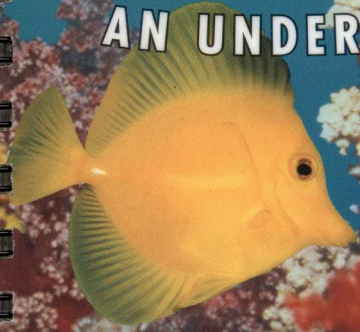


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# AQUARIUM™

AN UNDERWATER DINING ADVENTURE

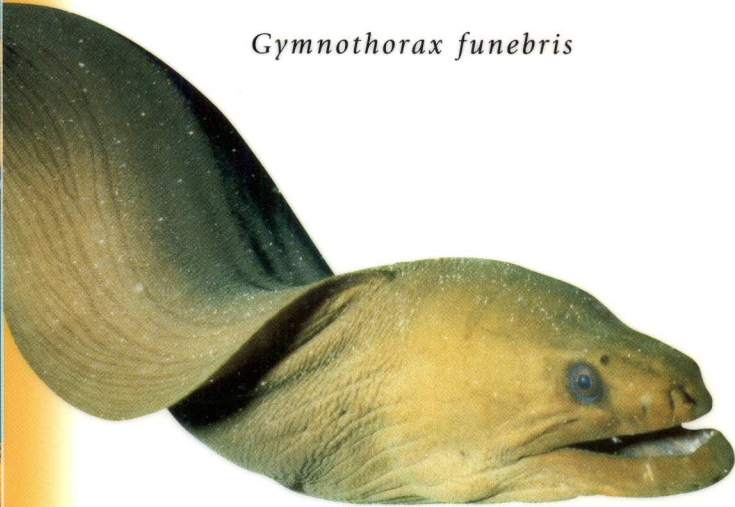


This menu is available for sale in our gift shop. If we see or catch you fishing for a free menu you could be battered and fried. Please return this menu to your server. Thank you.



## Atlantic Green Moray

*Gymnothorax funebris*



**Distribution:** Gulf of Mexico/  
Caribbean Western Atlantic.

**Length:** Up to 2400 mm/8 ft.

**Diet and Feeding:** Most invertebrates and  
slow, hurt or sleeping fish, but will eat almost  
anything that will fit in its mouth.


**Aquarium Behavior:** Do not keep with anything small.

**Did You Know?:** These eels are actually blue skinned,  
but secrete a thick yellow slime coat that gives them  
the appearance of being green.







## Aquarium Facts




The tropical coral reefs of the world are home to hundreds of species of colorful and interesting fish, coral and other marine invertebrates. The species diversity of this marine habitat rivals that of the South American, African and Asian rainforests.




Our recreation of these captivating underwater societies provides our aquarium residents with an intricate, artificial coral habitat and high quality water to meet their metabolic requirements, and allows our guests exceptional viewing through 4-inch-thick, specially-fabricated acrylic viewing panels. These floor-to-ceiling viewing walls will make you feel as if you are actually in our 50,000-gallon reef with the fish.




The aquarium is inhabited by carefully selected and compatible specimens from the Caribbean, South Pacific, Indian Ocean and Hawaiian waters. More than 100 species of colorful, tropical fish — some as large as six feet long — reside in the tank. In their new home, they are professionally cared for by our full-time aquarium staff, including dive specialists who provide frequent feedings. Their nutritional needs, water quality and other husbandry requirements are carefully managed to assure their health and safety.




Other tropical fish aquariums are located on the second floor. Guests can reach the second and third floors by elevator or by climbing a circular staircase that winds around an enormous 15,000-gallon, 35-foot-tall, cylindrical aquarium that is eight feet in diameter. The entire 15,000 gallons contained in this aquarium passes through an extensive filtering system every 20 minutes to assure the best possible water conditions.



Also on the second floor are three 2,000-gallon jewel tanks containing the predatory Lionfish, the small fish of the coral thicket and the living coral reef.



