



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 4.8 Bowl 5.6

Add a cup of soup to any entrée 2

Corn Chowder + Lump Crab
with a hint of bacon
Cup 5.8 Bowl 6.6

Add a cup of chowder to any entrée 3

GREENS

Watermelon Salad salsa verde
mixed with arugula + English cucumbers,
topped with Feta cheese crumbles, pepitas,
creamy Feta cheese dressing 5.9
(with entrée 3.9)

Classic Caesar Salad house-made
garlic croutons 4.9 *(with entrée 2.9)*

Bonefish House Salad hearts of
palm, Kalamata olives, tomatoes,
citrus herb vinaigrette 4.9
(with entrée 2.9)
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 9.7

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 9.3

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 10.5

Maryland Crab Cakes jumbo lump cakes + red remoulade 12.3

Bacon Wrapped Atlantic Sea Scallops with chutney + mango salsa 10.5

Thai Coconut Shrimp 6 jumbos + sweet spicy sauce 8.9

Saucy Shrimp lime tomato garlic sauce, Kalamata olives + Feta 8.9

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 12.5
add bacon, avocado or mushrooms .5 each

Bang Bang Shrimp® Tacos three warm tortillas, Bang Bang Shrimp, lettuce, tomatoes +
sour cream 12.9

Baja Fish Tacos three warm tortillas, mango salsa, lime crema + shredded lettuce 12.5

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 ~

	Gulf Grouper	22.3 / 19.8sm	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
★	Chilean Sea Bass	27.3 / 24.8sm	
	Atlantic Salmon*	17.8 / 15.3sm	
	Sea Scallops + Shrimp	17.3	
	Rainbow Trout	16.5	
	Tilapia	15.3	
	Cold Water Lobster Tails	27	
	<i>steamed + served with butter for dipping</i>		
	Ahi Tuna* “Tokyo Style”	19.5 / 15.5sm	
	<i>served with Asian vegetables + Jasmine rice</i>		

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 15.6

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 + Maryland style crab cake 19.9
Upgrade to Filet Mignon add 6*

SAUTÉED + BAKED

Pecan Parmesan Crusted Rainbow Trout artichoke hearts, fresh basil + lemon butter 17.5

★ **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
- ★ **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%	4.3
Bud Light	4.2%	3.9
Coors Light	4.2%	3.9
Guinness 14.9 oz	4.2%	5.6
Miller Lite	4.2%	3.9
Shiner Bock	4.4%	4.7
Abita Amber Ale	4.5%	5.4
Newcastle	4.5%	5
Corona Extra	4.6%	5
Sam Adams Boston Lager	4.8%	5.4
Budweiser	5%	3.9
Heineken	5.4%	5
Stella Artois	5.5%	5.4
Sierra Nevada Pale Ale	5.6%	5.4
O’Doul’s	<i>Non-Alcoholic</i>	4.3

DRAFTS

Bud Light	4
Blue Moon	5.4
Sam Adams Seasonal	5.4

WINES

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

WHITES OF INTEREST

Beringer White Zinfandel	5.7/21
Jacob’s Creek Moscato, Australia	6.7/25
Chateau Ste. Michelle Riesling, Washington	7.2/27
Eroica Riesling, Columbia Valley, WA	45
Sokol Blosser “Evolution” White Blend, Oregon	9.9/38

PINOT GRIGIO

Ecco Domani, Italy	6.7/25
Masi Masianco Pinot Grigio/Verduzzo, Italy	8.2/31
King Estate “Signature Collection”, Oregon	9.7/37
Santa Margherita, Alto Adige, Italy	12.5/48

SAUVIGNON BLANC

Merryvale “Starmont”, Napa Valley	8.7/33
“Attitude” by Pascal Jolivet, France	9.9/38
Kim Crawford, Marlborough, New Zealand	12.5/48
Cloudy Bay, Marlborough, New Zealand	50

CHARDONNAY

La Terre	5.5
William Hill, Central Coast	6.9/26
J. Lohr “Riverstone”, Monterey	8.7/33
Kendall Jackson “V.R.”	9.5/36
Coppola “Director’s Cut”, Russian River	10.5/40
Chalk Hill, Sonoma Coast	12.5/48
Sonoma-Cutrer, Russian River Ranches	14.5/56
Cakebread Cellars, Napa Valley	65

SPARKLING

Caposaldo “Brut” Prosecco, Veneto, Italy	8.5/32
Perrier Jouet “Grand Brut”, France	68

PINOT NOIR

Concannon	6.7/25
Bearboat, CA	9.7/37
La Crema, Sonoma Coast	12.9/50
Meiomi, Santa Barbara-Monterey-Sonoma Coast	11.5/44

REDS OF INTEREST

Ménage à Trois Red Blend	7.9/30
Conundrum Red Blend	9.9/38
Villa Antinori “Super Tuscan” Red, Italy	11.5/44
Estancia Meritage, Paso Robles	50
Dona Paula “Los Cardos” Malbec, Argentina	7.7/29
Broquel Malbec, Mendoza, Argentina	8.9/34
Stags’ Leap Petite Syrah, Napa Valley	65

MERLOT

Sycamore Lane	5.5
Columbia Crest “Grand Estates”, Washington	7.9/30
Rodney Strong, Sonoma County	8.9/34
Swanson Vineyards, Oakville, Napa Valley	55

CABERNET SAUVIGNON

Sycamore Lane	5.5
Avalon	6.7/25
Louis Martini, Sonoma Coast	9.7/37
Francis Coppola Black Label Claret	10.5/40
Hess “Allomi”, Napa Valley	14.5/56
Hall, 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

We proudly sell  products. Our coffee is Rainforest Alliance Certified™ 
Gluten-Free Menu Available