



## SIGNATURE COCKTAILS

- MOJITO** 10  
Bacardi Rum, lime juice, muddled mint leaves and a splash of club soda
- CLASSIC MARGARITA** 11  
Made with Patron Silver, Cointreau, and fresh lime juice. Served on the rocks with salt
- SPICY TITO'S BLOODY MARY** 9  
Texas made vodka with our Gaido's house-made Bloody Mary mix
- PEACH BELLINI** 9  
Frozen blend of peach puree, peach schnapps and Prosecco
- VOODOO** 10  
Bacardi Light rum, Captain Morgan's spiced rum, Myer's dark rum, apricot brandy, and pineapple juice with a splash of grenadine
- KENTUCKY 95** 10  
Maker's Mark bourbon, orange juice, fresh lime and lemon, shaken and topped off with champagne

## SIGNATURE MARTINIS

- CIROC BERRY** 10  
Ciroc Berry Vodka, Cointreau, cranberry juice and a touch of lime
- THE CEO** 12  
Premium Chopin Polish vodka and dry vermouth, shaken and served up dirty with extra olives
- CLASSIC COSMOPOLITAN** 11  
Grey Goose vodka, Cointreau and cranberry juice, served chilled with the perfect lemon twist
- DRY AND DIRTY** 10  
Ketel One vodka, a splash of vermouth and olive juice, shaken and served murky with a Blue Cheese olive
- HENDRICK'S GIN MARTINI** 12  
Hendrick's Scottish gin and smashed cucumber lightly sweetened with a squeeze of lime
- MEXICAN MARTINI** 11  
Patron Añejo, Cointreau, fresh squeezed lime and orange juice, soda and a jalapeño stuffed olive
- PEACH TEA MARTINI** 11  
Ciroc Peach Vodka, Sweet Tea Vodka, fresh lemon and a touch of sugar
- GODIVA CHOCOLATE MARTINI** 13  
Three Olives Chocolate Vodka, Godiva Chocolate liqueur and half-and-half, shaken and served up in a chocolate rimmed and swirled martini glass
- RASPBERRY LEMON DROP** 11  
Absolut Citron vodka and Chambord, served in sugar rimmed martini glass

### DRAUGHT

BUD LIGHT MILLER LITE SAINT ARNOLD ELISSA  
SHINER BOCK STELLA ARTOIS GALVESTON ISLAND TIKI WHEAT  
MICHELOB ULTRA

### BOTTLED

BLUE MOON BUD LIGHT BUDWEISER COORS LIGHT  
CORONA CORONA LIGHT DOS EQUIS HEINEKEN  
MILLER LITE MICHELOB ULTRA PERONI  
ANGRY ORCHARD CRISP CIDER

### LOCAL / CRAFT

SAINT ARNOLD SEASONAL  
KARBACH HOPADILLO KARBACH LOVE STREET  
KARBACH SEASONAL BALLAST POINT SCULPIN  
SOUTHERN STAR BOMBSHELL BLONDE  
SOUTHERN STAR BURIED HATCHET STOUT  
GALVESTON ISLAND CITRA MELLOW

### NON-ALCOHOLIC BEERS

KALIBER O'DOUL



## SIGNATURE CRAB

Gaido's has been purchasing Blue crab harvested out of Texas for over a century. We are extremely careful about our shellfish. We have always paid top dollar for the freshest crab meat. You deserve nothing less. The preparations below are classics, each with its own history of inspiration, development, and refinement. Enjoy!

## APPETIZERS

### CRAB AVOCADO

Chilled jumbo lump crab served over freshly sliced avocado with fresh-made remoulade 18

### ASPARAGUS MICHAEL

Jumbo asparagus coated in parmesan flour, topped with jumbo lump crab, and finished with beurre blanc 17

### JUMBO LUMP CRAB CAKE

Our signature lump crab cake made with jumbo lump, Panko bread crumbs, then topped with fresh jumbo lump crab and beurre blanc 20

