

[Landry's Seafood Restaurant](#)



By [Angela Ash](#)

New Orleans is synonymous with a lot of things, like Mardi Gras, Jazz, and Beignets. However, the more I visit, the more I realize that when I think about New Orleans, I think about the seafood. I begin to think of fresh fish and tasty gulf shrimp, prepared with the special twist that only the Big Easy can seem to master.

And since we are using the word "synonymous" here, when I am in the French Quarter, there is one establishments that literally bursts into my mind when I am contemplating seafood, and that is Landry's!

Landry's Seafood Restaurant is in a perfect location, right on North Peters, a short walk from Bourbon Street, the Cruise Port, or Harrah's Casino. With their expertly crafted "cocktails to go", you can even head off into the excitement, fully prepared for the evening ahead.

But first, let's take a look at why Landry's is truly the place to be when it comes to fresh seafood!

Landry's sure knows how to start off a menu! Offering Oysters on the Half Shell or Rockefeller, they are just beginning. With starters and small plates like Fried Calamari, Firecracker Shrimp, and Seafood Stuffed Mushrooms, the options are endless. However, the BBQ Shrimp is an absolute must! Mixing aromatic flavors and just the right amount of "tang", this is definitely on my "Last Meal Ever" list.

Also offering Gumbo and several selections from the garden, Landry's knows how to pique your appetite in just the right way, even with a Fried Oyster Salad.

And to feed that Po Boy obsession that you may have involuntarily succumbed to, Landry's offers oyster, fish, and shrimps, alongside other sandwiches like the Hot Pressed Muffaletta.

However, it is with the entrees that Chef Gavin Goins, Jr. really kicks it up a notch. The Blackened Redfish Etouffee might just be the best dish I have ever had in the entire city. Perfectly seasoned and topped with Crawfish, served with Dirty Rice and Creole Green Beans, the perfection of this menu item is evident in the very first bite. While I could eat the Redfish every day of my life, Landry's also serves up fresh catches like Mahi Mahi, Snapper, Flounder, and Ahi Tuna.

Rounding out the menu with Steak, Chicken, and Pasta additions, it is easy to see why Landry's has developed a reputation for pleasing any particular

palate.□

Now, I realize that "save room for dessert" is a highly over-used suggestion, but in this case, please take heed! With plenty of decadent temptations to consider, the Bread Pudding is simply irresistible!□

So when you find yourself in New Orleans, do not leave your dinner in the Quarter to chance.□ Visit Landry's Seafood Restaurant, where your taste buds will take center stage, in a classy, yet relaxed environment... just steps away from all of the action!

For additional information, visit Landry's Seafood [online](#) , or call (504)558-0038.