



Breakfast Menu

All American | \$15

Two Eggs | Bacon, Sausage or Chicken Sausage | Country Potato | Toast

Traditional Eggs Benedict | \$15

Canadian Bacon | Eggs | Hollandaise | Country Potato

Crab Benedict | \$20

Crab cake | Poached Eggs | Tarragon Hollandaise | Country Potato

Lone Star Pancakes (Available Gluten-Free) | \$14

Served with Maple Syrup | Bacon, Sausage or Chicken Sausage

Chocolate Chips | Blueberries | Candied Pecans optional

Omelet | \$16

Eggs or Egg Whites | Country Potatoes

Bacon | Sausage | Ham | Peppers | Onions | Tomatoes | Mushrooms | Cheddar | Feta

Crème Brûlée French Toast | \$16

Challah Bread | Bourbon Maple Syrup | Bacon, Sausage or Chicken Sausage

Texas Style Skillet | \$16

2 Eggs | Smoked Cheddar Grits | Grilled Andouille | Sautéed Peppers and Onions

Country Style Skillet | \$18

2 Eggs | Country Style Potato Hash | Choice of Applewood Bacon, Country Sausage Links, Maple Cinnamon Apple Chicken Sausage | Jalapeno Cheddar biscuits

Healthy Style Skillet | \$16

2 Eggs | Red Quinoa | Spinach | Sun dried tomato | Feta | Seasonal Vegetables

Cowboy Style Skillet | \$19

2 Eggs | Short Rib | Smoked Cheddar Grits | Queso Fresco | Green Chili Salsa

Continental | \$16

Freshly Baked Croissants, Muffins or Danish | Yogurt | Coffee and Juice

Extras

Chicken Sausage GF | \$6

Pork Sausage Link | \$6

Bacon GF | \$6

Breakfast Pastries/Breads | \$4

Creamy Cheddar Grits | \$6

Barista Brewed

Cappuccino | \$5

Latte | \$5

Espresso | \$4

Starbucks Coffee | \$4

Tazo Tea | \$4

Whole Milk | Soy | 2% | Almond | Skim

Florida Natural Orange & Grapefruit Juices | \$6

Plus tax & Gratuity

Appetizers & Salads

Quesadilla | \$15

Braised Pork | Caramelized Onions and Peppers | Salsa Verde
Toasted Garlic Crème Fraiche

Crab Cakes | \$15

Lump Blue Crab | Lemon Butter | Micro Greens

Bacon Wrapped Shrimp | \$15

Habanero Jack | Ancho-Chili Glaze

Seafood Gumbo | Cup \$11 | Bowl \$14

Shrimp | Crab | Okra | Sausage | Rice

House Salad | \$12

Mixed Greens | Candied Pecans | Dried Papaya | Dried Cranberries
Blood Orange Vinaigrette

***With Chicken | \$15 *With Shrimp | \$18**

Caesar Salad | \$15

Romaine | Garlic Croutons | Shaved Parmesan

***With Chicken | \$18 *With Shrimp | \$21**

Market Catch and Shrimp Salad | \$25

Mixed Greens | Seasonal Crunchy Vegetables | Southwest Cilantro Vinaigrette

Handhelds Served with Shoestring Fries

Beach Burger | \$18

Angus Patties | Lettuce | Tomato | Onion | Cheddar Cheese | Brioche

The Cavalla Press | \$15

Cajun Turkey | Lettuce | Tomato | Onion | Melted Swiss
Applewood Bacon | Avocado | Piquillo Pepper Aioli | French Baguette

Classic Triple Decker Club Sandwich | \$17

Cajun Turkey | Lettuce | Tomato | Onion | Swiss
Applewood Bacon | Avocado | Mayo

Shiner Braised Short Rib Dip | \$20

Roasted Tomato Jam | Brie Cheese | French Baguette | Au Jus

Texas Pulled Pork | \$16

BBQ Sauce | Pickle | Island Slaw | Jalapeno Cheddar Bun

Entrees

Cajun Jambalaya Pasta | \$30

Gemelli | Shrimp | Andouille | Peppers and Onions | Okra

Shrimp and Grits | \$28

Gulf Shrimp | Smoked Cheddar Grits | Andouille Sausage
Peppers & Onions | Green Chili Sauce

