



7877 Willow Chase Blvd.  
Houston, TX 77070  
For reservations call (281) 807-3892

*Scott Franklin, Proprietor*

Tuesday Tales of Lobster menu starting at just \$7.9. Available every single Tuesday for a limited time!

## SOUP

### 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

**Strawberry Salad** baby spinach, spiced almonds, lime mascarpone cheese fritters + strawberry basil vinaigrette 5.9 *(with entrée 3.9)*

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

**Bonefish House** 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

Lemon Kissed Quinoa *(with entrée \$1)*  
*with edamame, red peppers, cucumbers, tomatoes + fresh lemon juice*

Garlic Whipped Potatoes

Potatoes Au Gratin

Herbed Jasmine Rice

Steamed Vegetable Medley

French Green Beans *(Haricot Verts)*

Steamed Broccoli

Steamed Asparagus *(with entrée \$1)*

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

## DESSERTS

### Jen's Jamaican Coconut Pie

creamy custard, rum sauce + fresh whipped cream 6.9

### Macadamia Nut Brownie

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

### Key Lime Pie

roasted pecan crust 6.5

### Crème Brûlée

berries + whipped cream 6.9

## STARTERS + SHARING

**BFG Imperial Dip** creamy with crab meat, shrimp + scallops served with crispy flatbread chips 9.4

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

★ **Bang Bang Shrimp®** crispy, tossed in a creamy, spicy sauce 9.7

**Edamame** steamed + seasoned 3.9

**Singapore Calamari** flash-fried with peppers + sweet spicy Asian sauce 9.3

**Ahi Tuna Sashimi\*** 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 with crispy ginger + sweet spicy sauce 8.9

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

## HAND HELDS ~ burgers + tacos served with fresh greens or house-made chips ~

★ **American Kobe Burger\*** fully dressed with sharp cheddar + special sauce on a lightly toasted brioche bun 11.5 *Add bacon, avocado or mushrooms each .5*

**Bang Bang Shrimp® Tacos** shrimp, lettuce, tomatoes + sour cream 9.7

**Baja Fish Tacos** "Cajun style" with lettuce, mango salsa + sour cream 9.7

**Grilled Fish Sandwich** 6 oz fillet, Parmesan dusted + fully dressed on a lightly toasted brioche bun Tilapia 11.5 Salmon\* 14.8 Grouper 17.3

**Sir Will's 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

★ **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

*steamed + served with butter for dipping*

**Ahi Tuna\* "Tokyo Style"** 19.5 / 15.5sm

*served with Asian vegetables + Jasmine rice*

### YOUR CHOICE OF SIGNATURE SAUCES

Mango Salsa

Herb Pesto

Pan Asian

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 15.6

**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

**Diablo Shrimp Fettuccine** tomatoes, capers, onions + spinach fettuccine in garlic cream sauce 15.5

**Maryland Crab Cake Dinner** two broiled 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

### FRESH RASPBERRY MARTINI

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

### ★ COLD SNAP COSMOPOLITAN

Reyka vodka, Solerno blood orange liqueur, blood orange puree and fresh lime. Served up in a frozen martini glass or on the rocks in a frozen glass made entirely of ice. 8.5

### BONEFISH MARTINI®

Vodka, cranberry + sparkling wine 7.5

### POMEGRANATE MARTINI

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

### OCEAN TRUST MANGO MARTINI

Absolut Citron, muddled mango, orange + surprise twist 7.9  
\$1 is donated to Ocean Trust for each one sold. Visit them at [www.oceantrust.org](http://www.oceantrust.org)

### COSMOPOLITAN

Yep, it's the traditional Cosmo. But we make it better! 7.9

### ESPRESSO MARTINI

Svedka Vanilla vodka, Kahlúa, Crème de Cacao, espresso 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

### HPNOTIQ MARTINI

Malibu rum, Hpnotiq, pineapple juice + glow! 7.9

## ROCKS

### ★ PARKER'S MARGARITA

Founder - Chris Parker's Favorite  
Finished with fresh OJ + Grand Marnier 6.9  
Upgrade to Patrón +2.6

