



Join us every Sunday for Brunch.  
Try our variety of Eggs Benedicts,  
Crème Brulee French Toast  
and Mimosas!

SOUP

Roasted Tomato + Red Pepper Soup  
Cup 5.2     Bowl 6

Add a cup of soup to any entrée 2.2

Corn Chowder + Lump Crab  
with a hint of bacon

Cup 6.2     Bowl 7

Add a cup of chowder to any entrée 3.2

GREENS

Watermelon Salad    salsa verde  
mixed with arugula + English cucumbers,  
topped with Feta cheese crumbles, pepitas,  
creamy Feta cheese dressing    6.3  
(with entrée 4.3)

Classic Caesar Salad    house-made  
garlic croutons    5.3    (with entrée 3.1)

Bonefish House Salad    hearts of  
palm, Kalamata olives, tomatoes,  
citrus herb vinaigrette    5.3  
(with entrée 3.1)  
Add Danish Blue or Feta    1.5

Grilled Salmon\* + Asparagus Salad  
goat cheese, green beans, fennel,  
tomatoes, citrus herb vinaigrette    14.4

Florida Cobb Salad    grilled chicken,  
avocado, mango, tomatoes, Danish  
Blue, citrus herb vinaigrette    11.9

FRESH SIDES

Fresh Summer Grilled Corn on the Cob  
(with entrée \$1)

Garlic Whipped Potatoes

Potatoes Au Gratin

Herbed Jasmine Rice

Steamed Vegetable Medley

French Green Beans (Haricot Verts)

Steamed Broccoli

Steamed Asparagus (with entrée \$1)

Herbed Couscous

All entrées, except pasta, served with a  
fresh seasonal vegetable plus your  
choice of one side item

DESSERTS

Macadamia Nut Brownie  
flourless brownie, raspberry sauce,  
vanilla ice cream, sprinkled with  
macadamia nuts    6.5

Key Lime Pie  
roasted pecan crust    6.5

Seasonal Cheesecake  
with a sweet peach + brown sugar  
sauce, topped with whipped cream    4.9

Crème Brûlée  
berries + whipped cream    6.9

Jen’s Jamaican Coconut Pie  
creamy custard, rum sauce + whipped  
cream    6.9

STARTERS + SHARING

Cold Snap Fresh Ceviche\* served in a frozen glass made of ice    chilled bay scallops, shrimp,  
fresh fish, avocado, cucumber, peppers, jalapeño, onion, citrus, cilantro + warm tortilla chips    7.9

Wagyu Beef + Ginger Potstickers    pan-seared with crispy onions, Thai peppers +  
soy sauce    8.5

★ Bang Bang Shrimp®    crispy, tossed in a creamy, spicy sauce    9.9

Twisted Edamame Hummus    topped with a roasted tomato relish,  
pepitas, drizzle of olive oil + served with crispy flatbread chips    4.9

Singapore Calamari    flash-fried with peppers + sweet spicy Asian sauce    9.5

Ahi Tuna Sashimi\*    premium sushi grade, sesame-seared rare with wasabi + pickled ginger  
Regular 10.7    Large 16.9

Mussels Josephine® (PEI)    tomatoes, red onion, garlic, basil + lemon wine sauce    10.7

Maryland Crab Cakes    jumbo lump cakes + red remoulade    12.3

Bacon Wrapped Atlantic Sea Scallops    with chutney + mango salsa    10.7

Thai Coconut Shrimp    6 jumbos + sweet spicy sauce    9.5

Saucy Shrimp    lime tomato garlic sauce, Kalamata olives + Feta    9.5

Bang Bang Shrimp® Flatbread    mozzarella cheese, crispy shrimp, cilantro + a creamy,  
spicy sauce    8.9

HAND HELDS

~ all items except Fish + Chips served with fresh greens or house-made chips ~

★ Half-Pound American Kobe Beef Burger\*    from Kay Ranch, TX, custom ground, toasted  
brioche bun, fully dressed with sharp cheddar + special sauce    12.7  
add bacon, avocado or mushrooms .5 each

Bang Bang Shrimp® Tacos    three warm tortillas, Bang Bang Shrimp, lettuce, tomatoes +  
sour cream    13.1

Baja Fish Tacos    three warm tortillas, mango salsa, lime crema + shredded lettuce    12.7

BFG Fish Sandwich    6 oz tilapia fillet, Parmesan-dusted + fully dressed on a lightly  
toasted brioche bun    11.5

Fish + Chips    tempura-style with house-made tartar, french fries    11.3

GRILLED FISH ~ over our wood-burning grill ~

|                                             |                 |
|---------------------------------------------|-----------------|
| Swordfish                                   | 20.3 / 17.8sm   |
| ★ Chilean Sea Bass                          | 27.5 / 25    sm |
| Atlantic Salmon*                            | 17.8 / 15.3sm   |
| Sea Scallops + Shrimp                       | 17.3            |
| Rainbow Trout                               | 16.9            |
| Tilapia                                     | 15.3            |
| Cold Water Lobster Tails                    | 28              |
| steamed + served with butter for dipping    |                 |
| Ahi Tuna* “Tokyo Style”                     | 19.9 / 15.9sm   |
| served with Asian vegetables + Jasmine rice |                 |

