



Join us every Sunday for
Brunch at 11am. Try our variety of
Eggs Benedicts, Crème Brûlée
French Toast and Mimosas!



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
- NEW

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

- 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
- NEW

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
- NEW

NY Strip Tataki USDA Choice NY Strip, seared + thinly sliced, served with Thai peppers + mustard soy sauce 9.9
- Ahi Tuna Sashimi premium sushi grade, sesame-seared rare with wasabi + pickled ginger regular 10.7 | large 16.9
- Mussels Josephine® (PEI) tomatoes, red onions, garlic, basil + lemon wine sauce regular 9.5 | large 10.7
- Thai Coconut Shrimp 6 jumbos + sweet spicy sauce 9.5
- Maryland Crab Cakes jumbo lump crab cakes + red remoulade sauce 12.3
- NEW

Cold Snap Fresh Ceviche served in a frozen glass made entirely of ice
chilled bay scallops, shrimp, fresh fish, avocado, cucumber, peppers, jalapeño, onion, citrus, cilantro + warm tortilla chips 7.9
- Corn Chowder + Lump Crab with a hint of bacon cup 6.2 | bowl 7 (cup of Chowder with entrée 3.2)
- Roasted Tomato + Red Pepper Soup cup 5.2 | bowl 6 (cup of Soup with entrée 2.2)
- NEW

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

GREENS [Bonefish House Salad or Classic Caesar Salad with entrée 3.1]

- NEW

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)
- Bonefish House Salad hearts of palm, Kalamata olives, tomatoes, citrus herb vinaigrette chicken 11.9 | shrimp 12.9 | salmon 13.9
add Danish Blue or Feta 1.5
- Classic Caesar Salad house-made garlic croutons chicken 12.3 | shrimp 13.3 | salmon 14.3
- Florida Cobb Salad grilled chicken, avocado, mango, tomatoes, Danish Blue, citrus herb vinaigrette 11.9
- NEW

Cilantro Lime Shrimp Salad roasted corn, black beans, Feta, grape tomatoes, red onion, tortilla strips + cilantro lime vinaigrette 13.3

HAND HELDS [burger + tacos 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 .9 each
- Baja Fish Tacos three warm tortillas, mango salsa, lime crema + shredded lettuce 12.7
- NEW

Lobster Grilled Cheese cheddar, smoked mozzarella, Maine lobster chunks, with fresh greens + lobster bisque 14.3
- Fish + Chips tempura-style with house-made tartar, french fries 11.3
- Bang Bang Shrimp® Tacos three warm tortillas, Bang Bang Shrimp, lettuce, tomatoes + sour cream 13.1

BOWLS

- NEW

Spicy Tuna premium sushi grade, sesame-seared rare, avocado, sweet chile sauce, jasmine rice + passion fruit salsa 12.7
- NEW

Seared NY Strip marinated cucumbers, roasted peanuts, passion fruit salsa, green onions, carrots + black pepper aioli 14.9
- NEW

Shrimp Pad Thai rice noodles, green onions, sprouts, peanuts, egg + traditional Pad Thai sauce 12.3
- NEW

Fire Roasted Vegetables seasonally fresh selections + pearl couscous with herb pesto dipping sauce 10.9
with wood-grilled shrimp 13.7 | with herb-grilled chicken 11.9

WOOD-GRILLED FISH [with a fresh seasonal vegetable + choice of one fresh side]

- Gulf Grouper 22.3 / 19.8 sm
- Chilean Sea Bass 27.5 / 25 sm
- Atlantic Salmon 17.8 / 15.3 sm
- Sea Scallops + Shrimp 17.3
- NEW

Ahi Tuna Steak 16.9
- Rainbow Trout 16.9
- Tilapia 15.3
- Cold Water Lobster Tails steamed + served with butter for dipping 28
- Enjoy your fish with a fresh,
grilled lemon or choose from
one of our Signature Sauces:
- NEW

