

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
Sweet Potato-Mascarpone Gnocchi,
Lemon-Basil Cream, Macadamia Pesto

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

RUBY RED TROUT 42
Hazelnut Crust, Frangelico Butter,
Haricot Verts, Lump Crab

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

LOBSTER TAIL MKT
Ask Your Server for Today's Sizes

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)



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

Sweet Potato-Mascarpone Gnocchi,
Lemon-Basil Cream, Macadamia Pesto
-GF with modification

IDAHO RAINBOW TROUT 42

Hazelnut Crust, Frangelico Butter,
Haricot Verts, Lump Crab
-GF

NOLA BBQ SHRIMP 36

Jasmine Rice, NOLA BBQ Sauce
-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

LOBSTER TAIL MKT

Ask your server for todays sizes
-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.)



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
Sweet Potato-Mascarpone Gnocchi,
Lemon-Basil Cream, Macadamia Pesto
-DF with modifications

IDAHO RAINBOW TROUT
Hazelnut Crust, Frangelico Butter,
Haricot Verts, Lump Crab
-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.)



LUNCH MENU

WEEKDAYS 11AM-2PM

SANDWICHES, SOUP & SALAD

ROSEWOOD RANCHES

WAGYU BEEF BURGER 18

Aged White Cheddar, Crisp Bacon,
Shredded Romaine, Tomato,
Onion, Creole Fries

CREOLE GRILLED

CHICKEN BREAST SANDWICH 14

Aged White Cheddar, Shredded Romaine,
Tomato, Onion, Creole Fries

**Add Sliced Avocado & Crisp Bacon 4*

TEXAS CRAWFISH ROLL 18

Lemon-Chive Aioli, Shredded Romaine,
Butter Grilled French Roll, Creole Fries

CRAB CAKE B-L-T SANDWICH 24

Sliced Avocado, Roasted Red Pepper Aioli,
Crisp Bacon, Shredded Romaine, Tomato,
Brioche Bun, Creole Fries

BONNELL'S SIGNATURE

SEAFOOD GUMBO 9/16/32

Shrimp, Crawfish, Andouille,
Okra, Jasmine Rice

SOUTHWESTERN

CHOPPED SALAD 14/18

Romaine Lettuce, Aged Cheddar,
Crispy Tortilla, Creole Ranch,
Corn & Black Bean Relish

CAESAR 12/16

Parmesan,
Lemon Poached Oyster Dressing,
Crushed Corn Tortilla

CRAB & SHRIMP CEVICHE 24

Citrus-Shrimp Stock,
Shredded Romaine, Pico De Gallo,
Crispy Tortilla Strips

ADD-ONS

2 CREOLE GRILLED SHRIMP 9

GULF LUMP CRAB CAKE 22

CREOLE GRILLED CHICKEN BREAST 8

DESSERTS

LEMON BASQUE CHEESECAKE 12

Berry Coulis Sauce, Pecan Crust Crumbles, Whipped Cream

SPECIALTY COCKTAILS

WATERS BERRY LEMONADE 16

Muddled Mixed Berries,
Tito's Lemon Infused Vodka,
Homemade Lemonade

BLOODY MARY 15

Tito's Vodka

GREY CAT 16

Tito's, St. Germaine, Grapefruit Juice,
Grapefruit Soda, Lime

ZELARITA 15

Blanco Tequila, Triple Sec,
Agave, Lime Juice,
Salt Rim, Lime Garnish

VOODOO COWBOY 16

Zephyr Gin, Fresh Blackberry,
Cucumber, Simple,
Lime Juice, Sprite

MIMOSA 15

Casalforte Prosecco,
Orange Juice



WATERS

RESTAURANT