APPETIZERS

"THE DIRTY DOZEN" 54
Flight of Premium Oysters

SHELLFISH TOWER 96
Marinated Shrimp Cocktail,
Oysters on the Half Shell,
Tuna Tartare, Chilled Lobster Tail

MARINATED SHRIMP COCKTAIL 22
Gulf Shrimp, Signature
Southwestern Marinade

TUNA TARTARE 22
Avocado, Green Tomato-Cucumber Relish,
Red Pepper Aioli, Flour Tortilla Crisps

FRIED OYSTERS "TEXASFELLER" 20
Spinach, Tasso, Hollandaise

FRIED CALAMARI STRIPS 16
Red Chili-Horseradish Cocktail,
Triple Mustard Sauce

"LOBSTER-CARGOT" 38
Maine Lobster Tail,
Aged Havarti Cheese,
Lemon-Garlic Butter

LUMP CRAB CAKE 24
Citrus Arugula, Lemon-Chive Aioli

SOUP/SALAD

BONNELL'S SIGNATURE SEAFOOD GUMBO 16/32
Shrimp, Crawfish, Andouille,
Okra, Jasmine Rice

CAESAR 12
Parmesan,
Lemon Poached Oyster Dressing,
Crushed Corn Tortilla

HEIRLOOM TOMATO & FRIED GOAT CHEESE 14
Arugula, Garlic Ranch,
Red Wine Vinaigrette

SOUTHWESTERN CHOPPED SALAD 14
Romaine Lettuce, Aged Cheddar,
Crispy Tortilla, Creole Ranch,
Corn & Black Bean Relish

ENTREES

LUMP CRAB CAKES 48
Citrus Arugula, Lemon-Chive Aioli

HALIBUT 54
Yukon Hasselback Potatoes,
Lemon-Basil Cream, Macadamia Pesto

FISH-N-CHIPS 38
Gulf Redfish, Sparkling Water Tempura,
Kennebec Fries, Serrano Tartar,
House-Made Ketchup

LOBSTER TAIL MKT
Ask Your Server for Today's Sizes

8 OZ FILET MIGNON 58
Black Truffle Butter,
Boursin Mashed Potatoes

SALMON 38
Creole Spice, Lemon-Garlic Butter,
Roasted Cherry Tomatoes,
Grilled Asparagus

12 OZ RIBEYE 66
Chimichurri Sauce,
Boursin Mashed Potatoes

NOLA BBQ SHRIMP 36
Jasmine Rice, NOLA BBQ Sauce

SHAREABLE SIDES

DIRTY RICE 16

LOBSTER MACARONI & CHEESE 26

GRILLED BROCCOLINI 14
Roasted Cherry Tomatoes,
Parmesan and Creole

BOURSIN MASHED POTATOES 12

HARICOT VERTS 12
Lemon-Garlic Butter

KENNEBEC FRIES 11
Creole or Garlic-Parmesan

GRILLED ASPARAGUS 14

CHEF JON BONNELL OWNER & PROPRIETOR
ANTHONY FELLI EXECUTIVE CHEF

(CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.)
(20% GRATUITY ADDED TO PARTIES OF EIGHT OR MORE.)

GLUTEN FREE

APPETIZERS

"THE DIRTY DOZEN" 54
Flight of Premium Oysters
-GF

SHELLFISH TOWER 96
Marinated Shrimp Cocktail,
Oysters on the Half Shell,
Tuna Tartare, Chilled Lobster Tail
-GF

TUNA TARTARE 22
Avocado, Green Tomato-Cucumber Relish,
Red Pepper Aioli, Flour Tortilla Crisps
-GF with modifications

MARINATED SHRIMP COCKTAIL 22
Gulf Shrimp, Signature
Southwestern Marinade
-GF

FRIED CALAMARI STRIPS 16
Red Chili-Horseradish Cocktail,
Triple Mustard Sauce
-GF with modifications

"LOBSTER-CARGOT" 38
Maine Lobster Tail,
Aged Havarti Cheese,
Lemon-Garlic Butter
-GF with modifications

