

## SHELLFISH SELECTION

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|--|------|
| <b>*THE "DIRTY DOZEN"</b>  | 34   |
| Flight of Premium Oysters  |      |
| <b>LOBSTER TAILS</b>   | 6/oz |
| Ask Your Server for Today's Sizes  |      |
| <b>SHELLFISH TOWER</b>   | 84   |
| Serves 2-3. Wild Caught Gulf Shrimp, Lump Crab and Mango Pico Cocktail,<br>Oysters on the Half Shell, Bay Scallops Marinated in a Salsa Verde with a Tomatillo Relish,<br>Shrimp Chips |      |

## APPETIZERS

|  |       |
|--|-------|
| <b>WILD-CAUGHT GULF SHRIMP</b>                       | 21    |
| Red Chili Horseradish Cocktail, Triple Mustard Sauce |       |
| <b>FRIED CALAMARI STRIPS</b>                         | 16    |
| Red Chili Horseradish Cocktail, Triple Mustard Sauce |       |
| <b>GULF LUMP CRAB CAKE</b>                           | 21    |
| Arugula, Lemon Chive Aioli                           |       |
| <b>CRISPY-FRIED OYSTERS "TEXASFELLER"</b>            | 20    |
| Spinach, Tasso, Hollandaise                          |       |
| <b>BONNELL'S SIGNATURE SEAFOOD GUMBO</b>             | 15/28 |
| Shrimp, Crawfish, Andouille, Jasmine Rice            |       |

## SALADS

|   |       |
|---|-------|
| <b>LUMP CRAB AND AVOCADO</b>  | 19/34 |
| Mango Pico, Arugula, Citrus Vinaigrette   |       |
| <b>HEIRLOOM TOMATO &amp; FRIED GOAT CHEESE</b>  | 14    |
| Arugula, Garlic Ranch, Roasted Red Pepper Vinaigrette   |       |
| <b>CAESAR</b>   | 10    |
| Parmesan Reggiano, Lemon-Poached Oyster Dressing  |       |
| <b>HOUSE</b>  | 10    |
| Mixed Baby Lettuces, Cucumber, Tomatoes, Carrots, Green Onion, Roasted Red Pepper Vinaigrette |       |

## ENTREES

|  |       |
|--|-------|
| <b>LUMP CRAB CAKES</b>   | 44    |
| Arugula, Lemon Chive Aioli   |       |
| <b>CAJUN SEA SCALLOPS</b>  | 52    |
| Roasted Corn and Black Bean Salsa, Smoked Serrano Puree, Avocado Crema                               |       |
| <b>ARCTIC CHAR</b>   | 42    |
| Lemon Crab Cream, Grilled Asparagus  |       |
| <b>HALIBUT</b>   | 54    |
| Sweet Potato Gnocchi, Toasted Macadamia Pesto, Lemon Basil Cream                                     |       |
| <b>8 oz FILET MIGNON</b>   | 54    |
| Black Truffle Butter, Grilled Asparagus  |       |
| <b>FISH-N-CHIPS</b>  | 36/54 |
| Choice of Redfish or Halibut, Topo Chico Tempura, Kennebec Fries, Serrano Tartar, House Made Ketchup |       |

## SHAREABLE SIDES

|  |    |
|--|----|
| <b>GRILLED ASPARAGUS</b>                             | 14 |
| <b>HARICOTS VERTS</b> with Caramelized Garlic        | 12 |
| <b>KENNEBEC FRIES</b> with Creole or Garlic Parmesan | 10 |
| <b>DIRTY RICE</b>                                    | 14 |
| <b>LOBSTER MACARONI &amp; CHEESE</b>                 | 22 |

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

A \$5 SPLIT ENTREE CHARGE APPLIES - PARTIES WITH 8 OR MORE GUESTS WILL HAVE AN AUTOMATIC 20% GRATUITY ADDED TO THE BILL



**WATERS**  
RESTAURANT