

AQUARIUM

AN UNDERWATER DINING ADVENTURE®

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 Parks and Wildlife
Deep Blue Sea Foundation
World Parrot Trust
National Marine Fisheries Services

Texas Parks & Wildlife
Wildlife Alliance
OCEARCH Global Shark Tracker
National Oceanic and Atmospheric
Administration
Coastal Bend Bays and Estuaries
Program

American Humane
Owls Nest Sanctuary
Zoological Association of America
Galveston Bay Foundation
Katie Adamson Foundation
Gulf Research Institute for Highly
Migratory Species

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APPETIZERS

CALAMARI FRITTO MISTO
Fried calamari, carrots, artichokes, jalapeños, banana peppers 18.99



SHRIMP & CRAB DIP
Crabmeat, shrimp, poblano peppers, tomatoes, pepper jack cheese, garlic bread or tortilla chips 19.99

CHICKEN LETTUCE WRAPS
Lime-grilled chicken, peppers, onions, lemon rice, roasted peanuts, cilantro, marinated vegetables, sesame seeds, lettuce cups 18.49
Vegetarian option with portobello mushrooms 15.99

FRIED GATOR
Cajun-style breaded alligator, Parmesan-Panko fried onions 18.49

FRIED ONION STACK
Parmesan-Panko breaded onions, breaded jalapeños and pickles, jalapeño ranch dressing 13.29

AHI TUNA NACHOS*
Sushi-grade ahi tuna, Asian slaw, crispy fried wontons, wasabi aioli, sweet soy glaze 22.79



CASTAWAY COMBO
Fried gator, chicken quesadillas, shrimp & crab dip, cheese curds, Parmesan-Panko fried onions, shishito peppers, tortilla chips 24.29

AQUARIUM CRAB CAKE
Avocado, tomatoes, and caper lemon butter sauce 21.99

WHITE CHEDDAR CHEESE CURDS
Parmesan-Panko fried onions, blistered shishito peppers, boom boom sauce 13.89

SOUP & SALADS

SOUP OF THE DAY
Cup 9.29 Bowl 11.29

HOUSE SALAD
Tomatoes, carrots, roasted corn, Cotija cheese, croutons 12.79

ICEBERG WEDGE SALAD
Tomatoes, onions, bacon, blue cheese dressing 13.99

BLACKENED CHICKEN & SHRIMP SALAD
Chicken, shrimp, avocado, candied pecans, tomatoes, Mandarin oranges, cucumbers, blue cheese crumbles, mixed greens, basil vinaigrette 25.59



AQUARIUM CAESAR SALAD
Romaine lettuce, Parmesan cheese, croutons, Caesar dressing 15.49
Chicken 23.29 Shrimp 25.09 Salmon* 27.29

GREEK SALAD
Romaine lettuce, cucumbers, red onions, pepperoncini, kalamata olives, feta cheese, Greek salad dressing 20.99
Chicken 24.29 Shrimp 26.29

SUSHI BOWL*
Crispy fried shrimp, ahi tuna, avocado, cabbage, cucumbers, seaweed salad, wonton strips, jalapeños, boom boom sauce, wasabi aioli 26.79

CHICKEN, PASTA & BURGERS

CHICKEN FETTUCCINE ALFREDO
Fettuccine pasta, alfredo sauce, tomatoes, green onions, cheese toast 24.79 Shrimp 26.79



LOUISIANA CAJUN PASTA
Chicken, shrimp, sausage, crawfish tails, spinach, linguine pasta, cajun cream sauce, cheese toast 26.79

GRILLED CHICKEN BREAST
Rice & seasonal vegetables 22.79

CHICKEN TORTILLA WRAP
Spinach tortilla, fried chicken tenders, lettuce, red cabbage, carrots, tomatoes, avocado, bacon, jack & cheddar cheese, boom boom sauce, kettle chips 19.49 Shrimp 21.49



PARMESAN CHICKEN & SHRIMP PASTA
Parmesan breaded chicken and shrimp, fettuccine pasta, alfredo sauce, mushrooms, artichoke hearts, sun-dried tomatoes, diced tomatoes 27.29

GRILLED CHICKEN SANDWICH
Bacon, lettuce, tomato, herb mayo, kettle chips 21.49

CLASSIC BURGER*
Angus beef, cheese, lettuce, tomatoes, red onions, pickles, kettle chips 18.99

MEGALODON BURGER*
Angus beef, double meat, cheese, lettuce, tomatoes, red onions, pickles, kettle chips 23.29

Add bacon, mushrooms, grilled jalapeños, avocado, extra cheese 3.29 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 18% will be added to checks for parties of 6 or more. Please feel free to increase or decrease the suggested gratuity based on your dining experience.

