

*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 LUMP CRAB CAKE 18
Arugula, Lemon Chive Aioli

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

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

*SHELLFISH TOWER (SERVES 2-3) 74
Gulf Shrimp, Alaskan Red King Crab, Gulf Lump Crab Cocktail, Oysters On The Half Shell

BONNELL'S SIGNATURE SEAFOOD GUMBO 12
Shrimp, Crawfish, Andouille, Jasmine Rice

SALADS

LUMP CRAB AND AVOCADO 16
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 LUMP CRAB CAKES 34
Arugula, Lemon Chive Aioli

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

NEW ZEALAND KING SALMON 38
Lemon Crab Butter, Roasted Broccolini

HALIBUT 44
Sweet Potato Gnocchi, Pistachio Parsley Pesto, Basil Butter

CREOLE ARCTIC CHAR 32
Arugula, Citrus Vinaigrette, Crawfish Ravigote,

ALL NATURAL CHICKEN BREAST 28
White Cheddar Grits, Basil Butter

8 OZ FILET MIGNON 48
Black Truffle Butter, Grilled Asparagus

GRILLED COBIA 38
Black-Eyed Pea and Nopal Relish, Cilantro Chimichurri

DUCK CONFIT AND SHRIMP PASTA 32
Penne Pasta, Herbed Brown Butter, Pesto Ricotta, Oyster Mushrooms

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

ALASKAN RED KING CRAB LEGS
(Served Steamed or Chilled)

SHAREABLE SIDES

GRILLED ASPARAGUS 12

HARICOTS VERTS with Andouille 12

KENNEBEC FRIES with Herbed Cotija 9

ROASTED RED POTATOES with Bonnell's Creole Seasoning 9

DIRTY RICE 9

ROASTED BROCCOLINI with Parmesan Crumble 12

MAINE LOBSTER MACARONI & CHEESE 19

OYSTER MUSHROOMS 11

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