

# 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 SIGNAURE  
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

**BACON WRAPPED SEA SCALLOPS 54**

Chipotle-Honey Glaze,  
Corn & Black Bean Relish

**NOLA BBQ GRILLED SHRIMP 36**

Jasmine Rice, NOLA BBQ Sauce,  
Seared Lemon

**8 OZ FILET MIGNON 54**

Black Truffle Butter,  
Boursin Mashed Potatoes

**SALMON 38**

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

**12 OZ RIBEYE 56**

Chimichurri Sauce,  
Boursin Mashed Potatoes

**LOBSTER TAIL MKT**

Ask your server for todays 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.)

