



# APPETIZERS

## CALAMARI FRITTO MISTO

Fried calamari, carrots, artichokes, jalapeños, banana peppers 14.49

## BRUSCHETTA

Roma tomatoes, mozzarella cheese, red onions, balsamic reduction, olive oil, basil, toasted baguettes 10.99

## SHRIMP & CRAB DIP

Crabmeat, shrimp, poblano peppers, tomatoes, pepper jack cheese, garlic bread 14.49

## CHICKEN LETTUCE WRAPS

Lime-grilled chicken, roasted peanuts, marinated vegetables 13.49 Vegetarian option 10.99

## SHRIMP COCKTAIL 14.49

## FRIED ONION STACK

Breaded jalapeños, pickles, jalapeño ranch dressing 9.99

## MARYLAND CRAB CAKE

Tomatoes & lemon butter 19.49

## SHRIMP KISSES

Bacon-wrapped shrimp, jalapeños, pepper jack cheese, roasted corn salsa 14.49

## CEVICHE

Marinated seafood in lime juice, pico de gallo, fresh avocado 14.49

## FRIED CHEESE 9.99



## CASTAWAY COMBO

Calamari, bruschetta, shrimp & crab dip, fried cheese, tortilla chips 18.99

# SOUPS & SALADS

## SOUP OF THE DAY

Cup 6.99 Bowl 7.99

## NEW ENGLAND CLAM CHOWDER

Cup 6.99 Bowl 7.99

## HOUSE SALAD

Tomatoes, carrots, roasted corn, cotija cheese, parmesan croutons 8.49

## CAESAR SALAD

Romaine lettuce, parmesan cheese, croutons, caesar dressing 9.99

## AQUARIUM CAESAR SALAD

Chicken 17.99 Shrimp 18.99 Salmon 20.99

## ICEBERG WEDGE SALAD

Tomatoes, onions, bacon, blue cheese dressing 9.49

## CRABMEAT & AVOCADO SALAD

Lump crabmeat, avocado pico de gallo, ranch dressing 19.99

## GREEK SALAD

Romaine lettuce, cucumbers, red onions, pepperoncini, kalamata olives, feta cheese, greek salad dressing 16.49



## LOBSTER TOWER

Cobb salad, lobster meat, avocado, hardboiled egg, bacon, cheddar and jack cheese, black bean relish, pico de gallo, iceberg lettuce, ranch dressing 22.99

## BLACKENED CHICKEN & SHRIMP SALAD

Chicken, shrimp, avocado, candied pecans, tomatoes, mandarin oranges, cucumbers, blue cheese crumbles, mixed greens, basil vinaigrette 19.99

## CITRUS AHI TUNA SALAD\*

Seared ahi tuna, mango, strawberries, grapes, roasted pepitas, tortilla strips, lime honey vinaigrette 21.99

## KALE & RED QUINOA SALAD

Cucumbers, carrots, tomatoes, lemon vinaigrette 14.99  
Chicken 17.99 Shrimp 18.99

## GRILLED CHICKEN BREAST

With rice & seasonal vegetables 19.99

## GRILLED CHICKEN SANDWICH

Bacon, lettuce, tomato, herb mayo, kettle chips 15.49

## CHICKEN TORTILLA WRAP

Spinach tortilla, lettuce, tomatoes, avocado, bacon, jack & cheddar cheese, jalapeño ranch dressing, kettle chips 14.49

## CHICKEN FRIED CHICKEN

Garlic mashed potatoes, country gravy, seasonal vegetables 17.99

## CHICKEN FETTUCCINE ALFREDO

Fettuccine pasta, alfredo sauce, garlic cheese toast 19.99  
Shrimp 21.99

## LOUISIANA CAJUN PASTA

Chicken, shrimp, sausage, crawfish tails, spinach, linguine pasta, cajun cream sauce, garlic cheese toast 22.49

## CHEESE STEAK SANDWICH

Provolone cheese, peppers, onions, toasted baguette, kettle chips 13.99

## NATURAL BURGER

Blend of mushrooms, water chestnuts, onions, carrots, brown rice, whole grain oats, red peppers, black olives & spices. Provolone cheese, red peppers, spinach, onions, mushrooms, kettle chips... 13.49



## CLASSIC BURGER\*

Cheese, lettuce, tomatoes, red onions, kettle chips 13.99

**Double the meat 6.99**

**Add bacon, mushrooms, grilled jalapeños, avocado, extra cheese .99 each**



## AQUARIUM FAVORITES

\*CAUTION: These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Items are cooked to order, consuming raw, undercooked meat or seafood may increase your risk of foodborne illnesses. Eating raw oysters may cause severe illness in persons with liver disease, cancer and other chronic illnesses that weaken the immune system. There may be small bones or shells in some fresh fish and shellfish. Wine and various food contain sulfites. We are not responsible for an individual's allergic reaction to our food. If you are unsure of your risks, consult your physician.

A suggested gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary.

