



Like our facebook page for your chance to enter our prize draw of \$50 gift card!\*



*The laid back atmosphere makes Landy's the perfect place to gather with friends and family for a leisurely meal on our outdoor patio, a special occasion, or to make the most of our incredible happy hour and handcrafted cocktails!*

*Whether watching out for the manatees or simply out to catch your favorite team play at the bar - kick back, relax and our friendly team will take care of the rest!*

1400 Aqua View Lane  
Englewood  
FL 34223

(941) 474-4292  
www.landysonthewater.com

Follow Us!  
@landysrestaurant



## Lunch \$18

Choose 2 courses 11am - 4pm!  
Please no sharing or substitutions.  
Tax & gratuity not included.

### Appetizers

#### VOODOO POPCORN SHRIMP

Crispy popcorn shrimp deep fried & tossed in our signature spicy coconut sauce & fresh pineapple salsa

#### WATERMELON, FETA & PECAN SALAD

Fresh watermelon, crumbled feta & candied pecan with walnut basil pesto & balsamic glaze

#### SEAFOOD DEVILLED EGGS

Hard boiled devilled eggs with fresh blue crab meat, lemon aioli, crumbled Applewood bacon & shrimp

#### CLAM CHOWDER

Enjoy a cup of our famous New England Clam Chowder, made fresh in house. *+3 bowl*

### Entrees

#### SHORT RIB SLIDERS

Certified Angus beef Hawaiian roll sliders, slow braised in port reserve with a fresh pot of Au Jus, balsamic caramelized onion jam, fresh whipped horseradish cream & french fries.

#### GULF CIOPPINO

Domestic snapper, mussels, clams & shrimp tomato stew, topped with Parmesan Reggiano & served with fresh bread

#### SMOKIN' SALMON SALAD

Home made smoked salmon & shrimp tzatziki salad, new potato, red onion, hard boiled egg, fresh spring mix with cucumber-dill pico & lemon mustard vinaigrette

#### HUNTERS CHICKEN

All natural boneless chicken breast baked in our signature whisky BBQ sauce, topped with provolone cheese, Applewood bacon & green onion. Served with tobacco onion straws.

### Desserts

#### GHIRADELLI CHOCOLATE FUDGE BROWNIE

Made in house with rich Ghiradelli chocolate & whipped cream





*Dinner \$35*

Choose 3 courses from 4pm! Please no sharing or substitutions.  
Tax & Gratuity not included.

*Appetizers*

**SEAFOOD LEMON DROP**

Chilled shrimp, mussel, squid & bay scallop medley marinated in lemon infused virgin olive oil & mixed herbs, served with a shot of garlic lemon aioli

**SHORT RIB CROQUETTES**

Pulled beef mixed with a potato & Asiago cheese, panko breaded & deep fried. Served with our sweet house onion jam & horseradish creme

**MUSHROOM FLAMBE**

Fresh mushrooms flamed in brandy & garlic with a rich cream sauce, topped with Parmesan Reggiano & served with fresh bread

**CLAM CHOWDER**

Enjoy a cup of our famous New England Clam Chowder, made fresh in house. *+3 bowl*

*Entrees*

**KIM'S SNAPPIN' HOT STEAMPOT**

Domestic Snapper, mussels, clams, shrimp, spicy sausage & new potato cooked fresh to order in our spiced tomato cajun broth & fresh bread



**BRAISED BEEF BAROLO**

Black Angus beef slow braised in beef jus and topped with a fresh mushroom barolo sauce, carrot & celery. Served with Asiago mashed potato

**SUNSOAKED BIRD**

Boneless all-natural pesto marinated chicken breast, suffed with fresh mozzarella, wrapped with Applewood bacon. Served over asparagus & sundried tomato risotto

**EXUMA SHRIMP**

Garlic jumbo shrimp, crumbled Applewood bacon, fresh pineapple salsa, pak choi, fresh toasted coconut rice & passionfruit gastrique

**CRABBY GROUPE**

Domestic Grouper topped with fresh blue crab meat stuffing & sherry lobster sauce. Served over roasted corn scallion potato cake & green beans

*Desserts*

**KEY LIME PIE**

A sweet and zesty local classic, made with Floridian key limes and a baked Graham cracker crust, made fresh in house!

**FLOURLESS PECAN GANACHE CAKE**

Made in house, with rich Ghiradelli chocolate & candied pecans