

APPETIZERS

CALAMARI FRITTO MISTO

Fried calamari, carrots, artichokes, jalapeños, banana peppers 15.79

SHRIMP & CRAB DIP

Crabmeat, shrimp, poblano peppers, tomatoes, pepper jack cheese, garlic bread or tortilla chips 16.99

FRIED ONION STACK

Parmesan-Panko breaded onions, breaded jalapenos, 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

SEAFOOD TACOS

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, jalapeno 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



AQUARIUM FAVORITES

WE ARE HAPPY TO HAVE YOU JOIN US IN OUR DINING ROOM ONCE AGAIN.
PLEASE KNOW THAT WE ARE LIMITED ON SEATING CAPACITY DUE TO SOCIAL DISTANCING GUIDELINES.
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.

AQUARIUM

AN UNDERWATER DINING ADVENTURE

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 Crème de Almond Liqueur & fruit juices topped with Myers's Original Dark Rum

CAPTAIN'S PUNCH

Captain Morgan Spiced Rum, DeKuyper Crème 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, Tropics Piña Colada, citrus juices

STRAWBERRY MULE

Cazadores Blanco Tequila, Tropics Strawberry Purée, Fever-Tree Ginger Beer, fresh lime juice
Souvenir logo glass not included

WATERMELON LIT

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

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 Crème 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 Coronita 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

AQUA MARTINIS

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

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.

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AN UNDERWATER DINING ADVENTURE®