

## SHELLFISH SELECTION

*THE "DIRTY DOZEN" Flight of Premium Oysters	34
MAINE LOBSTER TAILS Ask Your Server for Today's Sizes	5/oz
ALASKAN RED KING CRAB LEGS Served Steamed or Chilled	MKT

## APPETIZERS

WILD-CAUGHT GULF SHRIMP Red Chili Horseradish Cocktail, Triple Mustard Sauce	16
FRIED CALAMARI STRIPS Red Chili Horseradish Cocktail, Triple Mustard Sauce	14
GULF LUMP CRAB CAKE Arugula, Lemon Chive Aioli	18
CRISPY-FRIED OYSTERS "TEXASFELLER" Spinach, Tasso, Hollandaise	18
BONNELL'S SIGNATURE SEAFOOD GUMBO Shrimp, Crawfish, Andouille, Jasmine Rice	12/22

## SALADS

LUMP CRAB AND AVOCADO Mango Pico, Arugula, Citrus Vinaigrette	16/28
HEIRLOOM TOMATO & FRIED GOAT CHEESE Arugula, Garlic Ranch, Roasted Red Pepper Vinaigrette	12
CAESAR Parmesan Reggiano, Lemon-Poached Oyster Dressing	9
HOUSE Mixed Baby Lettuces, Cucumber, Tomatoes, Carrots, Green Onion, Roasted Red Pepper Vinaigrette	9

## ENTREES

LUMP CRAB CAKES Arugula, Lemon Chive Aioli	34
CAJUN SEA SCALLOPS Roasted Corn and Black Bean Salsa, Smoked Serrano Puree, Avocado Crema	36
NEW ZEALAND KING SALMON Lemon Crab Cream, Grilled Asparagus	38
HALIBUT Sweet Potato Gnocchi, Toasted Macadamia Pesto, Lemon Basil Cream	44
8 oz FILET MIGNON Black Truffle Butter, Grilled Asparagus	48
FISH-N-CHIPS Choice of Redfish or Halibut, Topochico Tempura, Kennebec Fries, Serrano Tartar, House Made Ketchup	28/42

## SHAREABLE SIDES

GRILLED ASPARAGUS	12
HARICOTS VERTS with Caramelized Garlic	12
KENNEBEC FRIES with Creole or Garlic Parmesan	10
DIRTY RICE	9
MAINE LOBSTER MACARONI & CHEESE	19

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

A \$5 SPLIT ENTREE CHARGE APPLIES



# WATERS

RESTAURANT