### SPINACH CRAB DIP

Jumbo lump crab featured in a three-cheese bacon spinach dip 14

### TEXAS BLUE CRAB CLAWS

Fried, Sautéed or Chilled 18

### SAVORY CRABMEAT CHEESECAKE

Texas blue crab, savory ricotta-cream cheese filling, brown-butter almond shortbread crust, finished with a Creole meunière sauce 16

## ENTREES

### SIGNATURE CRAB STUFFED SHRIMP

Five Jumbo Gulf shrimp stuffed with our signature crab cake, baked, then finished with lemon butter sauce 31

### JUMBO SOFT-SHELL CRAB

Fried to a crisp in our house-made Wade seasoning (2) 25 or (3) 30

### TEXAS JUMBO LUMP CRAB

Sautéed in butter—Market Price  
Au Gratin-sherry, cream, cheddar—Market Price  
Asiago-cream, asiago, parmesan—Market Price

## STARTERS

### MARKET OYSTERS ON THE HALF SHELL

Fresh shucked and served on ice with horseradish and cocktail Half Dozen – Market Price

### COCKTAIL SHRIMP

Chilled Gulf soldier shrimp served with cocktail sauce and remoulade 13

### JAZZ MARTINI

Cocktail shrimp and crab meat tossed with avocado and hearts of palm 12

### DELUXE SHELLFISH TOWER

Oysters on the half shell, chilled Gulf shrimp, Texas jumbo lump crab salad, chilled blue crab claws, served with traditional sauces-Market Price

### ONION STACK

Hand battered onion rings with creamy horseradish sauce 9

### CALAMARI

Fried and tossed with warm lemon vinaigrette, tomatoes, and parmesan cheese, served with creamy basil marinara 14

### SHRIMP SCAMPI

Gulf shrimp, fresh garlic, white wine, lemon butter sauce, served with fresh garlic bread 13

## SOUPS AND SALADS

### WATKINS BISQUE

Seafood cream base with baby shrimp and pureed tomatoes, carrots, onions and spices  
Cup 9 Bowl 11

### CAESAR

Romaine hearts, grated Parmigiano-Reggiano and croutons 9

### STEAK SALAD

Thinly sliced blackened top sirloin served over mixed field greens, house-made croutons, julienne carrots, quartered tomatoes, crisp fried onion strings, and house-made creamy blue cheese dressing 19

### HOUSE-MADE DRESSINGS

Creamy Onion Garlic, Creamy Blue Cheese, Honey Pecan Vinaigrette, Chunky Blue Cheese, Ranch, and Thousand Island

### BROOKS GUMBO

Thibodaux, Louisiana-inspired hearty gumbo with okra, shrimp, and spices  
Cup 8 Bowl 10

### WEDGE

Baby iceberg lettuce, gorgonzola blue cheese, tomatoes, onion, and bacon 10

### HOUSE

Mixed field greens, house-made croutons, julienne carrots, cherry tomato, red onions 9

### SOUP OF THE DAY

Chef's featured soup, ask your server for details  
Cup 8 Bowl 10

### GREEK SALAD

Fresh romaine lettuce, tomatoes, cucumber, green onion, kalamata olives, capers, Salonika peppers, feta cheese, oregano, and Greek dressing 11

### SHRIMP SALAD

Bay shrimp, onions, celery, egg, fresh herbs and spices, all tossed in our house-made remoulade dressing 17

## CLASSIC SEAFOOD

### PREMIUM GULF SHRIMP

Fresh gulf shrimp prepared fried, grilled, or blackened 24

### THE COMBINATION PLATTER

Charcoal-grilled gulf shrimp, deep sea scallops, and tenderloin of Catfish 28 Mahi Mahi 31 Snapper 37

### FAMOUS FRIED PLATTER

Premium Gulf shrimp, seasonal seafood, tenderloin of Texas catfish, and stuffing balls 29

### SIGNATURE CRAB STUFFED SHRIMP

Five jumbo Gulf shrimp stuffed with our signature crab cake, baked, then finished with lemon butter sauce 31

### SHRIMP PEQUES

Bacon-wrapped shrimp stuffed with pickled jalapeno and cheese then deep fried and basted with brown sugar-chipotle glaze 26

