



We began as a coffee shop over 60 years ago and customers insisted that we serve fresh seafood. We changed our name from “The Chart Room” to “Casey’s” back in 1986, but we have never changed our attitude:

*We are honored to have the chance to serve you.*

We believe our continuing success is a result of an unrelenting commitment to recipes and food preparation methods that focus on flavor intensity and fresh ingredients, Gulf seafood and steaks prepared one order at a time, and a casual atmosphere emphasizing fast and friendly service.

Thank you for choosing Casey’s. Enjoy yourself!

**Nick and Casey Gaido**

CAUTION: There may be small bones in some fish. Maraschino cherries and nearly all wines contain sulfating agents to protect flavor 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 to ingredients used in food items. Please alert your server to 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 a greater risk of illness from raw oysters and should eat oysters fully cooked. If you are unsure of your risk, consult your physician.

*Iced Water served on request only.*

*- Please permit us to add 18% gratuity automatically to parties of 7 or more. -*

# Lunch Specials

**Monday** Casey Burger \$4.99

**Tuesday** Stuffed Shrimp \$8.49

**Wednesday** Chicken Fried Steak \$6.29

**Thursday** 14 Premium Fried Shrimp \$7.99

**Friday** Steak or Steak Salad \$9.99

**Saturday & Sunday Brunch!**

Bloody Mary's \$.99

Screwdrivers \$.99

## Draft Beer

Landshark  
Budlight  
Budweiser  
Bass

Fat Tire  
Fireman #4  
Guinness  
Stella

Michelob Ultra  
St. Arnold  
Sierra Nevada  
Shiner Bock

Blue Moon  
Dos Equis  
Coors Light  
Sam Adam's

Ace Pear Cider  
Modelo Especial  
Millerlite  
Abita Pale Ale

## Bottle Beer

Abita Turbo Dog  
Amstel Light  
Anchorsteam

Becks  
Belhaven Scottish Ale  
Boddinton's  
Bohemia  
Brooklyn IPA  
Brooklyn Lager  
Bud American Ale  
Bud Light  
Bud Lime  
Budweiser

Corona  
Corona Light  
Chimay Blue  
Chimay Cing Cents  
Chimay Rouge

Dixie  
Dogfish Head Indian  
Dogfish Head 90 min  
Dos Equis Amber  
Duvel

Foster's  
Full Sail Pail Ale

George Killian's Red  
Grolsch

Harp's Lager  
Harpoon I.P.A.  
Heineken  
Heineken Light

Imperial

J W Dundee's Honey Brown

Kirin Ichiban  
Kona Longboard

Left Hand / Milkstout  
Leinenkugel (Seasonal)  
London Porter  
Lone Star

MGD  
MGD 64  
Michelob  
Miller Lite  
Modelo Especial  
Moretti  
Moose Head  
Murphy's Irish Red  
New Castle  
Negro Modelo

Oaked Stone Arrogant Bastard  
O'Douls  
Old Speckled Hen

Pacifico  
Peroni  
Pilsner Urquel  
Pyramid Apricot  
Pyramid Hefeizen

Red Seal  
Red Stripe  
Rolling Rock  
Rouge Dead Guy Ale

St. Arnold Amber  
St. Arnold Elissa  
St. Paulie Girl  
Sam Adam's Irish Red  
Sam Adam's Seasonal  
Samuel Smith Oatmeal Stout

Sapporo Draft  
Scrimshaw Pilsner  
Shiner Blonde  
Shiner Light Blonde  
Shiner Seasonal  
Shock Top  
Smithwick's Ale  
Sol

Stone Indian Pale Ale

Tecate  
Tsingtao

Widmer Hefeizen  
Young's Chocolate Stout

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## Frozen Specialties

### Margarita

*The Classic Way to Enjoy Tequila.*

### Pina Colada

*Almost Too Rich a Blend of  
Pineapple Sherbet,  
Coconut and Rum.*

### Strawberry Daiquiri

*Made Not Only with  
Strawberry Liqueur but with  
Whole Strawberries.*

## Galveston Hurricanes

### Hurricane Ike

*In the Traditional  
New Orleans French Quarter Style.*

### Yellow Bird

*Caution Required or Rum, Galliano,  
Crème de Banana and  
Fresh Squeezed Tropical Juices  
May Have You  
Also Feeling High Up in a Banana Tree.*

