



SIGNATURE COCKTAILS

- MOJITO** 12
Bacardi Rum, lime juice, muddled mint leaves and a splash of club soda
- CLASSIC MARGARITA** 13
Made with Patron Silver, Cointreau, and fresh lime juice. Served on the rocks with salt
- SPICY TITO'S BLOODY MARY** 11
Texas made vodka with our Gaido's house-made Bloody Mary mix
- PEACH BELLINI** 11
Frozen blend of peach puree, peach schnapps and Prosecco
- VOODOO** 13
Bacardi Light rum, Captain Morgan's spiced rum, Myer's dark rum, apricot brandy, and pineapple juice with a splash of grenadine
- KENTUCKY 95** 13
Maker's Mark bourbon, orange juice, fresh lime and lemon, shaken and topped off with champagne

SIGNATURE MARTINIS

- CIROC BERRY** 13
Ciroc Berry Vodka, Cointreau, cranberry juice and a touch of lime
- THE CEO** 14
Premium Chopin Polish vodka and dry vermouth, shaken and served up dirty with extra olives
- CLASSIC COSMOPOLITAN** 13
Grey Goose vodka, Cointreau and cranberry juice, served chilled with the perfect lemon twist
- GODIVA CHOCOLATE MARTINI** 15
Three Olives Chocolate Vodka, Godiva Chocolate liqueur and half-and-half, shaken and served up in a chocolate rimmed and swirled martini glass
- DRY AND DIRTY** 13
Ketel One vodka, a splash of vermouth and olive juice, shaken and served murky with a Blue Cheese olive
- HENDRICK'S GIN MARTINI** 14
Hendrick's Scottish gin and smashed cucumber lightly sweetened with a squeeze of lime
- MEXICAN MARTINI** 13
Patron Añejo, Cointreau, fresh squeezed lime and orange juice, soda and a jalapeño stuffed olive
- PEACH TEA MARTINI** 13
Ciroc Peach Vodka, Sweet Tea Vodka, fresh lemon and a touch of sugar
- ESPRESSO MARTINI** 14
Freshly brewed Arabica espresso, Three Olives espresso vodka, crème de cacao, shaken and dusted with fresh espresso powder
- RASPBERRY LEMON DROP** 13
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 SHINER BOCK
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 shellfish. 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 16

OYSTERS MARIA

Six Cornmeal fried oysters on the half shell topped with bacon and creamy horseradish hollandaise 18

CHARCOAL GRILLED OYSTERS®

Basted with garlic compound butter finished with grana padana and parmesan cheese
Half Dozen 20

FRIED OYSTERS

Breaded in cornmeal and fried to golden brown perfection 28

BAKED OYSTERS ON THE HALF SHELL

Half Dozen 20
(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 28

DELUXE COMBINATION*

2 of each baked oyster preparation,
3 cornmeal fried and 3 oyster brochette 48

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

® Gluten Free Preparations