SIGNATURE FISH

All signature fish selections can be prepared simply grilled

MANGO TANGO SALMON*
Seared salmon, hot honey sauce, mango couscous, sautéed asparagus, julienne mango, green onions, red pepper flakes 31.79

MACADAMIA CRUSTED MAHI MAHI & COCONUT SHRIMP
Colossal coconut shrimp, asparagus, lemon rice, mango salsa, citrus beurre blanc 33.99

SPECIALTY TOPPINGS

PONTCHARTRAIN

Lump crabmeat, shrimp, mushrooms, white wine sauce 11.29

MELISSA

Shrimp, crawfish, sea scallops, mushrooms, lemon butter sauce 12.49

CRUNCHY FISH & CHIPS
Fries & coleslaw 24.29



HERB-CRUSTED ATLANTIC SALMON*
Mushrooms, asparagus, lemon butter sauce, capers, garlic mashed potatoes 31.79

SAUTÉED REDFISH
Lump crabmeat, avocado pico de gallo, rice, seasonal vegetables 29.29

SEAFOOD & STEAK

BROILED CAPTAIN'S PLATTER
Tilapia, stuffed shrimp, stuffed crab, grilled shrimp, sea scallops, avocado pico de gallo, rice, seasonal vegetables 36.49

BROILED FISHERMAN'S PLATTER
Lobster tail, grilled shrimp, stuffed shrimp, sea scallops, tilapia, stuffed crab, avocado pico de gallo, rice, seasonal vegetables 45.59



NEW ORLEANS COMBO
Blackened catfish topped with crawfish, scallops, mushrooms, cajun cream sauce, grilled shrimp, crab cake, roasted corn salsa, tomatoes, parsley potatoes, caper lemon butter sauce 36.99

FRIED SEAFOOD PLATTER
Fried fish, cornmeal crusted gulf oysters, fried shrimp, seafood hushpuppies, fries, coleslaw 34.49



MARINER'S MIXED GRILL*
Angus beef sirloin, lobster tail, grilled shrimp, garlic mashed potatoes, seasonal vegetables 46.79

TOP SIRLOIN*
Angus beef sirloin, garlic mashed potatoes, seasonal vegetables 32.29
With lobster tail 46.29

RIBEYE*
Angus beef ribeye, garlic mashed potatoes, seasonal vegetables 42.59
Cajun Style +3.00

SHRIMP CREATIONS

SHRIMP SCAMPI RAVIOLI
Ravioli, grilled shrimp, portobello mushrooms, teardrop tomatoes, capers, creamy scampi sauce 28.29

FRIED COCONUT SHRIMP
Pineapple plum sauce, fries, coleslaw 26.79

GRILLED SHRIMP
Lime marinade, avocado pico de gallo, rice, seasonal vegetables 26.29

GOLDEN FRIED SHRIMP
Fries & coleslaw 26.29



SHRIMP PLATTER
Grilled shrimp, fried shrimp, shrimp skewer, rice, seasonal vegetables 31.29

AQUARIUM TACOS

FISH TACOS
Grilled, blackened or fried fish, roasted chili mayo, red cabbage, pineapple pico de gallo, cajun beans and rice 22.59

GATOR TACOS
Fried alligator, Asian coleslaw, swamp sauce, cajun beans and rice 23.59

SHRIMP TACOS
Grilled, blackened or fried shrimp, roasted chili mayo, red cabbage, pineapple pico de gallo, cajun beans and rice 22.59

GREAT ENTRÉE ADDITIONS

GRILLED, FRIED OR COCONUT SHRIMP 9.29
BROILED OR FRIED STUFFED CRAB 9.29

HOUSE OR CAESAR SALAD (Side) 8.79
SEAFOOD HUSHPUPPIES 9.29

STEAMED ASPARAGUS 5.49
LOBSTER TAIL 24.99