### FRESH CUCUMBER COLLINS

Hendrick's, St. Germain Elderflower, English cucumber, fresh lemon + basil 8.5 *Served up or on the rocks*

### 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 |

## DRAFTS

|                          |     |
|--------------------------|-----|
| Bud Light                | 4   |
| Blue Moon                | 5.4 |
| Sam Adams Seasonal       | 5.4 |
| Local Seasonal Selection |     |

## WINES

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

### WHITES OF INTEREST

|   |        |
|---|--------|
| Beringer White Zinfandel                      | 5.5/21 |
| Jacob's Creek Moscato, Australia              | 6.5/24 |
| Chateau Ste. Michelle Riesling, Washington    | 6.9/27 |
| Eroica Riesling, Columbia Valley, WA          | 46     |
| Sokol Blosser "Evolution" White Blend, Oregon | 9.9/38 |
| Paco & Lola Albarino, Spain                   | 40     |

### PINOT GRIGIO

|  |        |
|--|--------|
| Ecco Domani, Italy                         | 6.5/25 |
| Masi Masianco Pinot Grigio/Verduzzo, Italy | 7.9/30 |
| King Estate "Signature Collection", Oregon | 9.5/36 |
| Santa Margherita, Alto Adige, Italy        | 12/46  |

### SAUVIGNON BLANC

|  |        |
|--|--------|
| Merryvale "Starmont", Napa Valley      | 8.7/34 |
| "Attitude" by Pascal Jolivet, France   | 9.5/36 |
| Kim Crawford, Marlborough, New Zealand | 12/46  |
| Cloudy Bay, Marlborough, New Zealand   | 50     |

### CHARDONNAY

|   |        |
|---|--------|
| La Terre                                | 5.5    |
| William Hill, Central Coast             | 6.5/24 |
| J. Lohr "Riverstone", Monterey          | 8.5/34 |
| Kendall Jackson "V.R."                  | 9.5/37 |
| Coppola "Director's Cut", Russian River | 9.9/39 |
| Chalk Hill, Sonoma Coast                | 12/46  |
| Sonoma-Cutrer, Russian River Ranches    | 14/54  |
| Cakebread Cellars, Napa Valley          | 68     |

### SPARKLING

|  |        |
|--|--------|
| Caposaldo "Brut" Prosecco, Veneto, Italy | 7.9/31 |
| Perrier Jouet "Grand Brut", France       | 72     |

### PINOT NOIR

|   |         |
|---|---------|
| Concannon                                   | 6.5/24  |
| Bearboat, Russian River Valley              | 9.5/36  |
| La Crema, Sonoma Coast                      | 12.5/48 |
| Meiomi, Santa Barbara-Monterey-Sonoma Coast | 11/42   |

### REDS OF INTEREST

|   |        |
|---|--------|
| Ménage à Trois Red Blend                  | 7.5/29 |
| Conundrum Red Blend                       | 9.5/36 |
| Villa Antinori "Super Tuscan" Red, Italy  | 11/42  |
| Estancia Meritage, Paso Robles            | 55     |
| Dona Paula "Los Cardos" Malbec, Argentina | 7.5/28 |
| Broquel Malbec, Mendoza, Argentina        | 8.5/32 |
| Stags' Leap Petite Syrah, Napa Valley     | 65     |

### MERLOT

|  |        |
|--|--------|
| Sycamore Lane                              | 5.5    |
| Columbia Crest "Grand Estates", Washington | 7.9/30 |
| Rodney Strong, Sonoma County               | 8.5/32 |
| Swanson Vineyards, Oakville, Napa Valley   | 59     |

### CABERNET SAUVIGNON

|  |        |
|--|--------|
| Sycamore Lane                          | 5.5    |
| Avalon                                 | 6.5/24 |
| Hayman and Hill "Reserve", Paso Robles | 7.9/30 |
| Louis Martini, Sonoma Coast            | 9.5/36 |
| Francis Coppola Black Label Claret     | 10/38  |
| Hess "Allomi", Napa Valley             | 14/54  |
| Hall, Napa Valley                      | 68     |

## 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