Lime Tomato Garlic
- Mango Salsa
- Herb Pesto
- Pan Asian Sauce
- Lemon Butter

WOOD-GRILLED STEAKS + CHOPS [with a fresh seasonal vegetable + choice of one fresh side]

- Filet Mignon USDA Choice “center cut” 6 oz 19.9 / 8 oz 22.9
- NEW

Rib-Eye Steak 13 oz USDA Choice Rib-Eye 23.9
- Sirloin + Crab Cake Dinner 6 oz “center cut” sirloin, Maryland style
crab cake 19.9 upgrade to filet mignon add 6
- The Angler’s Steak 6 oz USDA Choice sirloin 15.3
- Fontina Chop boneless pork chop, fontina cheese, garlic, prosciutto,
mushroom marsala wine sauce 15.9
- Steaks served with your choice of:
- NEW

Béarnaise Sauce
- NEW

Asian Peppercorn Demi-Glace
- NEW

Porcini Sage Butter
- NEW

White Truffle Butter
- NEW

Creamy Bacon + Mushroom Sauce

SAUTÉED, BAKED + GRILLED SPECIALTIES

- Lily’s Chicken® goat cheese, spinach, artichoke hearts, lemon basil sauce, fresh seasonal vegetable + choice of one fresh side 14.5
- Pecan Parmesan Crusted Rainbow Trout artichoke hearts, fresh basil, lemon butter, fresh seasonal vegetable + choice of one fresh side 17.9
- Tilapia Imperial stuffed with shrimp, scallops, crab meat, lemon caper butter, fresh seasonal vegetable + choice of one fresh side 18.3
- NEW

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

FRESH SIDES

- NEW

Fresh Summer Grilled Corn
on the Cob (with entrée \$1)
- Potatoes Au Gratin
- NEW

Porcini Mushroom Ravioli (with entrée \$3)
- Garlic Whipped Potatoes
- Steamed Broccoli
- Jasmine Rice
- French Green Beans
- NEW

Wood-Grilled Broccolini® (with entrée \$2)
- Steamed Asparagus (with entrée \$2)
- NEW

Herbed Couscous
- NEW

Crab Fried Rice (with entrée \$4)

WINES

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

WHITES / PINOT GRIGIO

- Beringer White Zinfandel, CA 6.5 / 24
- Jacob’s Creek Moscato, Australia 7 / 26
- Chateau Ste. Michelle Riesling, WA 8 / 30
- Eroica Riesling, Columbia Valley, WA 49
- Sokol Blosser “Evolution” White Blend, OR 9.5 / 36
- Ecco Domani Pinot Grigio, Italy 7.5 / 28
- King Estate “Signature Collection” Pinot Grigio, OR 9.9 / 38
- Santa Margherita Pinot Grigio, Alto Adige, Italy 13.5 / 52

SAUVIGNON BLANC

- Merryvale “Starmont”, Napa Valley 8.9 / 34
- “Attitude” by Pascal Jolivet, France 10.5 / 40
- Kim Crawford, Marlborough, New Zealand 13 / 50
- Cloudy Bay, Marlborough, New Zealand 65

CHARDONNAY

- La Terre, CA 6
- William Hill, Central Coast 7.2 / 27
- J. Lohr “Riverstone”, Monterey 8.9 / 34
- Kendall Jackson “V.R.”, CA 9.9 / 38
- Coppola “Director’s Cut”, Russian River 11 / 42
- Chalk Hill, Sonoma Coast 13 / 50
- Sonoma-Cutrer, Russian River Ranches 15 / 58
- Cakebread Cellars, Napa Valley 70

SPARKLING

- Caposaldo “Brut” Prosecco, Veneto, Italy 9 / 34
- Perrier Jouet “Grand Brut”, France 68

PINOT NOIR

- Concannon, CA 7.5 / 28
- Bearboat, CA 9.9 / 38
- La Crema, Sonoma Coast 13.5 / 52
- Meiomi, Santa Barbara-Monterey-Sonoma Coast 12 / 46