### FRIED OYSTERS

Breaded in cornmeal and fried to golden brown perfection 24

### DEEP SEA SCALLOPS

Grilled, blackened, or fried 29

**All entrees except Pasta entrees include your choice of parmesan tomatoes, potato wedges or asparagus  
Add a side salad to your entrée for 6**

*Caution: There may be small bones in some fresh fish. Maraschino cherries and nearly all wines contain sulfating agents to protect flavors and color. Certain individuals may be allergic to specific types of food ingredients used in food items (i.e., MSG). We are not responsible for an individual's allergic reaction to our food or ingredients used in food items. Please alert your server of any food allergies prior to ordering. There is a risk associated with consuming raw oysters or any raw animal protein. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of illness from raw oysters and should eat oysters fully cooked. If you are unaware of your risk, consult your physician.*

## DAILY CATCH

### CHEF'S FEATURED FISH OF THE DAY MARKET PRICE

#### PECAN ENCRUSTED MAHI MAHI

Extra lean with firm white meat and mild flavor, coated in our house-made pecan breading and pan sautéed 29

#### BLACKENED YELLOWFIN TUNA

Medium-mild flavor with very firm texture and large flakes, dusted with Cajun seasonings and seared on a cast iron skillet 29

#### CHARCOAL GRILLED NORTH ATLANTIC SALMON

Medium-firm texture with large flakes and moderate moisture content, brushed with lemon garlic butter and dusted in traditional charcoal seasonings 26

#### AMERICAN CORNMEAL FRIED CATFISH

Distinctive, moist, sweet, mild flavor and less flake than other white fish, dredged in our house-made cornmeal and lightly fried 22

#### BLACKENED REDFISH

Mild, sweet flavor profile, moderately firm texture and large moist flakes, dusted with Cajun seasonings and seared on a cast iron skillet 31

#### AMERICAN RED SNAPPER MICHAEL

Signature gulf catch—lean, moist meat with distinctive sweet, nutty flavor, coated in Parmesan flour and pan sautéed 35

## SPECIALTY TOPPINGS

### CASTILLA

Shellfish of your choice sautéed in an asiago cream sauce  
Shrimp 9 Crawfish 9  
Jumbo lump crab 13

### BEURRE BLANC

Our signature lemon butter sauce  
Shrimp 9 Crawfish 9  
Jumbo lump crab 13

### NICK

Sautéed shellfish of your choice with avocado, cilantro, peppers and lime  
Shrimp 9 Crawfish 9  
Jumbo lump crab 13

### FRITZ

Shellfish of your choice poached in garlic butter with sweet peppers  
Shrimp 9 Crawfish 9  
Jumbo lump crab 13

### HOLLANDAISE

Shellfish of your choice sautéed then topped with savory hollandaise sauce  
Shrimp 9 Crawfish 9  
Jumbo lump crab 13

Ask your server about our Gluten Free and Heart-wise preparations

## FARM RAISED

### 16-OUNCE COWBOY RIBEYE

Bone-in black Angus ribeye seared on a cast iron skillet and topped with a roasted garlic compound butter 40

### 8-OUNCE CENTER-CUT FILET

Seared on a cast iron skillet with roasted garlic compound butter 38

### PRIME 14-OUNCE NEW YORK STRIP

Seared on a cast iron skillet with roasted garlic compound butter 36

### CHICKEN PONZINI

Charcoal-grilled chicken with wild mushroom Swiss cheese cream sauce 19

### PORK CHOP SAPPORITO

14-ounce double cut coated in a garlic cracker crust 31

## PASTA

### PESTO FETTUCCINE

Oven roasted tomatoes with fresh mozzarella and homemade basil pesto tossed in fettuccine pasta 18

### CRAWFISH ASIAGO

Crawfish tails cooked with asiago cheese, tossed in fettuccine with grated Parmigiano-Reggiano 19

### SHRIMP AND GRITS

Blue cheese grits and grilled shrimp lightly drizzled with sweet, smoky chipotle sauce 19

