**APPETIZERS**

**CALAMARI FRITTO MISTO**
Fried calamari, carrots, artichokes, jalapeños, banana peppers  15.79

**SHRIMP & CRAB DIP**
Crab meat, shrimp, poblano peppers, tomatoes, pepper jack cheese, garlic bread or tortilla chips  16.99

**FRIED ONION STACK**
Panko-breaded onions, breaded jalapeños, pickles, jalapeno ranch dressing  11.99

**OYSTERS ON THE HALF SHELL**
1/2 dozen  15.99  dozen  21.99  
[Select locations only / based on availability]

**SOUPS & SALADS**

**GUMBO**
Chicken & sausage or seafood  Cup  7.99  Bowl  9.99  
[Select locations only]

**NEW ENGLAND CLAM CHOWDER**
Cup  7.99  Bowl  8.99  
[Select locations only]

**HOUSE SALAD**
Tomatoes, carrots, roasted corn, cotija cheese, parmesan croutons  9.99

**AQUARIUM CAESAR SALAD**  11.79
Chicken  19.99  Shrimp  20.79  Salmon  24.79

**BLACKENED CHICKEN & SHRIMP SALAD**
Chicken, shrimp, avocado, candied pecans, tomatoes, mandarin oranges, cucumbers, blue cheese crumbles, mixed greens, basil vinaigrette  21.99

**CHICKEN, PASTA & BURGERS**

**CHICKEN FETTUCCINE ALFREDO**
Fettuccine pasta, alfredo sauce, tomatoes, green onions, cheese toast  21.79
Shrimp  23.79

**LOUISIANA CAJUN PASTA**
Chicken, shrimp, sausage, crawfish tails, spinach, linguine pasta, cajun cream sauce, cheese toast  24.99

**GRILLED CHICKEN BREAST**
With rice & seasonal vegetables  20.99

**GRILLED CHICKEN SANDWICH**
Bacon, lettuce, tomato, herb mayo, kettle chips  17.99

**CLASSIC BURGER**
Cheese, lettuce, tomatoes, red onions, pickles, kettle chips  15.99
Double the Meat  5.99

**BEYOND BURGER™**
Plant-based burger, provolone cheese, caramelized onions, lettuce, tomatoes, pickles, chipotle mayonnaise, kettle chips  17.99
Add bacon, mushrooms, grilled jalapeños, avocado, extra cheese  1.99 each

**SIGNATURE FISH**

**GRILLED MAHI MAHI & SHRIMP**
Served with Aquarium rice & seasonal vegetables  29.99

**CRUNCHY FISH & CHIPS**
With fries & coleslaw  19.99

**HERB-CRUSTED ATLANTIC SALMON**
With mushrooms, asparagus, lemon butter, capers, garlic mashed potatoes  28.99

**SPECIALTY TOPPINGS**

**PONTCHARTRAIN**
Lump crabmeat, shrimp, mushrooms, white wine sauce  8.99

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

**FISH TACOS**
Grilled, blackened or fried tilapia, roasted chile mayo, red cabbage, pineapple pico de gallo, white rice & black beans  19.99

**SHRIMP TACOS**
Grilled, blackened or fried shrimp, red cabbage, pico de gallo, jalapeño ranch dressing, white rice & black beans  19.99

**SEAFOOD & STEAK**

**FRIED SEAFOOD PLATTER**
Fried fish, cornmeal crusted gulf oysters, fried shrimp, stuffed crab, fries, coleslaw  29.99

**GRILLED SHRIMP**
Lime marinade, avocado pico de gallo, rice, seasonal vegetables  22.99

**GOLDEN FRIED SHRIMP**
With fries & coleslaw  22.99

**TOP SIRLOIN**
Certified Angus Beef® sirloin, garlic mashed potatoes, seasonal vegetables  28.79

**RIBEYE**
Certified Angus Beef® ribeye, garlic mashed potatoes, seasonal vegetables  35.99

**GREAT ENTRÉE ADDITIONS**

**GRILLED OR FRIED SHRIMP**  6.99
**BROILED OR FRIED STUFFED CRAB**  6.99
**HOUSE SALAD** (side)  7.50
**CAESAR SALAD** (side)  7.99

**WE ARE HAPPY TO HAVE YOU JOIN US IN OUR DINING ROOM ONCE AGAIN.**

WE APPRECIATE YOUR UNDERSTANDING AND PATIENCE AS WE ARE OFFERING A LIMITED MENU WITH LIMITED STAFFING. IN ORDER TO ALLOW US TO SERVE AS MANY VISITORS THAT ARE EXCITED TO JOIN US FOR DINE IN, WE ASK THAT YOU PLEASE LIMIT YOUR DINING EXPERIENCE TO APPROXIMATELY ONE HOUR DURING BUSY PERIODS.

*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.
BUY THE DRINK, KEEP THE GLASS 14.00

On any of our Specialty Drinks, keep our 21oz. souvenir logo glass. Just the drink 11.00 (14oz.)

