



STARTERS

OYSTERS

GULF COAST'S FRESHEST
(HALF) 16 (DOZEN) 32

TUNA TARTARE

AVOCADO, JALAPENO AIOLI,
LEMON, SESAME 21

CRAB CAKE

JUMBO CRABMEAT,
HOUSEMADE REMOULADE,
PINEAPPLE SALSA 22

BEEF CARPACCIO

BABY ARUGULA, PARMESAN,
DIJON MUSTARD,
OLIVE OIL, BALSAMIC 23

FRENCH ONION SOUP

AUTHENTIC RECIPE
13

STEAK TARTARE

QUAIL YOLK, CAVIAR,
SHALLOT, CAPERS 23

CLASSIC SHRIMP COCKTAIL

COCKTAIL SAUCE,
ARUGULA 19

SPANISH OCTOPUS

MEDITERRANEAN HERBS,
CHIMICHURRI 21

SALADS

GAIA EXOTIC

MIX GREENS, PINEAPPLE,
STRAWBERRY, ALMONDS,
GOAT CHEESE, CHIA,
RASPBERRY
WALNUT VINAIGRETTE 17

SOFT BURRATA

BEEFSTEAK TOMATO,
HOUSEMADE BASIL PESTO,
TRUFFLE BALSAMIC,
OLIVE OIL 17

SHEPHERD'S SALAD

TOMATO, CUCUMBER, WALNUT,
PARSLEY, RED ONION,
FETA CHEESE, GREEN PEPPER,
POMEGRANATE SAUCE 19

CATCH OF THE DAY

(ASK YOUR SERVER) MP

SIGNATURES

(TO BE SHARED)

SEAFOOD FEAST

VARIETY OF SEAFOOD AND SHELLFISH DELICACIES
(FOR TWO) 49 (FOR FOUR) 98

ROYAL CHARCUTERIE PLATTER

ASSORTED CURED MEAT AND CHEESE SELECTIONS
(FOR TWO) 29 (FOR FOUR) 49

THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH, BLOOD OR IMMUNE DISORDERS, YOU ARE AT GREATER RISK OR SERIOUS ILLNESS FROM RAW OYSTERS AND SHOULD EAT OYSTERS FULLY COOKED. FOR YOUR CONVENIENCE 18% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL AND WILL BE DISTRIBUTED TO THE F.O.H. TEAM.



FROM THE CHAR-GRILL

AT GAIA, ALL STEAKS ARE GRILLED TO ORDER OVER CHARCOAL EMBERS AND FINISHED IN A SCREAMING HOT WOOD FIRED OVEN!

GAIA BURGER

CARAMELIZED RED ONION,
ENGLISH CHEDDAR 25

KIRIOTOSHI (7oz.)

THINLY SLICED STRIPLOIN 35

BUTCHER'S DELIGHT (7oz.)

SLICED TENDERLOIN 38

FILET MIGNON (8oz.)

HIGHLY MARBLED TENDERLOIN 49

NY STRIP (9oz.)

THICK CUT STRIPLOIN 47

GAIA SPECIAL

SLICED TENDERLOIN GRIDDLED IN BUTTER
(FOR TWO 6 OZ.) 65 (FOR THREE 9 OZ.) 95

TOMAHAWK (36oz.)

HIGHLY MARBLED BONE-IN RIBEYE 120

LAMB CHOPS

MINT CHIMICHURRI 64

ASADO SHORT RIBS

SLOW ROASTED FOR 12 HOURS (FOR TWO) 69

GAIA'S PRIVATE RESERVE CUT (10oz.)

THE ULTIMATE RIB CAP 95

AUTHENTIC JAPANESE A5+ WAGYU

A5+ JAPANESE WAGYU STRIPLOIN
(4 OZ.) 130 (8 OZ.) 255

A5+ JAPANESE WAGYU TENDERLOIN
(4 OZ.) 140 (8 OZ.) 280

SIDES

TRUFFLE FRIES 12

CREAM OF SPINACH 13

SAUTEED MUSHROOMS 13

LOBSTER MAC & CHEESE 19

BAKED POTATO 12

ROASTED CAULIFLOWER 14

ASPARAGUS 13

ENHANCE YOUR SELECTION

LOBSTER TAIL & LEMON BUTTER MP

JUMBO CRAB & GARLIC HERB BUTTER MP

PEPPERCORN ARMAGNAC 9

MINT CHIMICHURRI 6

BOURBON & TRUFFLE AU JUS 11

DESSERT

CHOCOLATE THERAPY 23

COTTON CANDY 39

GELATO SANDWICH 16

CRÉME BRÛLÉE 13

TIRAMISU 15

BIRTHDAY CAKE 85

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