### Voodoo

*Myers, Bacardi, and Captain Morgan's  
Join Fresh Squeezed Tropical Juices in  
Doing a Voodoo that They Do So Well.*

### Rocket Man

*Drink Very Slowly or Vodka, Gin, Rum,  
Tequila, and Fresh Squeezed Juices  
– Joining in a Sublime Combination –  
May Have You, Too, High as a Kite by Then!*

## We Think You Will Like. . .

### Stoli Bloody Mary

*Tomato Juice and Spices that  
Stand Up to the  
Stolichnaya.*

### Blue Skyys Smiling at Me

*This Ice Cold, Incredibly Smooth Martini  
Made with Skyy Vodka and  
Just a Breath of Grand Marnier is  
Guaranteed to Bring a Smile to Your Face.*

### Absolute Citron Fresh Lemon Drop

*Slightly Sweet and So Seductive!*

### Cuban Mojito

*Our Version of the Cuban National Drink  
Hand Shaken with  
Bacardi, Fresh Mint, and Fresh Squeezed Lime.  
Truly One of the Planet's  
Most Sublime Cocktails.*

### Grey Goose Cosmopolitan

*Grey Goose, Triple Sec, Cranberry and Fresh Squeezed  
Lime Juice in a Most Extraordinary Combination.*

### Casey's Italian Screwdriver

*Fresh Squeezed Orange Juice and Galliano  
Give an Ever So Slight Sweet Finish to the Smirnoff.*

### Mimosa

*A Timeless Marriage of  
Champagne and Fresh Squeezed Orange Juice.*

### Raspberry Sea Breeze

*Fresh Squeezed Ruby Red Grapefruit from the Valley  
Combine with Cranberry Juice,  
Ripe Raspberries and  
Smirnoff.*

### Long Island Tea

*Casey's Version of the Manhattan Classic  
First Served at the  
Oak Beach Inn in Babylon  
Out on Long Island.*

# Wine

<b>House Wines</b>	<u>Glass</u>	<u>Half Liter</u>
<i>White</i>	\$5.95	\$9.95
<i>Red</i>	5.95	9.95
<i>Blush</i>	5.95	9.95

<b>White Wines</b>	<u>Glass</u>	<u>Bottle</u>
<i>Beringer White Zinfandel - California</i>	\$6.95	\$17.95
<i>DP Noblehouse Riesling – Germany</i>	7.95	32.95
<i>Schloss Saarstein Riesling – Washington</i>	7.95	31.95
<i>Joel Gott Sauvignon Blanc – California</i>	7.95	31.95
<i>The Crossing's Sauvignon Blanc - New Zealand</i>	6.95	19.95
<i>Vavasour Sauvignon Blanc - New Zealand</i>	9.95	32.95
<i>Robert Mondavi Chardonnay - California</i>	7.00	28.00
<i>Clos Du Bois Chardonnay</i>	8.00	32.00
<i>Ecco Domani Pinot Grigio - Italy</i>	7.00	28.00

<b>Red Wines</b>	<u>Glass</u>	<u>Bottle</u>
<i>Kendall Jackson Pinot Noir - California</i>	\$8.25	\$33.00
<i>King's Ridge Pinot Noir – Oregon</i>	7.95	29.95
<i>Robert Mondavi Merlot - California</i>	7.00	28.00
<i>Rosemont Shiraz – Australia</i>	8.00	30.00
<i>Kendall Jackson Cabernet Sauvignon – California</i>	8.25	33.00
<i>Kendall Jackson Merlot – California</i>	8.25	33.00

# Appetizers

House-Made Bread Served upon Request.

## Fried Calamari

Served with our House-Made Creamy Basil Marinara.  
\$9.99

## Casey's Classic Fish Fingers

Fried and Served with Tarter and Cocktail Sauce.  
\$8.99

## House-Made Mozzarella Sticks

Served with House-Made Creamy Basil Marinara.  
\$7.49

## Seafood Stuffed Jalapeños

Filled with Shrimp, Stuffing, Cream Cheese and Monterey Jack Cheese.  
\$7.50

## Shiner Battered Chicken Strips

Served with House-Made Ranch Dressing and Honey Mustard. \$7.49

## Classic Potato Boats

Not like Mom Used to Make!  
These Skins are Loaded with Cheddar Cheese and Bacon and Served with Sour Cream.  
\$8.49