*Menus available for sale at the gift shop.*





## Regal Angelfish

*Pygoplites diacanthus*



**Distribution:** Indo-Pacific and Red Sea.

**Length:** 250 mm/10 in.

**Diet and Feeding:** Sponges and algae in nature. In the tank, they will take frozen Mysis shrimp, mussel meat, etc. Grazer.

**Aquarium Behavior:** Shy, requires plenty of hiding places.





## Appetizers

### **BATTERED ONIONS & JALAPEÑOS**

With Jalapeño-Ranch Dipping Sauce...\$5.99

### **FRIED CALAMARI**

With Marinara...\$6.99

### **SHRIMP COCKTAIL**

(5) Jumbo Shrimp Served Chilled  
with Cocktail Sauce...\$8.99

### **OYSTERS**

1/2 Dozen on the Half Shell...\$5.99

### **OYSTERS ROCKEFELLER**

1/2 Dozen Freshly-Shucked Oysters with a  
Traditional Rockefeller Topping...\$8.99

### **CHICKEN LETTUCE WRAPS**

With Lime-Grilled Chicken, Sprouts, Sesame  
Noodles & Roasted Peanuts. Great for  
Sharing or as an Entrée...\$11.99

### **CRAB WONTONS**

With Ginger-Soy Dipping Sauce...\$8.99

### **SHRIMP & CRAB DIP**

Served warm with Parmesan Toast Points...\$9.99

### **CRAB COCKTAIL**

Fresh Jumbo Lump Crab Meat  
Served with Cocktail Sauce...\$10.99

### **AVOCADO-LUMP CRAB COCKTAIL**

Jumbo Lump Crab Meat Tossed with  
Avocado Pico de Gallo...\$10.99

### **ARTICHOKE & SHRIMP DIP**

Served chilled with Tortilla Chips...\$10.99

### **CRAB CAKE**

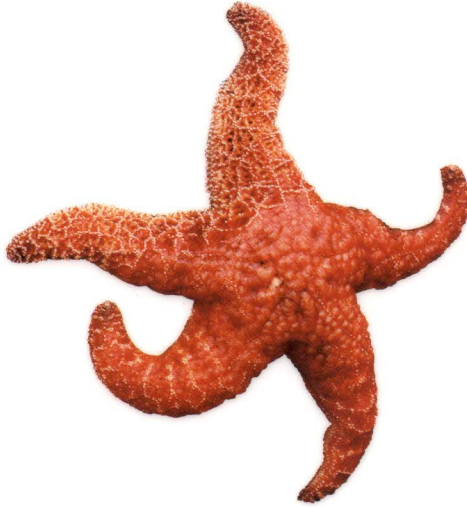
Traditional Maryland-Style Crab Cake...\$9.99

*CAUTION: There may be small bones or shell in some fresh fish and shellfish. Wines and various foods contain sulfites. Eating raw oysters may cause severe illness and even death in persons with liver disease, cancer and other chronic illnesses that weaken the immune system. We are not responsible for individuals' allergic reactions to our food. If you are unsure of your risks, consult your physician.*



# Starfish

*Fromia elegans*



**Distribution:** Indo-Pacific.

**Length:** 80 mm/3.2 in.

**Diet and Feeding:** Greenstuff. Scavenger.

**Aquarium Behavior:** Starfish do better in an invertebrate aquarium, where they don't compete with fish for food.

**Did You Know?:** Starfish are known for their remarkable ability to regenerate their entire body even when only the smallest part of it remains.





