



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 GALVESTON BAY SUNNY DAY IPA
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
SAINT ARNOLD ELISSA IPA SAINT ARNOLD ART CAR
GALVESTON ISLAND CITRA MELLOW

NON-ALCOHOLIC BEERS

KALIBER O'DOULS



SIGNATURE OYSTERS

Gaido's has been buying oysters harvested out of Galveston Bay for over a century. We are extremely careful about our shell fish. Our family has known almost every oysterman working these waters for the last 100 years. We have always paid top dollar for the biggest, and best oysters. You deserve nothing less. The preparations below are classics, each with its own history of inspiration, development, and refinement. Enjoy!

RAW OYSTERS ON THE HALF SHELL

Fresh shucked and served on ice with horseradish and cocktail sauce
Half Dozen 12

OYSTERS MARIA

Six Cornmeal fried oysters on the half shell topped with bacon and creamy horseradish hollandaise
14

CHARCOAL GRILLED OYSTERS

Basted with garlic compound butter finished with grana padana and parmesan cheese
Half Dozen 17

FRIED OYSTERS

Breaded in cornmeal and fried to golden brown perfection 24

BAKED OYSTERS ON THE HALF SHELL

Half Dozen 16 Dozen 32
(One of each preparation)

ASIAGO- Cream, asiago and parmesan cheese

BAKED- Butter and cracker crumbs

BIENVILLE- Shrimp, mushrooms, onions, white wine, seasoned bread crumbs, cayenne pepper, and parmesan cheese

MONTEREY- Shrimp, cream, sherry, cheddar cheese

PONZINI- Mushrooms, swiss and parmesan cream sauce

ROCKEFELLER- Spinach, garlic, onion, with a hint of jalapeño and anchovy

OYSTER COMBINATION PLATTER*

1 of each baked oyster preparation,
2 cornmeal fried and 2 oyster brochette
24

DELUXE COMBINATION*

2 of each baked oyster preparation,
3 cornmeal fried and 3 oyster brochette
40

*Oyster Combination Platters include your choice of parmesan tomatoes, potato wedges or asparagus
Add a side salad to your entrée for 6

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

REDFISH ON THE HALF SHELL

Mild, sweet flavor profile, moderately firm texture and large moist flakes, charcoal-grilled "shell" side down and finished with lemon beurre blanc 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 RIB EYE

Bone-in black angus rib eye seared on a cast iron skillet and topped with a roasted garlic compound butter 40

PORK CHOP SAPPORITO

14-Ounce double cut, coated in garlic cracker crust, pan-sautéed and finished with roasted garlic compound butter 31

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

8-OUNCE CENTER-CUT FILET

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

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 parmigiana-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

SOFT-SHELL CRAB (1) 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

STARTERS

COCKTAIL SHRIMP

Chilled Gulf soldier shrimp served with cocktail sauce and remoulade 13

ONION STACK

Hand battered jumbo 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

JAZZ MARTINI

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

SPINACH CRAB DIP

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

DELUXE SHELLFISH TOWER

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

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

SHRIMP SCAMPI

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

ASPARAGUS MICHAEL

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

CRAB AVOCADO

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

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

BROOKS GUMBO

Thibodeaux, 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

HOUSE-MADE DRESSINGS

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

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

CRAB STUFFED SHRIMP

5 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

JUMBO SOFT-SHELL CRAB

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

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.