SOUP/SALAD

CAESAR 12
Parmesan,
Lemon Poached Oyster Dressing,
Crushed Corn Tortilla
-GF

SOUTHWESTERN CHOPPED SALAD 14
Romaine Lettuce, Aged Cheddar,
Crispy Tortilla, Creole Ranch,
Corn & Black Bean Relish
-GF

HEIRLOOM TOMATO & FRIED GOAT CHEESE 14
Arugula, Garlic Ranch,
Red Wine Vinaigrette
-GF with modifications

ENTREES

HALIBUT 54
Yukon Hasselback Potatoes,
Lemon-Basil Cream, Macadamia Pesto
-GF with modification

NOLA BBQ SHRIMP 36
Jasmine Rice, NOLA BBQ Sauce
-GF

LOBSTER TAIL MKT
Ask your server for todays sizes
-GF

8 OZ FILET MIGNON 58
Black Truffle Butter,
Boursin Mashed Potatoes
-GF

SALMON 38
Creole Spice, Lemon-Garlic Butter,
Roasted Cherry Tomatoes,
Grilled Asparagus
-GF;

12 OZ RIBEYE 66
Chimichurri Sauce,
Boursin Mashed Potatoes
-GF

SHAREABLE SIDES

DIRTY RICE 16
-GF

GRILLED BROCCOLINI 14
Roasted Cherry Tomatoes,
Parmesan and Creole
-GF

BOURSIN MASHED POTATOES 12
-GF

HARICOT VERTS 12
Lemon-Garlic Butter
-GF

KENNEBEC FRIES 11
Creole or Garlic-Parmesan
-GF

GRILLED ASPARAGUS 14
- GF

CHEF JON BONNELL OWNER & PROPRIETOR
ANTHONY FELLI EXECUTIVE CHEF

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

LACTOSE FREE

APPETIZERS

"THE DIRTY DOZEN" 54
Flight of Premium Oysters
-DF

SHELLFISH TOWER 96
Marinated Shrimp Cocktail,
Oysters on the Half Shell,
Tuna Tartare, Chilled Lobster Tail
-DF

CRAB & SHRIMP CEVICHE 20
Citrus Juices, Shredded Romaine, Pico de Gallo,
Crispy Tortilla Strips
-DF

MARINATED SHRIMP COCKTAIL 22
Gulf Shrimp, Signature
Southwestern Marinade
-DF

TUNA TARTARE 22
Avocado, Green Tomato-Cucumber Relish,
Red Pepper Aioli, Flour Tortilla Crisps
-DF

LUMP CRAB CAKE 24
Citrus Arugula, Lemon-Chive Aioli
-DF with modification

SOUP/SALAD

CAESAR 12
Parmesan,
Lemon Poached Oyster Dressing,
Crushed Corn Tortilla
- DF with modifications

SOUTHWESTERN CHOPPED SALAD 14
Romaine Lettuce, Aged Cheddar,
Crispy Tortilla, Creole Ranch,
Corn & Black Bean Relish
-DF with modifications

ENTREES

LUMP CRAB CAKES 48
Citrus Arugula, Lemon-Chive Aioli
- DF with modifications

HALIBUT 54
Yukon Hasselback Potatoes,
Lemon-Basil Cream, Macadamia Pesto
- DF with modifications

SALMON 38
Creole Spice, Lemon-Garlic Butter, Roasted
Cherry Tomatoes, Grilled Asparagus
- DF with modifications

NOLA BBQ SHRIMP 36
Jasmine Rice, NOLA BBQ Sauce
- DF with modifications

8 OZ FILET MIGNON 58
Black Truffle Butter,
Boursin Mashed Potatoes
-DF with modification

12 OZ RIBEYE 66
Chimichurri Sauce,
Boursin Mashed Potatoes
-DF with modifications

LOBSTER TAIL MKT
Ask your server for todays sizes
-DF with modifications

SHAREABLE SIDES

DIRTY RICE 16
-DF

GRILLED BROCCOLINI 14
Roasted Cherry Tomatoes,
Parmesan and Creole
-DF with modifications

HARICOT VERTS 12
-DF with modifications

KENNEBEC FRIES 11
Creole
-DF

GRILLED ASPARAGUS 14
- DF

CHEF JON BONNELL OWNER & PROPRIETOR
ANTHONY FELLI EXECUTIVE CHEF

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