

# Appetizers

Charles Brooks' Shrimp Gumbo	cup	\$5.99	bowl	\$7.99
Wade Watkins' Shrimp Bisque	cup	\$6.49	bowl	\$8.49
Gaido's Soup of the Day	cup	\$4.49	bowl	\$6.99
<b>Soup Combination: Small Cups of Gumbo, Bisque, and Soup of the Day</b> ..... \$6.99				
Iced Gulf Shrimp	small order	\$8.99	full order	\$14.99
Iced Gulf Crab Fingers (based on quality/availability)	small order	\$8.99	full order	\$14.99
Chilled Texas Jumbo White Lump Crabmeat	small order	\$15.99	full order	\$23.99
<b>Shrimp Martini: Bay "Baby" Shrimp Tossed in Cocktail Sauce Served in a Martini Glass</b> ..... \$6.99				
<b>Jazz Martini: Jumbo Lump Crabmeat and Boiled Gulf Shrimp tossed with Avocados and Hearts of Palm in a Creamy Chipotle Sauce</b> ..... \$7.99				
Crab Cakes (2)				\$10.99
<b>Crabmeat Cheesecake: Baked in a Pecan Crust with Sautéed Mushrooms and Creole Meuniere Sauce</b> ..... \$6.99				
<b>Crab Claws, Fried (based on quality/availability)</b> ..... \$8.99				
<b>Fish Fingers: Fish Fingers Lightly Breaded in Coarse Crushed Crackers and Deep Fried (5)</b> ..... \$5.99				
<b>Shrimp Pegues: Bacon Wrapped Jumbo Gulf Shrimp, Stuffed with Pickled Jalapeño, Cheddar and Monterey Jack Cheese (3)</b> ..... \$6.99				
<b>Iced Gulf Shrimp and Crab Fingers Combination (based on quality/availability)</b> ..... \$14.99				
<b>Iced Gulf Shrimp and Texas Jumbo White Lump Crabmeat Combination</b> ..... \$20.99				



Summer 2007

## Salads

Homemade salad dressings include: Creamy-Onion-Garlic, Oil and Vinegar based "Chunky" Bleu Cheese, Creamy Bleu Cheese, Honey Pecan-Vinaigrette, Italian and Ranch.

<b>Green Dinner Salad</b>	small	\$2.69	large	\$3.99
<i>Mixed Field Greens with Bleu Cheese, Toasted Pecans, Gold Pineapple.</i>				
<b>Sonora Salad:</b>	small	\$3.99	large	\$5.99
<i>Homemade Croutons, Red Pepper &amp; Honey-Pecan Vinaigrette</i>				
<b>Wedge Salad:</b>				\$4.99
<i>Iceberg Lettuce "Wedge" with Crumbled Bacon, Diced Tomato, Purple Onion and Our Homemade Chunky Bleu Cheese</i>				
<b>Gulf Shrimp Salad:</b>	small	\$8.99	large	\$13.99
<i>Shrimp Tossed with Onions, Celery, Diced Boiled Eggs and Remoulade atop Sliced Tomatoes on a Bed of Field Greens</i>				