Gulf Shrimp | \$32

Fried, Blackened or Grilled | Shoestring Fries & Island Slaw

Chili Dusted Chicken Breast | \$32

Tomato Relish | Habanero Mango Sauce | Toasted Pepitas
Seasonal Sides

Crab Stuffed Redfish | \$44

Flounder | Blue Crab | Lemon Butter Sauce | Seasonal Sides

Braised Short Rib | \$38

Smoked Cheddar Grits | Guajillo Demi | Seasonal Vegetable

Cowboy Ribeye | \$48 (16oz)

Cajun Dusted | Seasonal Sides

Roasted Cauliflower Tacos (V) | \$15

Green Chili Sauce | Tomato Relish | Avocado
Habanero Mango Sauce | Island Slaw

Desserts

Cheese Cake | Chef Inspired | \$10

Key Lime Pie | Key Lime Coulis | \$10

Vanilla or Chocolate Ice Cream | \$6

Chocolate Mousse Cake | White Chocolate Sauce | \$12

Kids All Day Menu \$10

Pancakes

Pancakes, whipped cream, syrup and butter, bacon or sausage

Scrambled Egg and Bacon, Sausage or Ham

1 Eggs scrambled, Potatoes O'Brien with 1 pieces of bacon, sausage or ham

Junior Cheeseburger

4 oz. patty, ketchup, pickles and french fries

Grilled Cheese Sandwich

American cheese, pickles and french fries

Chicken Fingers and Fries

White meat chicken fingers with ranch dressing and french fries

Hot Dog

All beef dog with french fries and a pickle

Dessert \$6

Ice Cream Sandwich

Oreo Cookie and Vanilla Ice Cream

Ice Cream Cone

Single Scoop Of Blue Bell Chocolate or Vanilla in a Sugar Cone



Breakfast Served Daily 7am – 11am

All American | Two Eggs | Bacon, Sausage or Chicken Sausage | Country Potatoes | Toast | **\$15**

Traditional Eggs Benedict | Canadian Bacon | Eggs | Hollandaise | Country Potatoes | **\$15**

Crab Benedict | Crab Cake | Poached Eggs | Tarragon Hollandaise | Country Potatoes | **\$20**

Lone Star Pancakes (Available Gluten-Free)

Served with Maple Syrup and Bacon, Sausage or Chicken Sausage | **\$14**

Available upon request: Chocolate Chips | Blueberries | Candied Pecans

Omelet | Whole Eggs or Egg Whites | Country Potatoes | **\$16**
Bacon | Sausage | Ham | Peppers | Onions | Tomatoes | Mushrooms | Cheddar | Feta

Texas Style Skillet | 2 Eggs | Smoked Cheddar Grits | Grilled Andouille | Sautéed Peppers and Onions | **\$16**

Continental | Freshly Baked Croissants, Muffins or Danish | Yogurt | Coffee and Juice | **\$16**

All Day Menu Served Daily 11am – 11pm

House Salad | Greens | Candied Pecans | Dried Papaya | Dried Cranberries | Blood Orange Vinaigrette | **\$12**
*With Chicken | **\$15** *With Shrimp | **\$18**

Caesar Salad | Romaine | Garlic Croutons | Shaved Parmesan | **\$15**
*With Chicken | **\$18** *With Shrimp | **\$21**

Beach Burger | Angus Patties | Lettuce | Tomato | Onion | Cheddar Cheese | Brioche | Fries | **\$18**

The Cavalla Press | Cajun Turkey | Lettuce | Tomato | Onion | Melted Swiss | Applewood Bacon | Avocado
Piquillo Pepper Aioli | French Baguette | Fries | **\$15**

Classic Triple Decker Club | Cajun Turkey | Lettuce | Tomato | Swiss | Applewood Bacon
Avocado | Mayo | Fries | **\$16**

Texas Pulled Pork | BBQ Sauce | Pickles | Island Slaw | Jalapeno Cheddar Bun | Fries | **\$15**

Roasted Cauliflower Tacos (V) | Island Slaw | Habanero Mango Sauce | Avocado | Green Chili Sauce | **\$15**

Shrimp and Grits | Smoked Cheddar Grits | Andouille Sausage | Peppers and Onions | Green Chili Sauce | **\$28**