## Soups & Salads

### LOBSTER BISQUE

Delicately Flavored & Enhanced with Sherry...\$6.99

### SEAFOOD GUMBO

The Aquarium's Signature Gumbo...\$6.99

### HOUSE SALAD

Mixed Greens with Creamy Herb Vinaigrette...\$4.99

### CAESAR SALAD

With Classic Dressing...\$6.99  
(with grilled shrimp or chicken add  
an additional \$4.99)

### ICEBERG WEDGE

With Beefsteak Tomatoes, Chunky Blue Cheese  
& Red Onion Dressing...\$5.99

### GRILLED CHICKEN SALAD

On a Bed of Greens with Roasted Pecans, Crumbled  
Bacon & Jalapeño-Ranch Dressing...\$10.99

### FRIED SHRIMP SALAD

Granny Smith Apples, Celery & Green Onions  
Tossed with Crisp Greens...\$11.99

### COBB SALAD

Chicken, Bacon, Avocado, Tomato,  
Egg & Blue Cheese...\$9.99

### AVOCADO-LUMP CRAB SALAD

Our House Lettuce Mix Lightly Tossed with Creamy Herb  
Vinaigrette & Topped with Crab-Avocado  
Pico de Gallo...\$13.99

### SHRIMP & CRAB SALAD

Mixed Greens Lightly Tossed with Creamy Herb  
Vinaigrette & Topped with Crab-Avocado Pico de Gallo  
& Fresh Jumbo Shrimp...\$15.99



## Sandwiches...etc.

*All Sandwiches Served with Coral Chips & Onion Strings*

### **GRILLED OR FRIED FRESH CATCH SANDWICH**

With Jalapeño-Tartar Sauce, Lettuce,  
Tomato & Red Onion...\$10.99

### **CRAB CAKE SANDWICH**

With Jalapeño-Tartar Sauce, Lettuce,  
Tomato & Red Onion...\$11.99

### **HAMBURGER**

8 oz. Ground Sirloin...\$6.99  
with Cheese or Bacon Add...99¢

### **TUNA MELT**

8 oz. Fresh Tuna Steak covered with  
Grilled Beefsteak Tomatoes, Red Onion  
& Pepper Jack Cheese...\$11.99

### **SHRIMP TORTILLA CLUB**

Fried Shrimp, Red Onion, Bacon,  
Avocado, Lettuce & Tomato...\$11.99

### **GRILLED CHICKEN SANDWICH**

With Grilled Onions &  
Pepper Jack Cheese...\$9.99

### **SEAFOOD PO-BOYS**

A twist on this Classic with your choice of  
Fried Shrimp, Fried Oysters, Crawfish or Catfish  
served with a savory herb mayo...\$9.99

### **FISH & CHIPS**

Beer-Battered Cod Hand Dipped, Golden  
Fried & Served with Steak Fries...\$11.99





## Fresh Fish

*The Following Items are Served with  
Aquarium Rice & Seasonal Vegetables*

### **HERB CRUSTED SEA BASS**

Served with Lemon Butter...\$18.99

### **HORSERADISH- CRUSTED SALMON**

With Cucumber-Yogurt Sauce...\$17.99

### **STUFFED GULF FLOUNDER**

Broiled with Crab Meat Stuffing & Brushed  
with Lemon Butter...\$19.99

### **GINGER-PEPPER TUNA**

Crusted with Fresh Grated Ginger & Cracked  
Peppercorns in a Light Soy Butter Sauce...\$18.99

### **LEMON-PEPPER CATFISH**

Boneless Fillets Perfectly Seasoned & Sautéed...\$13.99

### **SAUTÉED GULF RED SNAPPER**

Topped with Crab-Avocado Pico de Gallo...\$19.99

### **GRILLED MAHI-MAHI WITH SHRIMP**

Fresh Mahi Grilled & Topped with  
Shrimp & Lemon Butter...\$18.99

### **BLACKENED REDFISH**

A New Orleans original...\$17.99

### **GRILLED HALIBUT**

Topped with a Creamy Lobster Sauce...\$18.99

### **AQUARIUM SKEWER**

Salmon, Halibut & Tuna Skewer Served  
with Grilled Vegetables & Lemon Butter...\$17.99

*Our Special Dinner Salad with these Entrées...\$2.99*



## **Jumbo Shrimp**

### **SHRIMP SCAMPI**

(6) Shrimp Sautéed in our savory garlic butter...\$15.99

### **GOLDEN FRIED SHRIMP**

(6) Lightly Fried Shrimp Served with Steak Fries, Cocktail & Tartar Sauces...\$14.99

