

SHELLFISH SELECTION

*THE "DIRTY DOZEN" Flight of Premium Oysters	34
LOBSTER TAILS Ask Your Server for Today's Sizes	6/oz
ALASKAN RED KING CRAB LEGS Served Steamed or Chilled	MKT

APPETIZERS

WILD-CAUGHT GULF SHRIMP Red Chili Horseradish Cocktail, Triple Mustard Sauce	19
FRIED CALAMARI STRIPS Red Chili Horseradish Cocktail, Triple Mustard Sauce	16
GULF LUMP CRAB CAKE Arugula, Lemon Chive Aioli	21
CRISPY-FRIED OYSTERS "TEXASFELLER" Spinach, Tasso, Hollandaise	19
BONNELL'S SIGNATURE SEAFOOD GUMBO Shrimp, Crawfish, Andouille, Jasmine Rice	14/24

SALADS

LUMP CRAB AND AVOCADO Mango Pico, Arugula, Citrus Vinaigrette	19/32
HEIRLOOM TOMATO & FRIED GOAT CHEESE Arugula, Garlic Ranch, Roasted Red Pepper Vinaigrette	14
CAESAR Parmesan Reggianito, 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	42
CAJUN GULF RED SNAPPER Roasted Corn and Black Bean Salsa, Smoked Serrano Puree, Avocado Crema	44
ARCTIC CHAR Lemon Crab Cream, Grilled Asparagus	42
HALIBUT Sweet Potato Gnocchi, Toasted Macadamia Pesto, Lemon Basil Cream	48
8 oz FILET MIGNON Black Truffle Butter, Grilled Asparagus	54
FISH-N-CHIPS Choice of Redfish or Halibut, Topochico Tempura, Kennebec Fries, Serrano Tartar, House Made Ketchup	34/48

SHAREABLE SIDES

GRILLED ASPARAGUS	14
HARICOTS VERTS with Caramelized Garlic	12
KENNEBEC FRIES with Creole or Garlic Parmesan	10
DIRTY RICE	12
LOBSTER MACARONI & CHEESE	22

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

A \$\$ SPLIT ENTREE CHARGE APPLIES - PARTIES WITH 8 OR MORE GUESTS WILL HAVE AN AUTOMATIC 20% GRATUITY ADDED TO THE BILL



WATERS
RESTAURANT