## Iced Premium Gulf Shrimp

Hand Cut, Boiled, Seasoned, Chilled, and Ready to Eat.  
Served with House-Made Red and Remoulade Sauce.  
Small \$8.99 Large \$14.99

## Crab Cakes

Two Pan-Sautéed Crab Cakes Served with Cocktail and Tarter Sauce.  
\$10.99

## Fried Vegetable Combo

Mushrooms, Onions and Zucchini  
\$7.99

## Casey's Sampler

Seafood Stuffed Jalapeños, Fish Fingers, Shiner Battered Chicken Strips and Our House-Made Mozzarella Sticks.  
\$15.99

# Fresh Salads

## Southwest Chicken Salad

Fried Chicken, Fresh Greens, Diced Tomatoes, Sliced Avocado, Monterey Jack Cheese Shavings, Fried Tortilla Strips and Creamy Onion Garlic Dressing.  
\$9.49

## Arugula Garden Salad

Grilled Chicken, Blue Cheese, Toasted Pecans, Granny Smith Apples, Red Concord Grapes, All Tossed with Fresh Arugula and Greens and Served with Honey-Pecan Vinaigrette.  
\$10.99

## Blackened Salmon Salad

Iron Skillet Blackened Salmon, Fresh Spinach, Diced Tomatoes, and Caramelized Onions and Mushrooms and Warm Bacon Dressing.  
\$13.99

## Grilled

## Chicken Caesar Salad

\$9.99

## Premium Gulf Shrimp Salad

Premium Grilled Shrimp, Tossed with Romaine, Diced Tomatoes, Sliced Avocado, House-Made Croutons and Thousand Island Dressing.  
\$11.49

## Sirloin Salad

Grilled Top Sirloin Sliced and Served with Fresh Spinach, Tomato Wedges, and House-Made Shoe String Potatoes. Served with Creamy Onion Garlic.  
\$12.49

# Soups

All of Casey's Soups are Made Fresh and In-House.

## Charles Brooks' Shrimp Gumbo

Cup \$5.99 Bowl \$7.49

## Cream of Poblano

Cup \$3.99 Bowl \$5.99

## Tortilla

Served with Shredded Monterey Jack Cheese and Crispy Tortilla Strands.  
Cup \$3.99 Bowl \$5.99

## French Market

Cup \$3.99 Bowl \$5.99

# Burgers

All Burgers are Cooked to Medium Unless Specified.  
Choice of House-Made Potato Chips or Waffle Fries.

## Casey's Classic

Sometimes Simpler is Better. Stacked between a House-Made Bun, this Classical Masterpiece is Served with American Cheese, Ripe Tomatoes, Bibb Lettuce, Crisp Red Onion, Pickles, and Chipotle Mayonnaise.

\$8.99

Add Bacon for \$.99

## Bayou Bacon Blue

Intense Flavor! Crisp Bacon and Blue Cheese Top this Burger that has been Seasoned with our House-Made Blackening Seasoning and Lathered with Creamy Blue Cheese Dressing.

\$10.49

## The Stellar Burger

This Ride includes Goat Cheese, Melted Brie, Granny Smith Apples, Bacon, Fresh Arugula, and Garlic Mayonnaise. \$10.99

## The "Cardiac Arrest"

Bacon, Fried Onion Strings, Cheddar Cheese, Ranch and BBQ Sauce.

\$10.49

## Gulf Coast

Some like to Call it a Poboy Burger. Topped with Hand Battered Crispy Fried Shrimp and Crawfish that has been Lathered with Remoulade Sauce, Lettuce and Tomato.

\$12.49

## Queso Burger

Served with our Chili con Queso, House-Roasted Poblano Peppers, and Fried Green Tomatoes.

\$10.49

## South of the Border

Fresh Avocado, Pico de Gallo, Jalapeños, Monterey Jack Cheese, and Chipotle Mayonnaise.

\$ 10.99

## Our Famous Fried Poboy

The Best Poboy Starts with the Freshest Ingredients. Served with Ripe Tomatoes, Crisp Lettuce, Lathered with our Famous Tartar and Cocktail Sauce all on our House-Made Poboy Loaf:

Shrimp \$10.99

Tilapia \$9.99

Crawfish \$11.49

Catfish \$9.99

Soft Shell \$12.49

# Sandwiches

## Casey's Club Sandwich

Ham, Turkey, Bacon, American and Monterey Jack Cheese, and House-Made

Chipotle-Cilantro Mayo.