### **GRILLED SHRIMP ENBROCHETTE**

(6) Bacon-Wrapped Shrimp Stuffed with Jalapeños, Crab Meat & Cheese Served with Aquarium Rice & Seasonal Vegetables...\$17.99

### **THAI PEPPER SHRIMP**

(7) Shrimp with Hot Thai Pepper Sauce Served with Aquarium Rice & Seasonal Vegetables...\$15.99

### **GRILLED SHRIMP**

(6) Shrimp Grilled to Perfection with Drawn Butter, Served with Aquarium Rice & Seasonal Vegetables...\$14.99

### **COCONUT SHRIMP**

(6) Coconut-Breaded Shrimp Served with Plum Sauce & Steak Fries...\$15.99

### **FRIED STUFFED SHRIMP**

(4) Shrimp Filled with Our Famous Crab Stuffing & Lightly Fried. Served with Steak Fries...\$16.99







### **BROILED STUFFED SHRIMP**

(4) Shrimp Filled with Our Crab Stuffing & Broiled, Served with Aquarium Rice & Seasonal Vegetables...\$16.99

### **SHRIMP PASTA MARINARA**

(6) Shrimp Sautéed & Tossed with Linguine & Our Homemade Marinara Sauce...\$17.99

*Our Special Dinner Salad with these Entrées...\$2.99*





## Seafood Favorites

### **BROILED PLATTER**

Fish Fillet, Shrimp, Oysters Rockefeller & Scallops Served with Aquarium Rice & Seasonal Vegetables...\$17.99

### **FRIED PLATTER**

Fish Fillet, Oysters, Shrimp & Crab Fritter Served with Steak Fries...\$16.99

### **BROILED CAPTAIN'S PLATTER**

Stuffed Shrimp, Scallops, Fish Fillet, Oysters Rockefeller, Shrimp & Stuffed Crab Served with Aquarium Rice & Seasonal Vegetables...\$21.99

### **FRIED CAPTAIN'S PLATTER**

Stuffed Shrimp, Oysters, Fish Fillet, Shrimp & Stuffed Crab Served with Steak Fries...\$19.99

### **BROILED FISHERMAN'S PLATTER**

Shrimp, Stuffed Shrimp, Scallops, Fish Fillet, Oysters Rockefeller, Stuffed Crab & Lobster Tail Served with Aquarium Rice & Seasonal Vegetables...\$26.99

### **ANGEL HAIR PASTA**

(6) Jumbo Shrimp, Wild Mushrooms & Sun-Dried Tomatoes...\$17.99

### **FRIED SOFT SHELL CRABS**

Served with Steak Fries & Tartar Sauce...\$18.99

### **BROILED SOFT SHELL CRABS**

Topped with Jumbo Shrimp, Jumbo Lump Crab Meat & Mushrooms...\$18.99


### **BROILED STUFFED TAILS**

Twin Succulent Lobster Tails with Crab Meat Stuffing & Drawn Butter Served with Aquarium Rice & Seasonal Vegetables...\$26.99

### **MIXED GRILL**

Lobster Tail, Filet Mignon & Shrimp Served with Red Skin Mashed Potatoes & Seasonal Vegetables...\$26.99

*Our Special Dinner Salad with these Entrées...\$2.99*





## Beef & Fowl

### **GRILLED CHICKEN PASTA**

Served with Traditional Alfredo Sauce, Roasted Garlic, Bacon, Spinach, Mushrooms & Tomatoes...\$14.99

### **CHICKEN ROCKEFELLER**

A Timeless Favorite...\$14.99

### **DIJON/PARMESAN-CRUSTED CHICKEN BREAST**

Served with Red Skin Mashed Potatoes & Seasonal Vegetables...\$14.99

### **GRILLED CHICKEN BREAST**

Served with Red Skin Mashed Potatoes & Seasonal Vegetables...\$13.99

### **STUFFED CHICKEN**

Chicken Breast with Our Famous Crabmeat Stuffing, Topped with Lobster Cream...\$14.99

