cabernet Sauvignon  
Chateau Ste. Michelle Riesling  
Smoking Loon Merlot  
Beringer White Zinfandel

## \$3 WELL COCKTAILS

Vodka • Gin • Rum • Tequila • Bourbon • Scotch

## \$2.50 PREMIUM DRAFTS

Shiner Bock  
Dos Equis  
Stella Artois  
Samuel Adams  
Michelob Ultra

## \$2 DOMESTIC DRAFTS

Bud Light  
Miller Lite

**Landry's**  
Seafood  
HOUSE

AVAILABLE IN BAR ONLY

Happy Hour not available on select holidays and holiday weekends

SAN 6/10

# HAPPY HOUR

MONDAY – FRIDAY 4PM – 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<sup>®</sup>

AVAILABLE IN BAR ONLY