

\*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 12  
Shrimp, Crawfish, Andouille, Jasmine Rice

SANDWICHES

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

TEXAS CRAWFISH ROLL 16  
Lemon Celery Aioli, Romaine, French Roll

CRAB CAKE B-L-T 21  
Avocado, Roasted Red Pepper Aioli, Challah Bun

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

BUSINESS LUNCH 32

Choice of:

Water's House or Caesar Salad  
Signature Seafood Gumbo

Choice of:

Seared New Zealand King Salmon with Lemon Beurre Blanc  
Southwestern Shrimp Scampi  
6oz Filet Mignon with Hollandaise

(Entrees Accompanied by Haricots Verts and Dirty Rice)

ENTREES

SEARED TUNA SALAD 26  
Creole Pumpkin Seed Crust, Green Tomato Cucumber Relish, Roasted Red Pepper Aioli, Arugula, Citrus Vinaigrette

LUMP CRAB AND AVOCADO SALAD 24  
Mango Pico, Arugula, Citrus Vinaigrette

BEEF TENDERLOIN SALAD 22  
Charred Romaine, Balsamic Reduction, Tomatoes, Crispy Onions, Creamy Gorgonzola

CREOLE ARCTIC CHAR 26  
Baby Arugula, Citrus Vinaigrette, Crawfish Ravigote

CAJUN REDFISH LETTUCE WRAPS 20  
Avocado Crème, Cotija Crumbles, Smoked Serrano Purée, Roasted Corn Black Bean Pico

FISH-N-CHIPS 18  
Topochico Tempura, Kennebec Fries, Serrano Tartar, House-Made Ketchup

NEW ORLEANS STYLE BBQ SHRIMP 22  
NOLA Butter, Dirty Rice

"MARDI GRAS" PASTA 20  
Cajun Shrimp and Chicken, Penne, Andouille, Tomato, Onion, Red Bell Pepper, NOLA Cream Sauce

ALL NATURAL CHICKEN BREAST 19  
White Cheddar Grits, Basil Butter, Crispy Onions

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 Crumbles 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