



## 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. Enjoy!

## APPETIZERS

### CRAB AVOCADO

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

### SPINACH CRAB DIP

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

### SAVORY CRABMEAT CHEESECAKE

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

### 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

### BLUE CRAB CLAWS

Fried or Chilled 19

## ENTREES

### SIGNATURE CRAB STUFFED SHRIMP

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

### TEXAS JUMBO LUMP CRAB

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