## ADDITIONS

### SHRIMP

Five jumbo Gulf shrimp prepared fried, grilled or blackened 12

### SHRIMP PEQUES

Two bacon-wrapped shrimp stuffed with jalapeño and cheese 8

### STUFFING BALLS

Five house-made shrimp stuffing balls fried to perfection 8

### FRIED OYSTERS

Five cornmeal fried oysters 10

### STUFFED SHRIMP

Two fried shrimp wrapped in seafood stuffing 8

## FAMILY SIDES

AU GRATIN POTATOES 7  
CREAMED SPINACH 7

JUMBO BAKED POTATO 6  
TRUFFLE FRIES 8

BLUE CHEESE GRITS 7  
CRAB MAC AND CHEESE 16

ONION RINGS 6  
GRILLED ONIONS 5

# DESSERTS

## **CHOCOLATE BROWNIE DELUXE CAKE**

Deep, Dark and Loaded with Chocolate, Baked in Our Kitchen and Served Warm with Hey Mikey's Vanilla Ice Cream. \$8.00

## **HOUSE MADE CHEESECAKE**

Served with House made Berry Sauce and Whipped Cream. \$8.00

## **CRÈME BRÛLÉE**

Chilled Vanilla Custard Topped with Caramelized Sugar and Fresh Fruits. \$7.00

## **TWO CHOCOLATE MOUSSE**

Our own Blend of Imported Belgian White and Burgundy Chocolate. Served with our House made Whipped Cream. \$6.00

## **PECAN CRUNCH**

Served Warm with Cowboy Bourbon Sauce and Hey Mikey's Vanilla Ice Cream. \$9.00

## **PECAN BALL**

Hey Mikey's Vanilla Ice Cream, Rolled in Toasted Pecans and Topped with House made Chocolate Sauce and Whipped Cream. \$6.00

## **CASSATA CON CIOCCOLATO BIANCO**

Thin Layers of Angel Food Cake and Sweet Ricotta-White Chocolate Cream, Served with Gaido's House made Raspberry Sauce. \$8.00

## **KEY LIME CHEESECAKE**

Fresh Florida Key Lime Topped with our Tangy Cheesecake Filling and a Tart Mint Key Lime Sauce. \$8.00

## **FRENCH FANCY**

Hey Mikey's Vanilla Ice Cream, Raspberries, Chambord Liqueur and Whipped Cream. \$7.00

## **BREAD PUDDING**

House made Recipe Served with Hey Mikey's Vanilla Ice Cream. \$8.00

# AFTER DINNER

## ~ COFFEE & CAPPUCCINO ~

<b>IRISH COFFEE</b>	\$8.00	<b>GUATEMALAN ANTIGUA</b>	\$3.00
<b>CAPPUCCINO</b>	\$4.99	<i>Regular or Decaffinated</i>	
<b>ESPRESSO</b>	\$3.99	<b>DOUBLE ESPRESSO</b>	\$5.49
<b>LATTE</b>	\$5.99	<b>+TEXAS PECAN</b>	\$3.00
<b>FRENCH PRESS</b>			\$6.50

## ~ SPIRITS ~

### **COGNACS**

Courvoisier V.S. \$12.00  
Hennessey V.S. \$13.00

Remy VSOP \$12

### **SHERRY**

Harvey's Bristol Cream \$5.99

### **SCOTCH**

Balvenie (12 year) \$12  
Glanmorangie \$12  
Johnnie Walker Blue \$38  
Lagavulin \$14  
Oban (14 year) \$18

Dalwhinnie (15 year) \$14  
Johnnie Walker Black (12 year) \$11  
Macallan (12 year) \$12  
Macallan (15 year) \$18  
Macallan (18 year) \$25

### **DESSERT WINE**

*by the glass*

Vietti Moscato \$12

### **PORTS**

Warres LBV Port \$10  
10 Year Tawny Port \$14  
20 Year Tawny Port \$20

## ~ After Dinner Cocktails ~

### **WOODEN SHOE**

Hey Mikey's Vanilla Ice Cream, Coconut and Chocolate Liqueurs. \$11.00

### **GRASSHOPPER FREEZE**

Hey Mikey's Vanilla Ice Cream, Crème de Menthe and Crème de Cacao. \$11.00

### **AFTERNOON DELIGHT**

A Blend of Hey Mikey's Chocolate Ice Cream and Amaretto. \$11.00