REDS / BLENDS

- Ménage à Trois Red Blend, CA 8 / 30
- Conundrum Red Blend 11.5 / 44
- Villa Antinori “Super Tuscan” Red, Italy 13 / 50
- Estancia Meritage, Paso Robles 65
- Dona Paula “Los Cardos” Malbec, Argentina 8.9 / 34
- Broquel Malbec, Mendoza, Argentina 9.5 / 36
- Stags’ Leap Petite Syrah, Napa Valley 75

MERLOT / CABERNET

- Sycamore Lane Merlot or Cabernet Sauvignon, CA 6
- Columbia Crest “Grand Estates” Merlot, WA 7.9 / 30
- Rodney Strong Merlot, Sonoma County 9.5 / 36
- Swanson Vineyards Merlot, Oakville, Napa Valley 55
- Avalon Cabernet Sauvignon, CA 7 / 26
- Louis Martini Cabernet Sauvignon, Sonoma Coast 9.9 / 38
- Francis Coppola Black Label Claret, CA 11 / 42
- Hess “Allomi” Cabernet Sauvignon, Napa Valley 15 / 58
- Hall Cabernet Sauvignon, Napa Valley 70

SPIRIT-FREE

Specialty

- Fresh Blackberry Smash 3.5
- House-Made Lemonade 3.5

Bottled Waters

- Fiji (500 ml) 2.9
- San Pellegrino (500 ml) 2.9

NEW vitaminwater. Flavors

- Vitamin Water XXX (Acai, Blueberry & Pomegranate) 2.8
- Vitamin Water Zero Squeezed Lemonade 2.8

NEW HONEST Organic Iced Tea

- Just Iced Tea 2.8
- Raspberry Iced Tea Just A Tad Sweet 2.8
- Classic Green Iced Tea Just A Tad Sweet 2.8

Coca-Cola Beverages

- Coke 2.8
- Coke Zero 2.8
- Diet Coke 2.8
- Cherry Coke 2.8
- Sprite 2.8
- Seagram’s Ginger Ale 2.8

Hot Beverages

- Numi ORGANIC Hot Tea 2.8
- RAINFOREST ALLIANCE Bold Coffee 2.8
- Espresso 3.75
- Cappuccino 3.75

MARTINIS

NEW Cold Snap Cucumber Cosmo served in a frozen glass made entirely 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

NEW 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

Bonefish Pomegranate Martini

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

NEW Fresh Raspberry Martini

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

NEW 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. Oceantrust.org

NEW Fresh Pineapple Martini

Malibu Rum, St. Germain Elderflower liqueur, fresh pineapple, lemon + a homemade vanilla bean simple syrup 8.5

Cosmopolitan

Yep, it’s the traditional Cosmo. But we make it better! 8.5

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 floater 6.9
Upgrade to Patrón +2.6

NEW Perfect Patrón Margarita

A homemade infusion of Patrón Silver + fresh cucumbers, provides for a refreshing + clean margarita flavor. Finish with Grand Marnier for an added indulgence. 9.5

NEW Modern Mojito

A classic favorite of Ernest Hemingway with a modern twist. Pyrat amber rum, homemade fresh mint simple syrup, a hint of orange. Finished with Grand Marnier. 7.9

NEW Signature Red or White Sangria

Choice of Blackberry Red or Sparkling Mango White 5.5

BEERS

DRAFTS

- Bud Light 3.7
- Blue Moon 5.2
- Sam Adams Seasonal 5.2

CRAFT / SPECIALTY

- Sam Adams Boston Lager (4.8%) 5.2
- Fat Tire Amber Ale (5.3%) 5.2

DOMESTIC CLASSICS

- Michelob Ultra (4.1%) 4
- Bud Light (4.2%) 3.7
- Coors Light (4.2%) 3.7
- Miller Lite (4.2%) 3.7
- Budweiser (5%) 3.7
- O'Doul's non-alcoholic 4

IMPORTS

- Guinness 14.9 oz (4.2%) 5.5
- Newcastle (4.5%) 4.8
- Corona Extra (4.6%) 4.8
- Heineken (5.4%) 4.8
- Stella Artois (5.5%) 5.2