ENJOY YOUR FISH WITH A FRESH,  
GRILLED LEMON OR CHOOSE FROM  
ONE OF OUR SIGNATURE SAUCES:

- Mango Salsa
- Herb Pesto
- Pan Asian Sauce
- Lemon Butter

GRILLED SPECIALTIES ~ over our wood-burning grill ~

★ Lily’s Chicken®    goat cheese, spinach, artichoke hearts, lemon basil sauce    14.5

Fontina Chop\*    boneless pork chop, fontina cheese, garlic, prosciutto,  
mushroom marsala wine sauce    15.9

Chicken Marsala    mushrooms + prosciutto, marsala wine sauce    14.9

Filet Mignon\*    USDA Choice    “center cut”    8 oz    21.9 / 6 oz    19.9  
Add Garlic Gorgonzola butter    1.5

The Angler’s Steak\*    USDA Choice    sirloin    11 oz    18.3 / 6 oz    15.3

Sirloin\* + Crab Cake Dinner    6 oz “center cut” sirloin + jumbo lump crab cake    19.9  
Upgrade to Filet Mignon\* add 6

SAUTÉED + BAKED

Pecan Parmesan Crusted Rainbow Trout    artichoke hearts, fresh basil + lemon butter 17.9

★ Tilapia Imperial    stuffed with shrimp, scallops, crab meat, Gruyere cheese,  
Parmesan cheese + lemon caper butter    18.3

Spring Basil Fettuccine    artichoke pesto, asparagus, peppers,  
tomatoes, white wine cream sauce + Parmesan cheese    9.9  
add herb-grilled chicken 4 | wood-grilled shrimp 5 | wood-grilled salmon\* 6

Maryland Crab Cake Dinner    two jumbo lump crab cakes + red remoulade    17.1

\*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs which may contain harmful bacteria may increase your risk of foodborne illness or death, especially if you have certain medical conditions.

Gluten-Free Menu Available

★ Popular Guest Choice

MARTINIS

★ **COLD SNAP CUCUMBER COSMO**  
*served in a frozen glass made of ice*  
Reyka vodka, Solerno Blood Orange liqueur + fresh English cucumbers served on the rocks in our signature ice glass. A refreshing fix to cool your senses this summer! 8.5

**FRESH WATERMELON MARTINI**  
Hand-muddled watermelon, fresh sour + house-made cucumber vodka infusion 8.2

★ **WILD ORCHID HAWAIIAN MARTINI**  
Cruzan Guava rum, pineapple juice, Zico coconut water + the island flavors of desert pear + coconut. Garnished in true Hawaiian style with a floating orchid. 8.2

**POMEGRANATE MARTINI**  
A house-made infusion with Fris vodka, pomegranate, fresh mango 7.9

**FRESH RASPBERRY MARTINI**  
Reyka small-batch vodka, freshly muddled red raspberries + fresh squeezed lemon juice. NEW RECIPE for our classic favorite 7.9

★ **OCEAN TRUST TROPIC HEAT MARTINI**  
Absolut vodka house-infused with pineapples, freshly muddled mango, lemon juice + a thin slice of jalapeño 7.9  
*\$1 is donated to Ocean Trust for each one sold. Visit them at [www.oceantrust.org](http://www.oceantrust.org)*

★ **FRESH PINEAPPLE MARTINI**  
Malibu Rum, St. Germain Elderflower liqueur, fresh pineapple, lemon + a homemade vanilla bean simple syrup 7.9

**BONEFISH MARTINI®**  
Vodka, cranberry + sparkling wine 7.5

**COSMOPOLITAN**  
Yep, it’s the traditional Cosmo. But we make it better! 7.9

**ULTIMATE INFUSED DIRTY MARTINI**  
Ketel 1 Citron vodka infused with olives for 3 full days. Served ice cold in a frozen martini glass. Finished with the perfect garnish. The best damn dirty martini ever! 8.5

**LEMON DROP MARTINI**  
Absolut Citron, fresh lemon + sugar 7.9

**ESPRESSO MARTINI**  
Svedka Vanilla vodka, Kahlúa, Crème de Cacao, fresh brewed espresso 7.9

ROCKS

★ **PARKER’S MARGARITA**  
*Founder – Chris Parker’s Favorite*  
Finished with fresh OJ + Grand Marnier 6.9  
*Upgrade to Patrón +2.6*

