



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

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

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

SANDWICHES

(Choice of Steak Fries, Caesar Salad or House Salad)

TEXAS CRAWFISH ROLL 15
Lemon Celery Aioli, Romaine, French Roll

CRAB CAKE B-L-T 18
Avocado, Roasted Red Pepper Aioli, Challah Bun

TUNA BURGER 19
Creole Pumpkin Seed Crust, Green Tomato Cucumber Relish, Roasted Red Pepper Aioli, Arugula, Challah Bun

ROSEWOOD RANCHES WAGYU BURGER 16
Bacon, Aged White Cheddar, Lettuce, Tomato, Onion, Pickle Spear, Sourdough Bun

BUSINESS LUNCH 28

Choice of:

Water's House or Caesar Salad
Signature Seafood Gumbo

Choice of:

Seared Faroe Island Salmon with Lemon Beurre Blanc
Southwestern Shrimp Scampi
6oz Filet Mignon with Hollandaise

(Entrees Accompanied by Haricots Verts and Dirty Rice)

ENTREES

CREOLE ARCTIC CHAR 22
Baby Arugula, Citrus Vinaigrette, Crawfish Ravigote, Crispy Onions

JUMBO LUMP CRAB AND AVOCADO SALAD 20
Mango Pico, Arugula, Citrus Vinaigrette

CAJUN REDFISH LETTUCE WRAPS 18
Avocado Créma, Cotija Crumbles, Smoked Serrano Purée, Roasted Corn Black Bean Pico, Jasmine Rice

NEW ORLEANS STYLE BBQ SHRIMP 20
NOLA Butter, Dirty Rice

FISH-N-CHIPS 15
Topochico Tempura, 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

ALL NATURAL CHICKEN BREAST 18
Cracked Pepper Parmesan Grits, Basil Butter, Crispy Onions

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