



WATERS

RESTAURANT

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

*THE "DIRTY DOZEN" 34
Flight of Premium Oysters

APPETIZERS

WILD-CAUGHT GULF SHRIMP 16
Red Chili Horseradish Cocktail, Triple Mustard Sauce

*AHI TUNA TARTARE 16
Green Tomato Cucumber Relish, Avocado, Roasted Red Pepper Aioli

FRIED CALAMARI STRIPS 14
Red Chili Horseradish Cocktail, Triple Mustard Sauce

GULF JUMBO LUMP CRAB CAKE 16
Arugula, Lemon Chive Aioli

CRISPY-FRIED OYSTERS "TEXASFELLER" 18
Spinach, Tasso, Hollandaise

ROASTED CORN & CHEDDAR HUSHPUPPIES 12
Creole Honey Butter, Fried Jalapeños

*SHELLFISH TOWER (SERVES 2-3) 74
Gulf Shrimp, Alaskan Red King Crab, Santa Barbara Stone Crab Claws, Oysters On The Half Shell

BONNELL'S SIGNATURE SEAFOOD GUMBO 11
Shrimp, Crawfish, Andouille, Jasmine Rice

SALADS

JUMBO LUMP CRAB AND AVOCADO 14
Mango Pico, Arugula, Citrus Vinaigrette

HEIRLOOM TOMATO & FRIED GOAT CHEESE 12
Arugula, Garlic Ranch, Roasted Red Pepper Vinaigrette

CAESAR 9
Parmesan Reggiano, Lemon-Poached Oyster Dressing

HOUSE 9
Mixed Baby Lettuces, Cucumber, Tomatoes, Carrots, Green Onion,
Roasted Red Pepper Vinaigrette

ENTREES

GULF JUMBO LUMP CRAB CAKES 32
Arugula, Lemon Chive Aioli

CAJUN SEA SCALLOPS 36
Roasted Corn and Black Bean Salsa, Smoked Serrano Purée, Avocado Crème

FAROE ISLAND SALMON 36
Parmesan Panko Crumble, Zucchini Ribbons, Lemon Crab Butter

HALIBUT 40
Sweet Potato Gnocchi, Pistachio Parsley Pesto, Basil Butter

CREOLE ARCTIC CHAR 30
Arugula, Citrus Vinaigrette, Crawfish Ravigote, Crispy Onions

ALL NATURAL CHICKEN BREAST 24
Cracked Pepper Parmesan Grits, Basil Butter

8 OZ FILET MIGNON 46
Herb Truffle Butter, Bacon-Wrapped Asparagus

MARKET SHELLFISH
Lemon, Drawn Butter

ROCK LOBSTER TAIL
(Ask your server for today's sizes)

SANTA BARBARA STONE CRAB CLAWS
ALASKAN RED KING CRAB LEGS

SHAREABLE SIDES

BACON-WRAPPED ASPARAGUS 12

HARICOTS VERTS with Andouille 11

KENNEBEC STEAK FRIES 8

ROASTED RED POTATOES 9

DIRTY RICE 9

GRILLED BROCCOLINI with Parmesan Crumbles 11

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