### **PEPPERED N.Y. STRIP**

14 oz. with Roasted Shallots & Garlic. Served with Red Skin Mashed Potatoes & Seasonal Vegetables...\$20.99

### **FILET MIGNON**

8oz. Served with Red Skin Mashed Potatoes & Seasonal Vegetables...\$19.99

### **RIB-EYE**

14 oz. with Saga Blue Cheese & Port Wine Reduction Served with Red Skin Mashed Potatoes & Seasonal Vegetables...\$21.99

*Our Special Dinner Salad with these Entrées...\$2.99*



## Specialty Drinks

### *AQUARIUM*

#### **RED EMPEROR DAIQUIRI**

Light Rum with Choice of Strawberry, Peach, Banana, Raspberry or Mango Flavors...\$6.25

#### **SAILOR'S SUNSET**

Light Rum, Crème de Almond & Passion Fruit  
Topped with Dark Rum...\$6.25

#### **LEMON SHARK**

Vodka, Gin & Rum Blends with Fresh-Squeezed Lemonade...\$6.25

#### **RED FISH RITA**

Sauza Commemorativo, Cointreau, Fresh Lime Juice,  
Splash of Sweet & Sour & Cranberry Juice...\$6.25

#### **BRACKISH BELLINI**

Champagne, Peach Puree & Peach Schnapps...\$6.25

### *ICE CREAM CREATIONS*

#### **AQUA COLADA**

Malibu Rum, Ice Cream & Pineapple Juice...\$5.50

#### **BANANA FISH**

Rum, Cinnamon Schnapps, Bananas & Ice Cream...\$5.50

#### **ISLAND BREEZE**

Raspberry Liqueur, Butterscotch Schnapps & Ice Cream...\$5.50

#### **SEA MUD**

Kahlua, Baileys Irish Cream Liqueur & Ice Cream...\$5.75

### *MARINE - TINI'S*

#### **LAFITTE'S TREASURE**

Stoli Vodka & Frangelico Topped with a Chocolate  
Chip Garnish...\$6.75

#### **MAHI-MAHI**

Absolut Vodka & Midori Liqueur...\$6.75

#### **SEAWORTHY**

Bombay Gin & Chambord Liqueur with a Lemon Twist...\$6.75

#### **BLUE WATER**

Bombay Sapphire Gin & Blue Curacao...\$6.75

#### **RIP TIDE**

Baileys Irish Cream Liqueur & Goldschlager Schnapps...\$6.75




## Wine List

### WHITE WINES

		GLASS	BOTTLE
Chardonnay .....	<i>Canyon Road, CA</i> .....	\$4.95	\$18.00
Chardonnay .....	<i>Columbia Crest, WA</i> .....	\$5.50	\$20.00
Chardonnay .....	<i>Robert Mondavi, Coastal, Central Coast</i> ..	\$6.50	\$24.00
Chardonnay .....	<i>Chateau St. Jean, Sonoma</i> .....	\$6.95	\$26.00
Chardonnay .....	<i>Kendall-Jackson, Vintner's Reserve, CA</i> ...	\$7.95	\$30.00
Chardonnay .....	<i>Lockwood, Monterey</i> .....		\$30.00
Chardonnay .....	<i>Rodney Strong, Chalk Hill, Sanoma</i> .....		\$31.00
Chardonnay .....	<i>Cambria, Santa Barbara</i> .....	\$9.50	\$36.00
Chardonnay .....	<i>Sonoma Cutrer, (Russian River Ranches)</i> .....		\$38.00
Chardonnay .....	<i>Silverado, Napa</i> .....		\$42.00
Chardonnay .....	<i>Ferrari-Carano, Alexander Valley, Sonoma</i> .....		\$48.00
Chardonnay .....	<i>Newton, Napa</i> .....		\$48.00
Chardonnay .....	<i>Matanzas Creek, Sonoma</i> .....		\$58.00
Chardonnay .....	<i>Far Niente, Napa</i> .....		\$78.00