\$9.99

## Chris Wood's Grilled

### Chicken Sandwich

Bacon, Cheddar and Swiss Cheese, Sautéed Onions and Mushrooms, Ripe Tomatoes, Bibb Lettuce, and

Chipotle-Cilantro Mayo.

\$10.99

## The Seawall BLT

Grilled Shrimp, Avocado, Bacon, Grilled Onion, Sliced Tomatoes, Bibb Lettuce, Chipotle Mayonnaise, and House-Made White Bun.

\$11.99

## Crispy Fish Tacos

Fried Fish Tenderloins, Crisp Red Cabbage, Cilantro, Lime, Roasted Corn Pico de Gallo, and Spicy Avocado Ranch.

\$9.99

## Grilled Chicken Caesar Wrap

Grilled Chicken, Fresh Romaine, Parmesan Cheese, and Our House-Made Caesar Dressing.

\$8.99

## Reuben

Corned Beef, Sautéed with Swiss Cheese and Sauerkraut, Placed on Toasted Rye Bread, Lathered with Russian Dressing and Served with a Pickle Spear.

\$9.49

## Nick's Chicken Salad Sandwich

It's the Best in Town! Served on a Fresh Croissant Roll.

\$9.49

# FROM THE OCEAN

All Entrees are Served with a House Salad. All Dressings are House-Made:  
Honey-Pecan Vinaigrette, Creamy Onion Garlic, Creamy Blue Cheese, Ranch, Honey-Mustard, Thousand Island.  
Add a Small Cup of Any of Our House-Made Soups for \$.99  
Add a Small Cup of Gumbo for \$1.99  
Choice of One Side: Waffle Fries, Au Gratin Potatoes, Creole Rice or Vegetable Medley

## Fish

**Fried 7oz  
Tenderloin of Catfish**  
A True Classic. Breaded in our House-Made Cornmeal  
and Fried until Golden Brown.  
\$11.99

**7oz Blackened Redfish**  
Dusted in our House-Made Cajun Seasoning and  
Blackened on an Iron Skillet.  
\$14.99

**7 oz Blackened Tilapia**  
Dusted in our House-Made Cajun Seasoning and  
Blackened on an Iron Skillet.  
\$11.99

**7 oz Grilled Salmon**  
Packed with Omega-3's and  
Grilled to Perfection.  
\$16.99

## Shrimp

**Premium Gulf Shrimp**  
Customers have said  
"It's The Best in the State of Texas."  
Grilled, Fried, or Blackened.  
(7) \$11.99 (14) 15.99

**Shrimp Robert**  
Six Bacon-Wrapped Premium Gulf Shrimp  
Stuffed with Monterey Jack Cheese,  
Jalapeño, and Bread Crumbs.  
Served with a Chipotle-Molasses Sauce.  
\$13.99

**Stuffed  
Premium Gulf Shrimp**  
Stuffed with Seasonal Seafood Stuffing and  
Deep Fried.  
(3)\$10.99 (6)\$13.99

## Scallops and Crab Cakes

**Sea Scallops**  
Grilled, Fried, or Blackened.  
\$15.99

**Crab Cakes**  
Pan Sautéed, Drizzled with a Lemon-Butter Sauce and  
Served with Tarter and Cocktail Sauce.  
(2) \$11.99 (4) \$16.99

## Seafood Platters

**Fried Seafood Platter**  
Premium Gulf Shrimp,  
Tenderloin of Catfish, and  
Seafood Stuffing Balls.  
\$16.99

**Grilled Seafood  
Platter**  
Premium Gulf Shrimp,  
Tenderloin of Tilapia, and Deep  
Sea Scallops.  
\$18.49

**Casey's Famous  
Shrimp Platter**  
7 Grilled Shrimp,  
7 Fried Shrimp, 2 Stuffed Shrimp,  
and 3 Premium Iced Shrimp.  
\$18.49

## TURF

**10oz Grilled Top Sirloin**  
Grilled to Perfection and Served with Au Gratin Potatoes.  
\$15.99

**14oz Grilled New York Strip**  
Grilled to Perfection and Served with Au Gratin Potatoes.  
\$19.99

**Surf and Turf**  
10oz Sirloin and Grilled Shrimp  
Basted with Our  
Lemon-Garlic Butter.  
\$21.99

**Casey's Chicken Fried  
Steak**  
Our Chicken Fried Steak Rivals Any  
We have Eaten in Texas.  
Covered in a Texas-Size Helping of  
House-Made Cream Gravy and  
Served with Au Gratin Potatoes.  
\$10.99

**Grilled Chicken**  
Grilled Chicken Placed on a Bed of Creole  
Rice and Served with Vegetable Medley.  
\$10.99

# Children Under 12

All Children's Meals served with House-Made Potato Chips or Waffle Fries.

