



SPINDLETOP

Houston's Only Revolving Restaurant

Appetizers

Spindletop's Avocado Dome (GF) 18

JUMBO LUMP CRAB SALAD, JICAMA SALSA CRUDA, RED CORN CHIPS

Texas Gulf Redfish Ceviche 16

PINEAPPLE, AVOCADO, JALAPEÑO, RED ONION, FRESH CILANTRO, RED CORN CHIPS

Southwestern Jumbo Lump Crab Cake 17

ROASTED POBLANO PEPPERS, SCALLIONS, RADISH, SRIRACHA REMOULADE

Herb Crusted Sea Scallops 17

APPLEWOOD SMOKED BACON GRITS, SHAVED LOCAL ASPARAGUS, TOMATO & BOURBON JAM

Spindletop Southern Shrimp 16

SAUTÉED GULF SHRIMP IN BUTTER, GARLIC AND HERBS WITH A TOUCH OF HOT SAUCE GRILLED BAGUETTE

Artisanal Meats & Local Cheeses (GF) 18

TEXAS LOCAL CHEESES AND CHARCUTERIE: VON SORMON, SMOKED MANCHEGO, PARAGON, NOLA SALAMI, CACCIATORE SALAMI, LOCAL PECANS, SEASONAL CHUTNEY

Seafood Mac N Cheese 18

BLACKENED GULF SHRIMP, CRAWFISH TAILS, SMOKED SAUSAGE, CREAMY CHEESE SAUCE

Soup & Salad

Spindletop's Romaine Salad (GF) 10

BABY ROMAINE, JICAMA, FETA CHEESE, WATERMELON, RED ONION, TOASTED ALMONDS RASPBERRY HERB CREAMY DRESSING

Roasted Cauliflower & Fennel Soup (GF) (V) 12

FRESH ROASTED CAULIFLOWER, LEEKS, FENNEL FRONDS, TOASTED PISTACHIOS

Creamy Tomato Seafood Pottage 12

ROCK SHRIMPS, BAY SCALLOPS, GULF COAST SEAFOOD, PARMESAN CROUTON

Spring Strawberry and Baby Spinach Salad (GF) 10

LOCAL SPINACH, GREEN GRAPES, GRANBURY TEXAS GOAT CHEESE, AVOCADO, TOASTED WALNUTS LEMON CITRUS VINAIGRETTE

Entrées

Spindletop's Seafood Pot

LOBSTER TAILS, GULF SHRIMP, MUSSELS, CLAMS, SMOKED SAUSAGE, FISH, CRAB CLAWS, SMOKED POTATOES, IN A FLAVORFUL ANCHO CHILI WINE BROTH
FOR ONE 46 FOR TWO 64
ADD A SIDE OF WHITE RICE 5

Gulf Coast Blackened Snapper (GF) 38

SAFFRON RICE PILAF, MANGO JALAPEÑO RELISH, SPRING VEGETABLES

Sweet Chili Mojo Glazed Salmon & Creamy Citrus Dungeness Crab 40

SAFFRON RICE, SPRING VEGETABLES

Grilled Pork Chop "Al Pastor Style" 37

MARINATED IN ACHIOTE, PINEAPPLE JUICE, AND GARLIC PINEAPPLE, AVOCADO & CILANTRO RELISH, BLACK BEAN AND QUINOA SPRING VEGETABLES

Roasted Garlic & Fresh Herb Crusted Rack of Lamb (GF) 52

BLACK BEAN & RED QUINOA, MINT CHIMICHURRI, SPRING VEGETABLES

Gulf Shrimp & Spicy Sausage Pasta 38

SNAP PEAS, SPRING ONION, SWEET BELL PEPPERS BLACKENED CRAWFISH SAUCE

Grilled Beef Filet 40

SMOKED CHEDDAR AND ROASTED GARLIC YUKON MASH, RED WINE AND SHALLOT DEMI, SPRING VEGETABLES

Herbed Seared Chicken Tejano (GF) 36

BREAST OF CHICKEN STUFFED WITH NOPALITOS, ROASTED RED PEPPERS, & GOAT CHEESE ANCHO PEPPER AND AGAVE SAUCE POTATOES, ORTEGA PEPPERS & ONION GRATIN, SPRING VEGETABLES

On January 10, 1901, Spindletop Hill in Beaumont, Texas burst with black and gold, creating the biggest oil boom in America.

Many oil companies started in Beaumont,

including The Texas Company (Texaco), Gulf Oil Corporation (Chevron), and Humble Oil (ExxonMobil).

Paying homage to the birthplace of the Texas oil boom, Spindletop opened in 1972 atop downtown's Hyatt Regency Houston and quickly gained notoriety for its revolving dining room, the first of its kind in the city.

From the moment you enter the "Spindletop Express," our glass-enclosed elevator, and ride the 34 stories to the restaurant, you'll know you've stepped into a special place.

Our-glass walled restaurant makes one revolution every 45 minutes, ensuring you'll enjoy 360-degree views of the city and all its famous landmarks. Multiple levels ensure that everyone has a perfect view.

Spindletop's menu focuses on fresh American seafood with a Southwest flair. Our menu is designed to showcase the very best produce and ingredients from local and regional purveyors.

1200 Louisiana Street
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SpindletopHouston

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* Items are served raw or undercooked or may contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness especially if you have certain medical conditions.

\$9.00 Split Plate Charge 20% gratuity added to parties of 5 or more