Pouilly-Fuissé .....	<i>Georges Duboeuf, France</i> .....		\$41.00
Puligny-Montrachet .....	<i>Louis Jadot, France</i> .....		\$78.00
Sauvignon Blanc .....	<i>Geyser Peak, Sonoma</i> .....	\$5.95	\$22.00
Sauvignon Blanc .....	<i>Wente, Livermore Valley</i> .....	\$6.50	\$24.00
Pinot Blanc .....	<i>Wild Horse, Monterey</i> .....	\$9.00	\$33.00
Sauvignon Blanc .....	<i>Duckhorn, Napa</i> .....		\$40.00
Fume Blanc .....	<i>Grgich Hills, Napa</i> .....	\$9.95	\$39.00
Pinot Grigio .....	<i>Ecco Domani, Italy</i> .....	\$5.95	\$23.00
Pinot Grigio .....	<i>Santa Margherita, Italy</i> .....		\$39.00
Pinot Gris .....	<i>King Estate, OR</i> .....		\$28.00
Johannisberg Riesling .....	<i>Hogue, WA</i> .....	\$5.25	\$19.00
Piesporter Gold Spatlese ..	<i>Schmitt Sohne, Germany</i> .....		\$31.00
White Zinfandel .....	<i>Beringer, CA</i> .....	\$4.95	\$17.00

### SPARKLING WINES & CHAMPAGNE

Sparkling .....	<i>Freixenet, Cordon Negro, Split, Spain</i> .....	\$5.75
Sparkling .....	<i>Domaine Ste. Michelle, WA</i> .....	\$27.00
Champagne .....	<i>Veuve Clicquot Brut, France</i> .....	\$78.00
Champagne .....	<i>Perrier-Jouet Flower, France</i> .....	\$130.00



## Wine List

### RED WINES

	GLASS	BOTTLE
Cabernet Sauvignon ..... <i>Cypress, Central Coast '96/'97</i> .....	\$5.95	\$21.00
Cabernet Sauvignon ..... <i>Turning Leaf, Sonoma '97</i> .....	\$6.75	\$25.00
Cabernet Sauvignon ..... <i>Hess Select, CA '96/'97</i> .....	\$7.50	\$27.00
Cabernet Sauvignon ..... <i>Chateau Souverain, Sonoma '95/'96</i> ...	\$9.75	\$36.00
Cabernet Sauvignon ..... <i>Heitz Cellars, Napa '94/'95</i> .....		\$48.00
Cabernet Sauvignon ..... <i>Mount Veeder, Napa '95</i> .....		\$54.00
Cabernet Sauvignon ..... <i>Stag's Leap Winery, Napa '95/'96</i> .....		\$59.00
Cabernet Sauvignon ..... <i>Silver Oak, Alexander Valley '94</i> .....		\$84.00
Meritage .....	\$10.75	\$41.00
Meritage .....		\$115.00
Bordeaux .....		\$90.00
Bordeaux .....		\$92.00
Merlot .....	\$5.25	\$20.00
Merlot .....	\$6.95	\$26.00
Merlot .....	\$9.50	\$35.00
Merlot .....		\$39.00
Merlot .....		\$39.00
Merlot .....		\$57.00
Merlot .....		\$90.00
Burgundy .....		\$55.00
Burgundy .....		\$71.00
Pinot Noir .....	\$7.95	\$29.00
Pinot Noir .....		\$32.00
Pinot Noir .....		\$63.00
Zinfandel .....		\$23.00
Shiraz .....	\$6.75	\$25.00
Shiraz .....		\$38.00
Chianti Classico .....		\$39.00

### NON-ALCOHOLIC BEVERAGES

Mineral water, fresh-squeezed orange juice, fresh lemonade, hot spiced cider, cappuccino, café latte, café mocha, iced café mocha, espresso, iced cappuccino

Due to the unique variety of our wine selection,  
some vintages may be temporarily unavailable.

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