## Fresh Cut Fish of the Day

Fish of the Day  
Red Snapper

<b>Fish Fingers: Lightly Breaded White Fish in Coarse Crushed Crackers and Deep Fried</b>	\$12.99	
<b>Tenderloin of Texas Catfish: Charcoal Grilled, Deep Fried -or- Blackened</b>	\$13.99	
<b>Southern Pecan Catfish: Dusted with Pecan Flour and Pan Sautéed in Butter, then Topped with Creole Meuniere Butter Sauce</b>	\$17.99	
<b>Charcoal Grilled -or- Blackened -or- Fried</b>		\$19.99
♥ Olive Oil and Herb: Charcoal Grilled with Olive Oil and Herbs		\$20.99
<b>Sapporito: Encrusted with Crushed Crackers and Garlic and Pan Sautéed in Butter</b>		\$21.99
<b>Michael: Dusted with Parmesan Cheese and Seasoned Flour and Pan Sautéed in Butter</b>		\$21.99
<b>Wade: Dusted in Seasoned Flour and Pan Sautéed in Butter, Finished with a Squeeze of Lemon</b>		\$21.99
<b>Castilla: Blackened and Topped with Shrimp in a Parmesan Asiago Cream Sauce</b>		\$22.99
<b>San Jacinto: Charcoal Grilled and Topped with Shrimp, Seasonal Seafood, and Julienne Vegetables in Lemon Butter</b>		\$23.99
<b>Ponchartrain: Lightly Breaded and Pan Fried, Topped with Shrimp in a Brown Butter-Wine Sauce</b>		\$22.99
<b>Rick: Pan Fried, Topped with Shrimp and Jumbo White Lump Crabmeat Sautéed in Butter with Celery, Onions, Peppers and Spices</b>		\$27.99
<b>Fritz: Charcoal Grilled, Topped with Jumbo White Lump Crabmeat Sautéed in Butter with Celery, Onions, Peppers and Spices</b>		\$29.99
<b>Three Pepper and Potato Encrusted: With Fruit Pico De Gallo and Parmesan Tomatoes</b>		\$20.99
<b>Southern Pecan: Dusted with Pecan Flour and Pan Sautéed in Butter, then topped with Creole Meuniere Butter Sauce</b>		\$23.99
<b>Nick: Charcoal Grilled and Topped with an Avocado-Pepper Cream Sauce</b>		\$27.99

## Gulf Shrimp

<b>Charcoal Grilled (8), Blackened (8), Fried (8) or Stuffed (6)</b>	\$15.99
♥ Olive Oil and Herb (8)	\$16.99
<b>Pan Sautéed Sapporito, Michael or Wade</b>	\$17.99
<b>Shrimp Pegues: Bacon Wrapped around (8) Jumbo Sized Gulf Shrimp, Stuffed with Pickled Jalapeño, Cheddar and Monterey Jack Cheeses, Dusted in Seasoned Flour and Pan Sautéed and Basted with a Brown Sugar-Chipotle Glaze</b>	\$20.99

## Pasta

<b>Shrimp and Angel Hair Pasta: Grilled Gulf Shrimp Served atop Angel Hair Pasta with Parmesan-Asiago Cream Sauce</b>	\$16.99
<b>Pasta Wayne: Grilled Gulf Shrimp and Scallops Served over Fettuccini Pasta in a Sundried Tomato and Basil Cream Sauce</b>	\$16.99
<b>Texas Jumbo White Lump Crabmeat and Angel Hair Pasta: Jumbo Lump Crabmeat Sautéed in a Parmesan-Asiago Cream Sauce Served atop Angel Hair Pasta</b>	\$23.99

## Crabmeat and Other Shellfish

<b>Texas Blue Crab Claws:(based on quality/availability) Deep Fried -or- Pan Sautéed in Whole Butter</b>	\$18.99
<b>Gulf Shrimp and Texas Blue Crab Claws:(based on quality/availability) Deep Fried</b>	\$21.99
<b>Texas Jumbo White Lump Crabmeat: Pan Sautéed in Butter -or- En Casserole Au Gratin</b>	\$23.99
<b>Texas White Lump Crab Cakes (4)</b>	\$24.99
<b>Soft Shell Crabs: Deep Fried</b>	\$21.99
<i>Pan Sautéed Sapporito, Michael or Wade -or- One of Each</i>	\$23.99
<b>Deep Sea Scallops: Charcoal Grilled, Blackened -or- Deep Fried</b>	\$17.99