GRILLED ATLANTIC SALMON\* 24.49

GRILLED MAHI MAHI &amp; SHRIMP 27.49

SAUTÉED GULF SNAPPER

Lump crabmeat, avocado pico de gallo 28.49

Items listed above are served with Aquarium rice &amp; seasonal vegetables

CRUNCHY FISH &amp; CHIPS

With fries &amp; firecracker coleslaw 17.99

FISH TACOS

Tilapia, roasted chile mayo, red cabbage, pineapple pico de gallo with white rice &amp; black beans 17.49

## FRESH FISH SELECTIONS

Simply grilled • Pan-seared • Blackened  
Ask server for daily selections

HERB-CRUSTED ATLANTIC SALMON\*

With mushrooms, asparagus, lemon butter, capers, garlic mashed potatoes 26.49



TILAPIA NEW ORLEANS

With shrimp, scallops, crawfish, mushrooms, creamy cajun sauce, corn succotash, white rice 26.49

## SPECIALTY TOPPINGS

PONTCHARTRAIN

Lump crabmeat, shrimp, mushrooms, white wine sauce 8.99

MELISSA

Shrimp, crawfish, sea scallops, mushrooms, lemon butter 8.99

BROILED CAPTAIN'S PLATTER

Tilapia, stuffed shrimp, stuffed crab, grilled shrimp, sea scallops, avocado pico de gallo, rice, seasonal vegetables 29.49



FRIED CAPTAIN'S PLATTER

Fried fish, fried shrimp, cornmeal crusted gulf oysters, stuffed crab, seafood hush puppies, fries, firecracker coleslaw 28.49

FRIED SEAFOOD PLATTER

Fried fish, cornmeal crusted gulf oysters, fried shrimp, stuffed crab, fries, firecracker coleslaw 26.49



MARINER'S MIXED GRILL\*

Flat iron steak, lobster tail, grilled shrimp, garlic mashed potatoes, seasonal vegetables 36.99

BROILED FISHERMAN'S PLATTER

Lobster tail, grilled shrimp, stuffed shrimp, sea scallops, tilapia, stuffed crab, avocado pico de gallo, rice, seasonal vegetables 38.49



TOP SIRLOIN\*

Certified Angus Beef® sirloin, garlic mashed potatoes, seasonal vegetables 27.49



RIBEYE\*

Certified Angus Beef® ribeye, garlic mashed potatoes, seasonal vegetables 34.49

SHRIMP SCAMPI

With rice &amp; seasonal vegetables 23.99

GRILLED SHRIMP

Lime marinade, avocado pico de gallo, rice, seasonal vegetables 19.99

GOLDEN FRIED SHRIMP

With fries &amp; firecracker coleslaw 19.99



GRILLED SHRIMP ENBROCHETTE

Bacon-wrapped shrimp, jalapeños, pepper jack cheese, with black beans, rice, seasonal vegetables 23.49



SHRIMP PLATTER

Grilled shrimp, fried shrimp, shrimp enbrochette, rice, seasonal vegetables 25.99

FRIED COCONUT SHRIMP

Pineapple plum sauce, fries, firecracker coleslaw 20.49

BROILED STUFFED SHRIMP

Crab seafood stuffing topped with lump crabmeat, rice, seasonal vegetables 26.49

SHRIMP TACOS

Shrimp, red cabbage, tomatoes, cilantro, jalapeño ranch dressing, white rice, black beans 17.49

## GREAT ENTRÉE ADDITIONS

GRILLED, FRIED OR COCONUT SHRIMP 5.99

BROILED OR FRIED STUFFED CRAB 5.99

LOBSTER TAIL 20.99

SEAFOOD HUSH PUPPIES 8.99

HOUSE SALAD (Side) 6.99

CAESAR SALAD (Side) 6.99



aquariumrestaurants.com



Landry's Select Club

DINING • HOSPITALITY • ENTERTAINMENT • GAMING

Ask your server about earning points today.

### LOCAL, NATIONAL AND GLOBAL CONSERVATION

The staff of the Aquarium Restaurant is committed to supporting the conservation of our environment and educating our visitors on the importance of being respectful of the world around us. We are proud to partner with the organizations listed here, providing funds and programs that assist their efforts in preserving invaluable natural resources.

Association of Zoos & Aquariums (AZA)  
Rocky Mountain Raptor Center  
Colorado State University  
Colorado Parks and Wildlife  
Deep Blue Sea Foundation  
World Parrot Trust  
Center for Native Ecosystems

National Marine Fisheries Services  
The Ocean Project  
Texas Parks & Wildlife  
Texas Marine Mammal Stranding Network  
Memorial Park Conservatory  
Wildlife Alliance  
WildAid

OCEARCH Global Shark Tracker  
National Oceanic and Atmospheric Administration  
SCORE Foundation  
Texas A&M University at Galveston  
Coral Restoration Foundation  
Coastal Bend Bays and Estuaries Program  
Turtle Survival Alliance