



## 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
- 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
- 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
- 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  
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