

Lunch Menu

Appetizers

CAJUN STYLE PEEL AND EAT SHRIMP 1/2 lb Served Chilled with Cocktail Sauce and Remoulade Sauce	\$15
SPICY BUFFALO WINGS* Served with Choice of Ranch or Bleu Cheese	\$12
GREEN CHILI QUESO* Corn Tortilla Chips	\$12
CHARRED CORN GUACAMOLE* Corn Tortilla Chips	\$14
FRIED PICKLES AND JALAPEÑOS With Chipotle Ranch	\$12
HUMMUS BOARD Pita Bread, Cucumber, Artichoke, Olives, Tomato, Red Onion, Pepperoncinis and Feta Cheese	\$16
POPCORN SHRIMP Served over Texas Toothpicks with Cocktail Sauce and Remoulade Sauce	\$13

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
STUFFED AVOCADO SALAD* Local Greens, Roasted Tomatoes, Oregano Vinaigrette, Choice of Fillings: Chicken Salad, Tuna Salad or Shrimp Salad	\$16
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 BURGER 1/2 lb Ground, 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

SOUP & SANDWICH A Cup of Our Homemade Soup Paired with a Half of the Featured Sandwich of the Day.	\$14
BUFFALO CHICKEN SANDWICH Crispy Fried Chicken Breast Tossed in Spicy Buffalo Sauce, Pepper Jack Cheese, Chipotle Ranch	\$13
PO BOY SANDWICH Shredded Lettuce, Tomato and House Made Tartar Sauce. Available with Fish or Shrimp	\$15
FRENCH DIP Caramelized Onions and Provolone Cheese	\$15
REUBEN SANDWICH Piled High Corned Beef, Homemade Sauerkraut, Russian Dressing and Swiss Cheese	\$15
GRILLED CHICKEN WRAP Chopped Romaine Lettuce, Red Onion, Tomato, Spicy Ranch Dressing Rolled in a Spinach Flour Tortilla	\$13
SMOKED SALMON AVOCADO TOAST With Fried Egg and Everything Bagel Spice	\$13
MOZZARELLA CIABATTA SANDWICH Fresh Mozzarella, Roasted Tomatoes, Arugula, Fresh Pesto	\$13



*Denotes Gluten Free

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





Lunch Menu

Entrees

Served with Choice of Complimentary Cup of Soup or House Salad

JUMBO GULF SHRIMP

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

THREE CHEESE QUESADILLA

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

BAJA TACOS

Cabbage Slaw, Chipotle Crema with Fresh Pico. Available with Shrimp, Fish or Short Rib
\$20

PAN ROASTED BEEF MEDALLIONS

With Horseradish Sauce, Potato Puree and Roasted Vegetables
\$26

GULF SNAPPER*

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

PASTA LEGUMBRE

Linguine with Assorted Seasonal Vegetables, Charred Tomato Sauce
\$16



Quarter Century Award
Rainforest and Aquarium
at Moody Gardens
for
25 years
of Continuous Accreditation
2021

ASSOCIATION
OF ZOOS &
AQUARIUMS

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.