



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 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.

Unfortunately, due to current supply chain constraints, the price of Blue Crab Meat this summer has more than doubled, and at times, supply is limited or completely unavailable. We will continue to work diligently each day to have a fresh supply of crab meat. Thank you for understanding and for your continued patronage.

Nick Gaido
President, Gaido's Inc.

APPETIZERS

CRAB AVOCADO

Chilled jumbo lump crab served over freshly sliced avocado with fresh-made remoulade 21

SPINACH CRAB DIP

Jumbo lump crab featured in a three-cheese bacon spinach dip 16

SAVORY CRABMEAT CHEESECAKE

Texas blue crab, savory ricotta-cream cheese filling, brown-butter almond shortbread crust, finished with a Creole meunière sauce 19

ASPARAGUS MICHAEL

Jumbo asparagus coated in parmesan flour, topped with jumbo lump crab, and finished with beurre blanc 20

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 24

BLUE CRAB CLAWS

Fried or Chilled 23

ENTREES

SIGNATURE CRAB STUFFED SHRIMP

Five Jumbo Gulf shrimp stuffed with our signature crab cake, baked, then finished with lemon butter sauce 35