

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



AN UNDERWATER DINING ADVENTURE™

APPETIZERS

CALAMARI FRITTO MISTO

Fried calamari, carrots, artichokes, jalapeños, banana peppers 17.99



SHRIMP & CRAB DIP

Crabmeat, shrimp, poblano peppers, tomatoes, pepper jack cheese, garlic bread or tortilla chips 18.99

CHICKEN LETTUCE WRAPS

Lime-grilled chicken, peppers, onions, lemon rice, roasted peanuts, cilantro, marinated vegetables, sesame seeds, lettuce cups 17.49
Vegetarian option 14.99

FRIED GATOR

Cajun style breaded alligator, Parmesan-Panko fried onions 17.49

FRIED ONION STACK

Parmesan-Panko breaded onions, breaded jalapeños and pickles, jalapeño ranch dressing 12.29

SHRIMP KISSES

Bacon-wrapped shrimp, jalapeños, pepper jack cheese, roasted corn salsa 17.49

AHI TUNA NACHOS*

Sushi grade ahi tuna, Asian slaw, crispy fried wontons, wasabi aioli, sweet soy glaze 21.49



CASTAWAY COMBO

Fried gator, chicken quesadillas, shrimp & crab dip, cheese curds, Parmesan-Panko fried onions, shishito peppers, tortilla chips 22.99

AQUARIUM CRAB CAKE

Avocado, tomatoes, and caper lemon butter sauce 20.99

WHITE CHEDDAR CHEESE CURDS

Parmesan-Panko fried onions, blistered shishito peppers, boom boom sauce 12.99

SOUPS & SALADS

SOUP OF THE DAY

Cup 8.49 Bowl 10.49

GREEK SALAD

Romaine lettuce, cucumbers, red onions, pepperoncini, kalamata olives, feta cheese, Greek salad dressing 19.99
Chicken 22.99 Shrimp 24.99

ICEBERG WEDGE SALAD

Tomatoes, onions, bacon, blue cheese dressing 12.99

BLACKENED CHICKEN & SHRIMP SALAD

Chicken, shrimp, avocado, candied pecans, tomatoes, Mandarin oranges, cucumbers, blue cheese crumbles, mixed greens, basil vinaigrette 23.99

NEW ENGLAND CLAM CHOWDER

Cup 8.49 Bowl 10.49



AQUARIUM CAESAR SALAD

Romaine lettuce, Parmesan cheese, croutons, Caesar dressing 14.49
Chicken 21.99 Shrimp 23.99 Salmon* 25.99

HOUSE SALAD

Tomatoes, carrots, roasted corn, Cotija cheese, croutons 11.99

SUSHI BOWL*

Crispy fried shrimp, ahi tuna, avocado, cabbage, cucumbers, seaweed salad, wonton strips, jalapeños, boom boom sauce 24.99

CHICKEN, PASTA & BURGERS

CHICKEN FETTUCCINE ALFREDO

Fettuccine pasta, alfredo sauce, tomatoes, green onions, cheese toast 22.99 Shrimp 24.99



LOUISIANA CAJUN PASTA

Chicken, shrimp, sausage, crawfish tails, spinach, linguine pasta, cajun cream sauce, cheese toast 24.99

GRILLED CHICKEN BREAST

Rice & seasonal vegetables 20.99

CHICKEN TORTILLA WRAP

Spinach tortilla, fried chicken tenders, lettuce, red cabbage, carrots, tomatoes, avocado, bacon, jack & cheddar cheese, boom boom sauce, kettle chips 17.99 Shrimp 19.99



PARMESAN CHICKEN & SHRIMP PASTA

Parmesan breaded chicken and shrimp, fettuccine pasta, alfredo sauce, mushrooms, artichoke hearts, sun-dried tomatoes, diced tomatoes 25.99



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

GRILLED ATLANTIC SALMON*

Rice & seasonal vegetables 29.99

GRILLED MAHI MAHI & SHRIMP

Rice & seasonal vegetables 29.99

SPECIALTY TOPPINGS

PONTCHARTRAIN

Lump crabmeat, shrimp, mushrooms, white wine sauce 10.99

MELISSA

Shrimp, crawfish, sea scallops, mushrooms, lemon butter sauce 11.99

CRUNCHY FISH & CHIPS

Fries & coleslaw 22.49



HERB-CRUSTED ATLANTIC SALMON*

Mushrooms, asparagus, lemon butter sauce, capers, garlic mashed potatoes 29.99

SAUTÉED REDFISH

Lump crabmeat, avocado pico de gallo, rice, seasonal vegetables 27.49

SEAFOOD & STEAK

BROILED CAPTAIN'S PLATTER

Tilapia, stuffed shrimp, stuffed crab, grilled shrimp, sea scallops, avocado pico de gallo, rice, seasonal vegetables 34.49

BROILED FISHERMAN'S PLATTER

Lobster tail, grilled shrimp, stuffed shrimp, sea scallops, tilapia, stuffed crab, avocado pico de gallo, rice, seasonal vegetables 43.49

FRIED SEAFOOD PLATTER

Fried fish, cornmeal crusted gulf oysters, fried shrimp, stuffed crab, fries, coleslaw 32.49



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 34.99



MARINER'S MIXED GRILL*

Angus beef sirloin, lobster tail, grilled shrimp, garlic mashed potatoes, seasonal vegetables 44.49

TOP SIRLOIN*

Angus beef sirloin, garlic mashed potatoes, seasonal vegetables 30.49
With Lobster Tail 43.99

RIBEYE*

Angus beef ribeye, garlic mashed potatoes, seasonal vegetables 40.49
Cajun Style +3.00

CAJUN COMBO

Fried catfish, fried shrimp, grilled andouille sausage, white rice, creole sauce, red beans 24.49

SHRIMP CREATIONS

SHRIMP SCAMPI RAVIOLI

Ravioli, grilled shrimp, portobello mushrooms, teardrop tomatoes, capers, creamy scampi sauce 26.49

FRIED COCONUT SHRIMP

Pineapple plum sauce, fries, coleslaw 24.99

GRILLED SHRIMP

Lime marinade, avocado pico de gallo, rice, seasonal vegetables 24.49

GOLDEN FRIED SHRIMP

Fries & coleslaw 24.49



SHRIMP PLATTER

Grilled shrimp, fried shrimp, shrimp enbrochette, rice, seasonal vegetables 29.49

SEAFOOD TACOS

FISH TACOS

Grilled, blackened or fried fish, roasted chili mayo, red cabbage, pineapple pico de gallo, red beans, white rice 20.99

GATOR TACOS

Fried alligator, Asian coleslaw, swamp sauce, red beans, white rice 21.99

SHRIMP TACOS

Grilled, blackened or fried shrimp, red cabbage, pico de gallo, jalapeño ranch dressing, red beans, white rice 20.99

GREAT ENTRÉE ADDITIONS

GRILLED, FRIED OR COCONUT SHRIMP 8.99

BROILED OR FRIED STUFFED CRAB 8.99

HOUSE SALAD (Side) 8.49

CAESAR SALAD (Side) 8.49

STEAMED ASPARAGUS 5.29

LOBSTER TAIL 24.99