Gulf Shrimp | Available Fried, Blackened or Grilled | Shoestring Fries | Island Slaw | **\$32**

Chili Dusted Chicken Breast | Habanero Mango Sauce | Tomato Relish | Pepitas | Seasonal Sides | **\$32**

Crab Stuffed Redfish | Redfish | Blue Crab | Lemon Butter Sauce | Seasonal Sides | **\$42**

Braised Short Ribs | Smoked Cheddar Grits | Guajillo Demi | Seasonal Vegetable | **\$38**

Cowboy Ribeye | Cajun Dusted | Seasonal Sides | **\$48**

Dessert

Cheese Cake | Seasonal | **\$10**

Key Lime Pie | Key Lime Coulis | **\$10**

Vanilla or Chocolate Ice Cream | **\$6**

Chocolate Mousse Cake | White Chocolate Sauce | **\$10**

Plus 8.25% Sales Tax, 18% service charge, \$2.50 delivery fee.



Bar Bites

5 Spice Tuna Poke | \$16

Edamame | Julienned Oriental Vegetables | Nori | Wonton Chips
Soy-Ginger Wasabi Vinaigrette

Carne Asada Fries | \$14

Short Rib | Shoestring Fries | Habanero Jack | Cheddar | Cilantro Crème | Avocado

Bacon Wrap Shrimp | \$15

Habanero Jack | Ancho-Chili Glaze

Quesadilla | \$15

Braised Pork | Caramelized Onions and Peppers | Salsa Verde | Toasted Garlic Crème Fraiche

Crab Cakes | \$15

Lump Blue Crab | Lemon Butter | Micro Greens

Handhelds Served With Shoestring Fries

Crab Cake Slider | \$16

Green Chili Aioli | Jalapeno Cheddar Slider

Shiner Braised Short Rib Slider | \$13

Jalapeno Cheddar Slider | Brie | Tomato Jam | Au Jus

Pork Slider | \$12

House BBQ Sauce | Pickles | Island Slaw | Jalapeno Cheddar Slider

Galvez Favorites

Texas Tacos | \$14

Blackened Fish or Shrimp | Tomato Relish | Soft Corn Tortilla | Habanero Sauce | Island Slaw

Messy Nachos | \$13

Short Rib | Smoked Cheddar Queso | Habanero Jack | Avocado | Pico | Salsa Verde
Cilantro Cream

Cajun Mac N Cheese Skillet | \$14

Gemelli | 5 Cheese Sauce | Fried Shrimp | Andouille Sausage | Toasted Bread Crumbs

Cocktails | \$12

Ghost Bride

Stoli Citron | Cointreau Orange Liquor | Simple Syrup
Fresh Squeezed Lemon Juice

Hendley Row

Hendrick's Gin | Lemon and Lime Juice | Simple Syrup | Fresh Mint | Rosemary

Galvez Sling

Deep Eddy Grapefruit Vodka | Cherry Brandy | Sweet and Sour Club Soda | Grenadine

Chocolate Espresso Martini

Stoli Vanilla | Amarula Liquor | Godiva Dark and White Liquor

Bikini Martini

Hendrick's Gin | Peach Schnapps | Blue Curacao | Sweet and Sour | Orange Twist

Jean Lafitte's Treat

Myer's Dark Rum | Coconut Cream | Passion Fruit | Lime Juice

Beer

American Premiums

Budweiser
Bud Light
Coors Light
Michelob Ultra
Miller Lite

Local/Texas

Galveston Is. Brewery Tiki Wheat
Galveston Is. Brewery Citra Mellow
Karbach Love Street
Karbach Hopadillo IPA
Shiner Bock
St. Arnolds Lawnmower
St. Arnolds Elissa IPA
Eureka Heights Buckle Bunny Cream Ale
Eureka Heights Mini Boss IPA
Eureka Heights Un Poquito Mas

Craft

Abita Amber Ale
Blue Moon Wheat Ale
Fat Tire Amber Ale
Samuel Adams Boston Lager

Imports

Corona Extra
Dos XX Lager
Guinness Draught
Heineken

Ciders

Austin Eastcider Original Dry

Non-Alcoholic

Heineken 0.0