

  
**Café**  
 IN THE PARK  
AT MOODY GARDENS HOTEL  
**Dinner Menu**

**Appetizers**

CAJUN STYLE PEEL AND EAT SHRIMP 1/2 lb Served Chilled with Cocktail and Remoulade	\$15
SPICY BUFFALO WINGS* Served with Choice of Ranch or Bleu Cheese	\$12
HATCH PEPPER CRAB CAKES	\$18
CHARRED CORN GUACAMOLE* Corn Tortilla Chips	\$14
FRIED PICKLES AND JALAPEÑOS With Chipotle Ranch	\$12
MEZE FLAT BREAD Hummus, Roasted Tomatoes, Grilled Eggplant, Feta Cheese and Greek Olives	\$14
SHRIMP DEJONGE Three Jumbo Shrimp Baked in a Light Marsala Sauce and Topped with a Herb Butter <i>A Shearn's Signature Dish</i>	\$14
STUFFED JALAPEÑOS Crab Stuffed Fried Jalapeños. Served with Cilantro Ranch	\$16

**Salads**

CLASSIC CAESAR SALAD* Romaine Lettuce Tossed with the Finest Imported Reggiano Cheese, Croutons and Our House Made Caesar Dressing \$16 With Grilled Chicken \$18 With Grilled Shrimp	\$10
GREEK SALAD* Crispy Romaine Lettuce, Cucumber, Feta Cheese, Tomatoes, Kalamata Olives, Bermuda Onions and Red Wine Vinaigrette Dressing	\$10
GRILLED CHICKEN STRAWBERRY SALAD* Local Greens, Spinach, Goat Cheese, Red Onion, Candied Pecans	\$16
SPINACH & WALNUT SALAD With Gala Apple, Bleu Cheese, Balsamic Dressing	\$12
SALAD NIÇOISE With Olive Oil Poached Ahi Tuna, Green Beans, Farm Fresh Egg, Fingerling Potatoes, Crisp Lettuce in Basil Vinaigrette	\$16

**Soups**

HOUSE MADE SEASONAL SOUP Ask Your Server
GALVESTON STYLE GUMBO
OUR SIGNATURE LOBSTER BISQUE
Cup \$8      Bowl \$10

**Gourmet Wagyu Hot Dogs and Burgers**

*All Burgers and Hot Dogs include French Fries*

TEXAS GROUND BURGER 1/2 lb Ground Wagyu Beef, Mild Cheddar Cheese Served on a Challah Roll	\$18
SANTA FE BURGER 1/2 lb Burger, House Smoked Bacon, Spicy Ranch, Pepper Jack and Texas Toothpicks	\$19
GALVESTON BLUES BURGER 1/2 lb Burger, Bacon Jam and Bleu Cheese	\$19
TEX-MEX BURGER 1/2 lb Burger, Pepper Jack, Guacamole and Grilled Jalapeños	\$19
CHICAGO STYLE HOT DOG Yellow Mustard, Green Relish, Chopped Onion, Sliced Tomato, Sport Peppers, Sliced Pickle, Celery Salt	\$10
TEXAS STYLE HOT DOG Topped with Creamy Queso, Crispy Bacon, Texas Toothpicks	\$12
SOUTH OF THE BORDER HOT DOG Bacon, Fresh Pico de Gallo, Avocado, Grilled Jalapeños, Sour Cream	\$12

**Sandwiches**

*All Sandwiches below include Chips*

BUFFALO CHICKEN SANDWICH Crispy Fried Chicken Breast Tossed in Spicy Buffalo Sauce, Pepper Jack Cheese, Chipotle Ranch	\$13
SHRIMP SALAD SANDWICH Local Shrimp Salad on a soft Challah Roll with Butter Lettuce and Beefsteak Tomato	\$16
FRENCH DIP Caramelized Onions and Provolone Cheese	\$15
REUBEN SANDWICH Piled High Corned Beef, Homemade Sauerkraut, Russian Dressing and Swiss Cheese	\$15
PO BOY SANDWICH Shredded Lettuce, Tomato and House Made Tartar Sauce. Available with Fish or Shrimp	\$15



\*Denotes Gluten Free

Gratuity of 20% will be added to parties of 8 or more



## **Dinner Menu**

### **Entrees**

*Served with Choice of Complimentary Cup of Soup or House Salad*

#### **CHICKEN FRIED STEAK**

Served with Broccoli and Mashed Potatoes  
\$19

#### **JUMBO GULF SHRIMP**

Fried Served on a Bed of French Fries, Grilled Served on a Bed of Lime Cilantro Rice  
\$28

#### **SEAFOOD PLATTER**

Hand Breaded Fried Shrimp, Local Catch, Crab Balls and French Fries  
\$29

#### **BRAISED SHORT RIBS**

With Mashed Potatoes, Root Vegetables, Red Wine Sauce  
\$32

#### **GRILLED ANGUS RIB EYE\***

French Fries, Seasonal Vegetables and Light "Au Jus"  
\$38

#### **GULF SNAPPER\***

With Blackened Shrimp, Cajun Butter Sauce, Lime Cilantro Rice  
\$36

#### **ROTISSERIE HALF CHICKEN\***

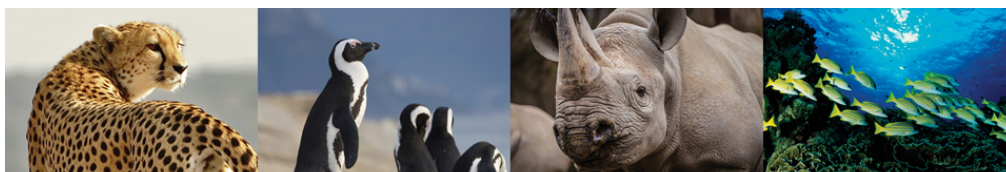
Buttermilk Mashed Potatoes, Garlicky Sautéed Spinach and Pan Drippings  
\$22

#### **BABY BACK RIBS\***

Half Slab, House Smoked, with French Fries  
\$22

#### **THREE CHEESE QUESADILLA**

With Guacamole, Pico de Gallo and Sour Cream. Available with Shrimp, Chicken or Short Rib  
\$16



**Quarter Century Award**

**Rainforest and Aquarium  
at Moody Gardens**

**for  
25 years  
of Continuous Accreditation**

**2021**

**ASSOCIATION  
OF ZOOS &  
AQUARIUMS**