Popcorn Shrimp  
\$6.99

Chicken nuggets  
\$5.99

Kids burgers  
Mini Burgers with  
Cheese and Mayo  
\$4.99

Grilled cheese  
\$3.99

Peanut Butter  
and  
Jelly Sandwich  
\$3.99

BLT  
Served on White Bread  
with Mayo  
\$4.99

Mac and Cheese  
\$4.59

## Beverages

Fresh Brewed Coffee or  
Decaf Coffee \$1.99

Fresh Brewed Tea \$1.99

Fresh Brewed  
Flavored Tea \$1.99

Soft Drinks \$2.49  
(Unlimited Refills)

Fresh Squeezed  
Orange Juice  
Small \$2.49  
Large \$3.49

Milk Shakes \$2.95  
Made with Casey's Soft Serve.  
Chocolate, Vanilla, Strawberry, Cappuccino,  
Hazelnut, Amaretto

Double Thick Malts \$3.95  
Made with Blue Bell Ice Cream.  
Chocolate, Vanilla, Strawberry, Oreo, Heath Bar,  
Butterfinger, Hershey Bar

## Desserts

Seasonal Fresh Fruit of  
the Day or Seasonal  
Fruit Parfait \$2.99  
Served with  
Casey's Vanilla Soft Serve \$3.59  
Blue Bell Vanilla Ice Cream \$4.09

New York Cheesecake  
\$3.29

Key Lime Cheesecake  
Made with Genuine Key Lime Juice.  
\$3.29

Amaretto Cheesecake  
\$3.29

Cheesecake Combo \$4.89  
Paulie Gaido's Crustless  
Pecan Pie

Using his Grandmother's Century  
Old Recipe as Inspiration, Paulie  
Created this Recipe and Decided  
that Eliminating a Traditional  
Dough Crust Simply Provided More  
Space for Loading Up with Oven  
Toasted Texas Pecans. \$4.29

Served with  
Casey's Vanilla Soft Serve \$4.89  
Blue Bell Vanilla Ice Cream \$5.39

Seven Layers of Heaven  
Chocolate Cake  
Alternating Layers of  
Chocolate Flavor Varying in  
Color, Intensity, and Texture  
Intended to Please All those Who  
Find Chocolate of All Kinds Simply  
Irresistible. \$4.29

Served with  
Casey's Vanilla Soft Serve \$4.89  
Blue Bell Vanilla Ice Cream \$5.39

Casey's  
Vanilla Soft Serve  
Small \$1.49  
Large \$2.49

Blue Bell Homemade  
Vanilla Ice Cream  
From the Little  
Creamery in Brenham  
Two Scoops \$1.99  
Three Scoops \$2.99

## Adults Over 21

Casey's Famous Ice Cream Drinks  
All with Blue Bell Homemade Vanilla Ice Cream  
\$5.99

Afternoon Delight  
Amaretto and Melted Hershey's  
Chocolate.

Brandy Freeze  
Dark Crème de Cacao and Brandy.

Golden Ferrari  
Galliano and Crème de Cacao.

Grasshopper Freeze  
Green Crème de Menthe and  
Crème de Cacao.

Velvet Hammer  
Cointreau and  
Crème de Cacao.

Wooden Shoe  
Coco Lopez and  
Crème de Cacao dark.

Straw Hat  
Crème de Cacao,  
Strawberry Liqueur,  
Ripe Strawberries.

Hot Drink Specialties  
\$5.99

Irish Coffee  
Jameson's Irish Whiskey.

Irish Coffee  
with Irish Cream  
Jameson's Irish Whiskey,  
Bailey's Irish Cream.

Irish Coffee  
Black  
with Cream  
Jameson's Irish Whiskey,  
Bailey's, Kahlua.

After 5  
Bailey's Irish Cream, Peppermint  
Schnapps.

Café Henry III  
Brandy, Galliano, Kahlua.

Mexican Coffee  
Kahlua, Tequila.

Italian Coffee  
Frangelico, Crème de Cacao.

Pierre Café  
Cognac, Grand Marnier, Kahlua.

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