TROPICAL DAIQUIRI
Bacardi Superior Rum with choice of Strawberry or Mango Flavors

SUNSET MAI TAI
Bacardi Superior Rum, DeKuyper Créme de Almond Liqueur & fruit juices topped with Myers’s Original Dark Rum

CAPTAIN’S PUNCH
Captain Morgan Spiced Rum, DeKuyper Créme de Banana, DeKuyper Peachtree Schnapps & tropical fruit juices

MANGO MOJITO
Cruzan Mango Rum muddled with fresh mint, Lime & a splash of orange juice

TROPICAL STORM
Smirnoff Pineapple Vodka, Tropica Piña Colada, citrus juices

STRAWBERRY MULE
Cazadores Blanco Tequila, Tropics Strawberry Purée, Fever-Tree Ginger Beer, fresh lime juice

WATERMELON LIT
Smirnoff Vodka, Don Julio Blanco Tequila, Tanqueray Gin, Bacardi Superior Rum, Finest Call Watermelon, triple sec, sweet & sour

NAVY GROG
Midori Melon Liqueur, DeKuyper Peachtree Schnapps, Chambord Black Raspberry Liqueur & pineapple juice 11.00

BLUE MARLIN
Absolut Citron Vodka, DeKuyper Blue Curacao Liqueur & a squeeze of fresh lemon 11.00

POMEGRANATE KISS
SKYY Vodka, Cointreau Orange Liqueur, Finest Call Pomegranate Syrup, Finest Call Grenadine & lemonade 11.00

SHIVER ME TIMBERS
Absolut Citron Vodka, Cointreau Orange Liqueur & Cranberry Juice 11.00

AQUATINI
Cruzan Coconut Rum, DeKuyper Blue Curacao Liqueur & Cranberry Juice 11.00

SHARK BITE
Bacardi Superior Rum, DeKuyper Blue Curacao, citrus juices, Finest Call Grenadine.
You keep the shark!
Souvenir logo glass not included

TIDAL WAVE
New Amsterdam Vodka, DeKuyper Créme de Banana, Peachtree Schnapps & Blue Curacao Liqueur with sweet & sour

STRAWBERRY MOJITO
Cruzan Strawberry Rum, Tropics Strawberry Purée, Sweet & Sour, muddled fresh mint, Lime & Sprite®

AQUARIUM CORONARITA
Gold Tequila Margarita topped with a Corona Extra® with a choice of original or watermelon flavor
Souvenir logo glass not included

MERMAID PUNCH
Deep Eddy Ruby Red Vodka, Cruzan Coconut Rum, DeKuyper Peach Schnapps, Finest Call Grenadine, tropical juices

CUCUMBER MULE
Tito’s Handmade Vodka, Monin Cucumber Syrup, Fever-Tree Ginger Beer, lime juice
Souvenir logo glass not included

TROPICAL DAIQUIRI
Bacardi Superior Rum with choice of Strawberry or Mango Flavors

SUNSET MAI TAI
Bacardi Superior Rum, DeKuyper Créme de Almond Liqueur & fruit juices topped with Myers’s Original Dark Rum

CAPTAIN’S PUNCH
Captain Morgan Spiced Rum, DeKuyper Créme de Banana, DeKuyper Peachtree Schnapps & tropical fruit juices

MANGO MOJITO
Cruzan Mango Rum muddled with fresh mint, Lime & a splash of orange juice

TROPICAL STORM
Smirnoff Pineapple Vodka, Tropica Piña Colada, citrus juices

STRAWBERRY MULE
Cazadores Blanco Tequila, Tropics Strawberry Purée, Fever-Tree Ginger Beer, fresh lime juice

WATERMELON LIT
Smirnoff Vodka, Don Julio Blanco Tequila, Tanqueray Gin, Bacardi Superior Rum, Finest Call Watermelon, triple sec, sweet & sour

NAVY GROG
Midori Melon Liqueur, DeKuyper Peachtree Schnapps, Chambord Black Raspberry Liqueur & pineapple juice 11.00

BLUE MARLIN
Absolut Citron Vodka, DeKuyper Blue Curacao Liqueur & a squeeze of fresh lemon 11.00

POMEGRANATE KISS
SKYY Vodka, Cointreau Orange Liqueur, Finest Call Pomegranate Syrup, Finest Call Grenadine & lemonade 11.00

SHIVER ME TIMBERS
Absolut Citron Vodka, Cointreau Orange Liqueur & Cranberry Juice 11.00

AQUATINI
Cruzan Coconut Rum, DeKuyper Blue Curacao Liqueur & Cranberry Juice 11.00

AQUA MARTINIS

WINE BY THE GLASS

CHARDONNAY
Robert Mondavi ‘Private Selection’, California
La Crema, Monterey County

LIGHT-BODIED WHITES & ROSÉ
Mirassou Moscato, California
Prophecy Pinot Grigio, Delle Venezie
The Seeker Sauvignon Blanc, Marlborough
Saint M Riesling, Germany
Decoy by Duckhorn Rosé, California

CABERNET SAUVIGNON
The Dreaming Tree, California

PINOT NOIR
Austerity, Monterey County

MERLOT
Rodney Strong, Sonoma County

BEER
Ask your server for our current bottle and draft beer selections.