**BLACK CHERRY GUAVA MOJITO**  
Cruzan Guava Rum, black cherries, fresh mint, lime 7.9

**SIGNATURE RED OR WHITE SANGRIA**  
Choice of Blackberry Red or Sparkling Mango White 5.5

BOTTLES + CANS

|                                      |                      |     |
|--------------------------------------|----------------------|-----|
| Michelob Ultra                       | 4.1%                 | 4.2 |
| Bud Light                            | 4.2%                 | 3.9 |
| Coors Light                          | 4.2%                 | 3.9 |
| Guinness 14.9 oz                     | 4.2%                 | 5.5 |
| Miller Lite                          | 4.2%                 | 3.9 |
| Newcastle                            | 4.5%                 | 4.9 |
| Corona Extra                         | 4.6%                 | 4.9 |
| Sam Adams Boston Lager               | 4.8%                 | 5.3 |
| Budweiser                            | 5%                   | 3.9 |
| Brooklyn Lager                       | 5.2%                 | 5.3 |
| Heineken                             | 5.4%                 | 4.9 |
| Stella Artois                        | 5.5%                 | 5.3 |
| Dogfish Head 60 Minute IPA           | 6%                   | 5.5 |
| Victory Golden Monkey Belgian Tripel | 9.5%                 | 5.3 |
| O’Doul’s                             | <i>Non-Alcoholic</i> | 4.2 |

DRAFTS

|                    |     |
|--------------------|-----|
| Coors Light        | 3.9 |
| Blue Moon          | 5.3 |
| Sam Adams Seasonal | 5.3 |

WINES

~ listed by category, from lighter + milder, to more intense + full-bodied ~

|                                               |        |
|-----------------------------------------------|--------|
| WHITES OF INTEREST                            |        |
| Copperidge White Zinfandel                    | 5.7    |
| Beringer White Zinfandel                      | 5.7/29 |
| Jacob’s Creek Moscato, Australia              | 7.5/28 |
| Conundrum White Blend                         | 49     |
| Washington Hills Late Harvest Riesling, WA    | 8.5/32 |
| Sokol Blosser “Evolution” White Blend, Oregon | 12/46  |

|                                     |        |
|-------------------------------------|--------|
| PINOT GRIGIO                        |        |
| Avia                                | 6.7/25 |
| 99 Vines                            | 7.5/28 |
| Ecco Domani, Italy                  | 8.7/33 |
| Santa Margherita, Alto Adige, Italy | 13/50  |

|                                       |         |
|---------------------------------------|---------|
| SAUVIGNON BLANC                       |         |
| Seaglass, Santa Barbara               | 8.5/32  |
| Starborough, Marlborough, New Zealand | 12.5/48 |
| Cloudy Bay, Marlborough, New Zealand  | 55      |

|                                         |         |
|-----------------------------------------|---------|
| CHARDONNAY                              |         |
| Copperidge                              | 5.5     |
| Penfold’s “Rawson’s Retreat”, Australia | 6.9/26  |
| William Hill, Central Coast             | 8.2/31  |
| Hess, Monterey                          | 9.7/37  |
| Kendall Jackson “V.R.”                  | 12.2/47 |
| Markham Chardonnay, Napa Valley         | 14.5/56 |
| Merryvale “Starmont”, Napa Valley       | 15.5/60 |
| Cakebread Cellars, Napa Valley          | 65      |

|                                          |        |
|------------------------------------------|--------|
| SPARKLING                                |        |
| Caposaldo “Brut” Prosecco, Veneto, Italy | 9.2/35 |
| Perrier Jouet “Grand Brut”, France       | 70     |

|                        |         |
|------------------------|---------|
| PINOT NOIR             |         |
| Concannon              | 8.7/33  |
| Mark West              | 9.7/37  |
| Bearboat, CA           | 12.5/48 |
| La Crema, Sonoma Coast | 14.5/56 |

|                                           |         |
|-------------------------------------------|---------|
| REDS OF INTEREST                          |         |
| Apothic Red Blend                         | 9/34    |
| Dona Paula “Los Cardos” Malbec, Argentina | 8.7/33  |
| Trapiche Oak Cask Malbec, Argentina       | 9.7/37  |
| Newton Red Label Claret, Napa Valley      | 9.7/37  |
| Cline Cashmere Red                        | 12.5/48 |
| St. Francis Old Vines Zinfandel, Sonoma   | 49      |

|                              |        |
|------------------------------|--------|
| MERLOT                       |        |
| Copperidge                   | 5.5    |
| Blackstone                   | 8.2/31 |
| Rodney Strong, Sonoma County | 13/50  |
| Rutherford Hill, Napa Valley | 55     |

|                                 |         |
|---------------------------------|---------|
| CABERNET SAUVIGNON              |         |
| Copperidge                      | 5.5     |
| Firestone Discoveries           | 7.7/29  |
| Robert Mondavi “Private Select” | 9.2/35  |
| 14 Hands, Columbia Valley       | 10.5/40 |
| Louis Martini, Sonoma Coast     | 13/50   |
| J. Lohr 7 Oaks, Paso Robles     | 13.5/52 |
| Franciscan, Napa Valley         | 65      |

|                                 |     |
|---------------------------------|-----|
| SPECIALTY SPIRIT-FREE           |     |
| Fresh Blackberry Smash          | 3.5 |
| House-Made Lemonade             | 3.5 |
| NUMI Organic Hot Tea            | 2.8 |
| Rainforest Alliance Bold Coffee | 2.8 |
| Fiji Water (500 ml)             | 2.9 |
| San Pellegrino (500 ml)         | 2.9 |