## Combinations

<b>#1 Fried Seafood Platter: Gulf Shrimp, Seasonal Seafood (ask your server), Tenderloin of Texas Catfish and Stuffing Balls</b>	\$17.99
<b>#2 Fried Seafood Platter: Gulf Shrimp, Deep Sea Scallops, Fish Fingers, and Stuffing Balls</b>	\$17.99
<b>#3 Galveston Grilled Seafood Platter: Gulf Shrimp, Deep Sea Scallops and Tenderloin of Texas Catfish</b>	\$18.99
<b>#5 Combination Seafood Platter: Gulf Shrimp, Deep Sea Scallops and Tenderloin of Fish of the Day, Served Charcoal Grilled -or- Deep Fried</b>	\$23.99
<b>#6 Combination Seafood Platter: Gulf Shrimp, Deep Sea Scallops and Tenderloin of Red Snapper, Served Charcoal Grilled -or- Deep Fried</b>	\$25.99
<b>Gulf Shrimp and Deep Sea Scallops: Charcoal Grilled or Deep Fried Scallops and Shrimp</b>	\$17.99
<b>Gulf Shrimp and Texas Catfish: Served Charcoal Grilled, Blackened -or- Deep Fried</b>	\$15.99
<b>Gulf Shrimp and Fish Fingers: Shrimp and Fish Fingers Deep Fried</b>	\$15.99
<b>Gulf Shrimp and Fish of the Day: Served Charcoal Grilled, Blackened -or- Deep Fried</b>	\$20.99
<b>Gulf Shrimp and Red Snapper: Served Charcoal Grilled, Blackened -or- Deep Fried</b>	\$25.99
<b>Gulf Shrimp and Center Cut Pork Chop Combination: Charcoal Grilled</b>	\$17.99
<b>Gulf Shrimp and U.S. Choice Sirloin Strip (14 oz.) Combination: Charcoal Grilled</b>	\$26.99
<b>Gulf Shrimp and U.S. Choice Ribeye (12 oz.) Combination: Charcoal Grilled</b>	\$24.99
<b>Gulf Shrimp and U.S. Choice Filet Mignon (6 oz. Bacon Wrapped) Combination: Charcoal Grilled</b>	\$27.99
<b>Gulf Shrimp and U.S. Choice Filet Mignon (10 oz.) Combination: Charcoal Grilled</b>	\$30.99



# Famous Complete Meals

The entrées below are priced to include your choice of **appetizer** (select from a small cup of shrimp gumbo, shrimp bisque or soup of the day), a small dinner **salad**, your choice of **vegetable** and a small portion of **dessert** (presented to you from our dessert tray at the end of your meal).

**Admiral's Small Portion "Complete" Meal**      **Captain's Full Portion "Complete" Meal**

## Shrimp (Complete Meals)

Gulf Shrimp: Charcoal Grilled, Blackened, Fried -or- Stuffed	\$20.99	\$24.99
♥ Olive Oil and Herb (8): Served Over White Rice	\$20.99	\$25.99
Gulf Shrimp Pan Sautéed Sapporito, Michael or Wade	\$22.75	\$27.75
Shrimp Pegues: Bacon Wrapped around (8) Jumbo Sized Gulf Shrimp, Stuffed with Pickled Jalapeño, Cheddar and Monterey Jack Cheeses. Dusted in Seasoned Flour and Pan Sautéed and Basted with a Brown Sugar-Chipotle Glaze	\$25.99	\$30.99

## Pasta (Complete Meals)

Shrimp and Angel-Hair Pasta: Grilled Gulf Shrimp Served atop Pasta with Parmesan-Asiago Cream Sauce	\$22.99	\$25.99
Pasta Wayne: Grilled Gulf Shrimp and Scallops Served over Fettuccini Pasta in a Sundried Tomato & Basil Cream Sauce	\$23.99	\$26.99
Texas Jumbo White Lump Crabmeat and Angel Hair Pasta: Jumbo Lump Crabmeat Sautéed in a Parmesan-Asiago Cream Sauce	\$31.99	\$36.99

## Beef and Poultry (Complete Meals)

Boneless Breast of Chicken: Deep Fried, Charcoal Grilled -or- Blackened	\$18.99	\$22.99
Boneless Breast of Chicken: Sapporito, Michael -or- Wade	\$20.99	\$23.99
Chicken Ponzini: Grilled Chicken Breast Topped with a Swiss Cheese Mushroom Sauce	\$21.99	\$24.99
Chicken Torino: Charcoal Grilled Chicken Breast Topped with Sundried Tomatoes, Goat Cheese and Basil in a Lemon-Garlic Butter Sauce over Fettuccine AlFRE	\$22.99	\$24.99
Center Cut Pork Chops: Charcoal Grilled, Topped with Onion Rings with Apple Pecan Chutney on the side (2 - 6 oz)	\$20.99	\$22.99 (3 - 6 oz)
U.S. Choice Filet Mignon (6 oz. Bacon Wrapped): Charcoal Grilled and Topped with Onion Rings		\$30.99
U.S. Choice Ribeye (12 oz.): Charcoal Grilled and Topped with Onion Rings		\$31.99
U.S. Choice Sirloin Strip (14 oz.): Charcoal Grilled and Topped with Onion Rings		\$32.99
U.S. Choice Filet Mignon (10 oz.): Charcoal Grilled and Topped with Onion Rings		\$35.99

