



WATERS

RESTAURANT

*OYSTERS ON THE HALF SHELL
ASK YOUR SERVER FOR TODAY'S FRESH SELECTIONS

*THE "DIRTY DOZEN" 34

APPETIZERS

| | |
|---|----|
| GULF SHRIMP | 16 |
| Red Chili Horseradish Cocktail, Triple Mustard Sauce | |
| *AHI TUNA TARTARE | 15 |
| Green Tomato Cucumber Relish, Avocado, Roasted Red Pepper Aioli | |
| FRIED CALAMARI STRIPS | 13 |
| Red Chili Horseradish Cocktail, Triple Mustard Sauce | |
| OYSTER "TEXASFELLER" | 18 |
| Spinach, Tasso, Hollandaise | |
| GULF JUMBO LUMP CRAB CAKE | 15 |
| Arugula, Lemon Chive Aioli | |
| BONNELL'S SIGNATURE SEAFOOD GUMBO | 11 |
| Shrimp, Crawfish, Andouille, Jasmine Rice | |

SANDWICHES

(Choice of Steak Fries or House Salad)

| | |
|--|----|
| CRAWFISH ROLL | 15 |
| Lemon Celery Aioli, Romaine, French Roll | |
| CRAB CAKE B-L-T | 18 |
| Avocado, Roasted Red Pepper Aioli, Challa Bread | |
| TUNA BURGER | 19 |
| Creole Pumpkin Seed Crust, Green Tomato Cucumber Relish, Roasted Red Pepper Aioli, Arugula, Challa Bread | |
| AMERICAN WAGYU BURGER | 16 |
| Aged Cheddar, Lettuce, Tomato, Onion, Pickle Spear, Sourdough Bun | |

BUSINESS LUNCH 28

Choice of:

Water's House Salad
Signature Seafood Gumbo

Choice of:

Seared Faroe Island Salmon with Lemon Beurre Blanc
All Natural Chicken Breast with Basil Butter
Petite Filet Mignon with Hollandaise

(Entrees Accompanied by Haricots Verts and Dirty Rice)

ENTREES

| | |
|--|----|
| JUMBO LUMP CRAB AND AVOCADO SALAD | 19 |
| Mango Pico, Arugula, Citrus Vinaigrette | |
| NEW ORLEANS STYLE BBQ SHRIMP | 20 |
| NOLA Butter, Dirty Rice | |
| FISH-N-CHIPS | 15 |
| Shiner Bock Batter, Steak Fries, Serrano Tartar, House-Made Ketchup | |
| BEEF TENDERLOIN SALAD | 20 |
| Charred Romaine, Balsamic Reduction, Tomatoes, Crispy Onions, Creamy Gorgonzola | |
| "MARDI GRAS" PASTA | 18 |
| Cajun Shrimp and Chicken, Penne, Andouille, Tomato, Onion, Red Bell Pepper, NOLA Cream Sauce | |

SHAREABLE SIDES

| | |
|---------------------------------------|----|
| HARICOTS VERTS with Candied Andouille | 11 |
| KENNEBEC STEAK FRIES | 8 |
| DIRTY RICE | 9 |
| ROASTED RED POTATOES | 9 |
| MAINE LOBSTER MACARONI & CHEESE | 19 |

OWNER AND PROPRIETOR: CHEF JON BONNELL
EXECUTIVE CHEF: ANTHONY FELLI

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

A \$5 SPLIT ENTRÉE CHARGE APPLIES