

SHELLFISH SELECTION

*THE "DIRTY DOZEN" Flight of Premium Oysters	34
LOBSTER TAILS Ask Your Server for Today's Sizes	6/oz
SHELLFISH TOWER Serves 2-3. Wild Caught Gulf Shrimp, Lump Crab and Mango Pico Cocktail, Oysters on the Half Shell, Bay Scallops Marinated in a Salsa Verde with a Tomatillo Relish, Shrimp Chips	88

APPETIZERS

WILD-CAUGHT GULF SHRIMP Red Chili Horseradish Cocktail, Triple Mustard Sauce	22
FRIED CALAMARI STRIPS Red Chili Horseradish Cocktail, Triple Mustard Sauce	16
GULF LUMP CRAB CAKE Arugula, Lemon Chive Aioli	22
CRISPY-FRIED OYSTERS "TEXASFELLER" Spinach, Tasso, Hollandaise	20
BONNELL'S SIGNATURE SEAFOOD GUMBO Shrimp, Crawfish, Andouille, Jasmine Rice	15/30

SALADS

LUMP CRAB AND AVOCADO Mango Pico, Arugula, Citrus Vinaigrette	19/36
HEIRLOOM TOMATO & FRIED GOAT CHEESE Arugula, Garlic Ranch, Roasted Red Pepper Vinaigrette	14
CAESAR Parmesan Reggiano, Lemon-Poached Oyster Dressing, Cornbread Crouton Crumbles	12
HOUSE Baby Lettuce, Cucumber, Tomatoes, Carrots, Green Onion, Red Pepper Vinaigrette, Cornbread Croutons	11

ENTREES

LUMP CRAB CAKES Arugula, Lemon Chive Aioli	44
CAJUN SEA SCALLOPS Roasted Corn and Black Bean Salsa, Smoked Serrano Puree, Avocado Crema	52
ARCTIC CHAR Lemon Crab Cream, Grilled Asparagus	42
BRANZINO Crawfish and Andouille Sausage Dressing, Green Beans, Piperade Sauce	48
HALIBUT Sweet Potato Gnocchi, Toasted Macadamia Pesto, Lemon Basil Cream	54
8 oz FILET MIGNON Black Truffle Butter, Grilled Asparagus	54
FISH-N-CHIPS Choice of Redfish or Halibut, Topo Chico Tempura, Kennebec Fries, Serrano Tartar, House Made Ketchup	38/54

SHAREABLE SIDES

GRILLED ASPARAGUS	14
HARICOTS VERTS with Caramelized Garlic	12
KENNEBEC FRIES with Creole or Garlic Parmesan	11
DIRTY RICE	16
LOBSTER MACARONI & CHEESE	24

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



WATERS
RESTAURANT