## Fish of the Day (Complete Meals)

Fish Fingers: Lightly Breaded White Fish in Coarse Crushed Crackers and Deep Fried	\$18.49	\$23.49
Tenderloin of Texas Catfish: Deep Fried, Charcoal Grilled -or- Blackened	\$19.49	\$23.49
Fresh Fish of the Day: Deep Fried, Charcoal Grilled -or- Blackened	\$26.49	\$29.49
Fresh Fish of the Day ♥ Olive Oil and Herb: Charcoal Grilled with Olive Oil and Herbs	\$27.49	\$29.99
Fresh Fish of the Day Sapporito: Encrusted with Crushed Crackers and Garlic and Pan Sautéed in Butter	\$27.49	\$29.99
Fresh Fish of the Day Michael: Dusted with Parmesan Cheese and Seasoned Flour and Pan Sautéed in Butter	\$27.49	\$29.99
Fresh Fish of the Day Wade: Dusted in Seasoned Flour and Pan Sautéed in Butter	\$27.49	\$29.99
Fresh Fish of the Day Castilla: Blackened and Topped with Shrimp in a Parmesan-Asiago Cream Sauce	\$28.49	\$31.99
Fresh Fish of the Day Ponchartrain: Lightly Breaded and Pan Fried, Topped with Shrimp in a Brown Butter-Wine Sauce	\$28.49	\$31.99
Fresh Fish of the Day Rick: Pan Fried, Topped with Shrimp and Jumbo White Lump Crabmeat Sautéed in Butter with Celery, Onions, Peppers and Spices	\$32.49	\$37.99
Fresh Fish of the Day Fritz: Charcoal Grilled, Topped with Jumbo White Lump Crabmeat Sautéed in Butter with Celery, Onions, Peppers and Spices	\$32.49	\$37.99
Fresh Fish of the Day San Jacinto: Grilled and Topped with Shrimp, Seasonal Seafood, and Julienne Vegetables in Lemon Butter	\$29.49	\$32.99
Three Pepper and Potato Encrusted Fresh Fish of the Day: With Fruit Pico De Gallo and Parmesan Tomatoes	\$29.49	\$32.99
Southern Pecan Fresh Fish of the Day: Dusted with Pecan Flour, Pan Sautéed then Topped with Creole Meuniere Butter Sauce	\$30.49	\$33.99
Nick: Charcoal Grilled and Topped with an Avocado-Pepper Cream Sauce	\$32.49	\$37.99

## Snapper (Complete Meals)

Red Snapper: Deep Fried, Charcoal Grilled -or- Blackened	\$31.99	\$35.99
Red Snapper ♥ Olive Oil and Herb: Charcoal Grilled with Olive Oil and Herbs	\$31.99	\$35.99
Red Snapper Sapporito: Encrusted with Crushed Crackers and Garlic and Pan Sautéed in Butter	\$32.99	\$36.99
Red Snapper Michael: Dusted with Parmesan Cheese and Seasoned Flour and Pan Sautéed in Butter	\$32.99	\$36.99
Red Snapper Wade: Dusted in Seasoned Flour and Pan Sautéed in Butter	\$32.49	\$36.99
Red Snapper Castilla: Blackened and Topped with Shrimp in a Parmesan-Asiago Cream Sauce	\$33.99	\$37.99
Red Snapper Ponchartrain: Lightly Breaded and Pan Fried, Topped with Shrimp in a Brown Butter-Wine Sauce	\$30.99	\$36.99
Red Snapper Rick: Pan Fried, Topped with Shrimp and Jumbo White Lump Crabmeat Sautéed in Butter with Celery, Onions, Peppers and Spices	\$37.99	\$42.99
Red Snapper Fritz: Charcoal Grilled, Topped with Jumbo White Lump Crabmeat Sautéed in Butter with Celery, Onions, Peppers and Spices	\$39.99	\$44.99
Red Snapper San Jacinto: Grilled and Topped with Shrimp, Seasonal Seafood, and Julienne Vegetables in Lemon Butter	\$33.99	\$37.99
Three Pepper and Potato Encrusted Red Snapper: With Fruit Pico De Gallo and Parmesan Tomatoes	\$32.49	\$36.99
Southern Pecan Fresh Fish of the Day: Dusted with Pecan Flour, Pan Sautéed then Topped with Creole Meuniere Butter Sauce	\$34.99	\$38.99
Nick: Charcoal Grilled and Topped with an Avocado-Pepper Cream Sauce	\$37.99	\$42.99

## Crabmeat and Other Shellfish (Complete Meals)

Deep Sea Scallops: Served Deep Fried, Charcoal Grilled -or- Blackened	\$24.99	\$27.99
Soft Shell Crabs: Deep Fried	(2) \$25.99	(3) \$29.99
Pan Sautéed Sapporito, Michael -or- Wade -or- One of Each (Full Portion Only)	(2) \$25.99	(3) \$29.99
Texas Blue Crab Claws: (based on quality/availability) Deep Fried -or- Pan Sautéed in Whole Butter	n/a	\$27.99
Gulf Shrimp and Texas Blue Crab Claws: (based on quality/availability) Deep Fried	n/a	\$28.99
Texas White Lump Crab Cakes	\$30.99	\$36.99
Texas Jumbo White Lump Crabmeat: Pan Sautéed in Butter -or- En Casserole Au Gratin	n/a	\$36.99

## Beef and Poultry

Boneless Breast of Chicken: Charcoal Grilled, Blackened -or- Deep Fried	\$11.99
Boneless Breast of Chicken: Sapporito, Michael -or- Wade	\$13.99
Chicken Ponzini: Grilled Chicken Breast Topped with Swiss Cheese and Mushroom Sauce	\$13.99
Chicken Torino: Charcoal Grilled Chicken Breast Topped with Sundried Tomatoes, Goat Cheese and Basil in a Lemon-Garlic Butter Sauce over Fettuccine Alfredo	\$14.99
Center Cut Pork Chops: Charcoal Grilled Topped with Onion Rings and Served with Garlic Mashed Potatoes and Apple Pecan Chutney	\$15.99
(8 oz.) Filet Mignon: Charcoal Grilled and Served with Garlic Mashed Potatoes (Onion Rings, Sautéed Mushrooms and Parmesan Tomatoes as Lagniappe)	\$20.99
(10 oz.) Filet Mignon: Charcoal Grilled and Served with Garlic Mashed Potatoes (Onion Rings, Sautéed Mushrooms and Parmesan Tomatoes as Lagniappe)	\$25.99
(12 oz.) Ribeye: Charcoal Grilled and Served with Garlic Mashed Potatoes (Onion Rings, Sautéed Mushrooms and Parmesan Tomatoes as Lagniappe)	\$20.99
(14 oz.) Sirloin Strip: Charcoal Grilled and Served with Garlic Mashed Potatoes (Onion Rings, Sautéed Mushrooms and Parmesan Tomatoes as Lagniappe)	\$22.99

## Vegetables

Jumbo Baked Potato: Served Piping Hot! Stuffed Tableside by Your Server with Your Choice of Butter, Sour Cream, Shredded Cheese, Fresh Crumbled Bacon and Green Onions - Large Enough for Two!	\$2.99
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Au Gratin Potatoes  
Fettuccini Alfredo

Garlic Mashed Potatoes  
Grilled Onions

Mushroom-Pecan Rice  
Onion Rings

Parmesan Tomatoes  
Sautéed Mushrooms

Steak Fries  
Vegetable Medley

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

If you are pleased with the service, please permit us to add 15% gratuity automatically to parties of 7 or more.

## Combinations (Available in Full Portion Only)

Gulf Shrimp and Deep Sea Scallops: Served Deep Fried, Charcoal Grilled -or- Blackened	\$28.49
Gulf Shrimp and Texas Catfish: Served Deep Fried, Charcoal Grilled -or- Blackened	\$26.49
Gulf Shrimp and Fish Fingers: Served Deep Fried	\$26.49
Gulf Shrimp and Center Cut Pork Chop Combination: Charcoal Grilled	\$27.49
Gulf Shrimp and Fish of the Day: Served Deep Fried, Charcoal Grilled -or- Blackened	\$30.99
Gulf Shrimp and Red Snapper: Served Deep Fried, Charcoal Grilled -or- Blackened	\$36.99
# 1 Fried Seafood Platter: Gulf Shrimp, Seasonal Seafood (Ask Your Server), Tenderloin of Texas Catfish and Stuffing Balls	\$28.99
# 2 Fried Seafood Platter: Gulf Shrimp, Deep Sea Scallops, Fish Fingers and Stuffing Balls	\$28.99
# 3 Galveston Grilled Seafood Platter: Gulf Shrimp, Deep Sea Scallops and Tenderloin of Texas Catfish.	\$29.99
# 5 Combination Seafood Platter: Gulf Shrimp, Deep Sea Scallops, Tenderloin of Fish of the Day, Deep Fried -or- Charcoal Grilled	\$33.99
# 6 Combination Seafood Platter: Gulf Shrimp, Deep Sea Scallops and Tenderloin of Red Snapper, Deep Fried -or- Charcoal Grilled	\$36.99



# OYSTER SEASON AT GAIDO'S



## *Appetizers* ~a la carte~

**Oysters on the Half Shell:**    *half dozen*    \$7.99                  *dozen*                  \$11.99

**Iced Gulf Shrimp and Half Shell Oyster Combination:**    13.99

## *Our Famous Complete Dinners* *with Salad, Appetizer, Vegetable and Dessert*

### *Full Portion Entrée*

**Galveston Bay Oysters:** *Deep Fried or Brochette* .....    *small* \$19.99                  *full*    \$22.99

### *Half Portion Entrée*

**Half Dozen Galveston Bay Oysters:** *Ponzini, Monterey, Asiago, Bienville, Rockefeller, Baked* .....    \$21.99

## *Shellfish* ~a la carte~

**Galveston Bay Oysters:** *Served Deep Fried* .....    \$16.99

**Oysters Brochette:** *Lightly Dusted in Seasoned Flour and Pan Sautéed with Bacon and Onions* .....    \$17.99

**Baked Oysters:** *Topped with Cracker Crumbs and Butter* .....    *half dozen* \$14.99                  *dozen*    \$18.99

**Oysters Ponzini:** *Topped with Swiss Cheese and Mushroom Sauce* .....    *half dozen* \$14.99                  *dozen*    \$19.99

**Oysters Asiago:** *Topped with Parmesan and Asiago Cheese Sauce* .....    *half dozen* \$14.99                  *dozen*    \$19.99

**Oysters Bienville:** *Topped with a Diced Shrimp and Mushroom Sauce* .....    *half dozen* \$14.99                  *dozen*    \$20.99

**Oysters Monterey:** *Topped with Diced Shrimp in Au Gratin Cheese Sauce* .....    *half dozen* \$14.99                  *dozen*    \$19.99

**Oysters Rockefeller:** *Half-Shell Topped with Spinach, Onion, Anchovy and Jalapeno Sauce and Baked* .....    *half dozen* \$15.99                  *dozen*    \$21.99

**Combination Platter:** *Baked, Ponzini, Asiago, Bienville, Monterey and Rockefeller* .....    *half dozen* \$15.99                  *dozen*    \$20.99

**Deluxe Combination Platter:** *Fried, Brochette, Baked, Ponzini, Asiago, Bienville, Monterey and Rockefeller* .....    \$29.99

## *Combinations* ~a la carte~

**Gulf Shrimp and Galveston Bay Oysters:** *Served Deep Fried* .....    \$16.99

