

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 shallots,
Thai peppers + soy sauce 9.7
- ★ Bang Bang Shrimp® crispy, tossed in a creamy, spicy sauce 11.9
- 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 10.9
- Ahi Tuna Sashimi* premium sushi grade, sesame-seared rare with
wasabi + pickled ginger Regular 15.9 Large 20.3
- Mussels Josephine® (Penn Cove) tomatoes, red onion, garlic, basil +
lemon wine sauce Regular 10.2 Large 14.9
- Northwest Crab Cakes jumbo lump cakes + red remoulade 15.4
- Bacon Wrapped Atlantic Sea Scallops with chutney +
mango salsa 13.9
- Thai Coconut Shrimp 6 jumbos + sweet spicy sauce 11.7
- Bang Bang Shrimp® Flatbread mozzarella cheese, crispy shrimp,
cilantro + a creamy, spicy sauce 11.9

SOUPS + SALADS

- Roasted Tomato + Red Pepper Soup
Cup 6 Bowl 8
Add a cup of soup to any entrée 3.4
- Corn Chowder + Lump Crab
with a hint of bacon
Cup 6 Bowl 8 Add a cup of chowder to any entrée 3.6
- Watermelon Salad salsa verde mixed with arugula + English
cucumbers, topped with Feta cheese crumbles, pepitas, creamy
Feta cheese dressing 7.1 (with entrée 5.1)
- Bonefish Caesar house-made garlic croutons 5.9 (with entrée 3.6)
- Bonefish House hearts of palm, Kalamata olives, tomatoes, citrus
herb vinaigrette 5.9 (with entrée 3.6) Add Danish Blue or Feta 1.5
- Grilled Salmon* + Asparagus Salad goat cheese, green beans,
fennel, tomatoes, citrus herb vinaigrette 16.7
- Cobb Salad grilled chicken, avocado, mango, tomatoes, Danish Blue,
citrus herb vinaigrette 15.9

HAND HELDS ~ burgers + 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 13.9 add bacon, avocado or mushrooms .5 each
- Bang Bang Shrimp® Tacos shrimp, lettuce, tomatoes +
sour cream 14.5
- Baja Fish Tacos “Cajun style” with lettuce, mango salsa +
sour cream 12.9
- Grilled Fish Sandwich 6 oz fillet, Parmesan dusted + fully dressed
on a lightly toasted brioche bun
Tilapia 11.9 Salmon* 14.3
- Northwest Crab Cake Sandwich jumbo lump cake with lettuce,
tomato + red remoulade 16.4
- Sir Will’s Fish + Chips tempura-style fish fillets with house-made
tartar, french fries 14.5

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 \$2)

~ All entrées, except hand helds and bowls, served with a fresh seasonal
vegetable plus your choice of one side item. ~

★ Popular Guest Choice

GRILLED FISH ~ over our wood-burning grill ~

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

- Wild Dorado (Mahi Mahi) 21.9 / 19.9sm
- Chilean Sea Bass 31.9
- Salmon* 20.2 / 18.4sm
- Sea Scallops + Shrimp 22.9
- Rainbow Trout 17.9
- Tilapia 17.2
- Cold Water Lobster Tails 32 (2 tails) / 19.9 (1 tail)
steamed + served with butter for dipping
- Ahi Tuna* “Tokyo Style” 22.9 / 18.7sm
served with Asian vegetables + Jasmine rice

GRILLED SPECIALTIES ~ wood-burning grill ~

- ★ Lily’s Chicken® goat cheese, spinach, artichoke hearts,
lemon basil sauce 17.5
- Fontina Chop* boneless pork chop, fontina cheese, garlic,
prosciutto, mushroom marsala wine sauce 18.9
- Chicken Marsala mushrooms + prosciutto, marsala wine sauce 16.9
- Filet Mignon* USDA Choice “center cut” 8 oz 28 / 6 oz 24.9
Add Garlic Gorgonzola butter 1.25
- Sirloin* + Crab Cake Dinner 6 oz “center cut” sirloin + jumbo
lump crab cake 24.5 Upgrade to Filet Mignon* add 5

Applewood Fired Sirloin*
USDA Choice sirloin + your choice of one side
11 oz 22.4 / 6 oz 19.3
Add a Bonefish House salad or Caesar salad to any entrée 3.6

SAUTÉ

- Pecan Parmesan Crusted Rainbow Trout artichoke hearts,
fresh basil + lemon butter 20.3
- Tilapia Imperial stuffed with shrimp, scallops, crab meat,
Gruyere cheese, Parmesan cheese + lemon caper butter 20.9

BOWLS

- Coconut Curry vegetables + Jasmine rice in yellow curry
sauce 13.9 Add Chicken 2.9 Add Shrimp 3.9
- ★ Pad Thai Asian rice noodles, scallions, sprouts, peanuts, egg +
traditional pad Thai sauce 13.9 Add Chicken 2.9 Add Shrimp 3.9

Diablo Shrimp Fettuccine tomatoes, capers, onions +
spinach fettuccine in garlic cream sauce 17.9

DESSERTS

- Macadamia Nut Brownie flourless brownie, raspberry sauce,
vanilla ice cream, sprinkled with macadamia nuts 7.2
- Key Lime Pie roasted pecan crust 6.7
- Crème Brûlée berries + whipped cream 7.2
- Jen’s Jamaican Coconut Pie creamy custard, rum sauce +
whipped cream 7.2

*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

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! 9.2
- FRESH WATERMELON MARTINI**
Hand-muddled watermelon, fresh sour + house-made cucumber vodka infusion 9.2
- ★ **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. 8.9
- POMEGRANATE MARTINI**
A house-made infusion with Fris vodka, pomegranate, fresh mango 8.9
- FRESH RASPBERRY MARTINI**
Reyka small-batch vodka, freshly muddled red raspberries + fresh squeezed lemon juice. NEW RECIPE for our classic favorite 9.1
- ★ **OCEAN TRUST TROPIC HEAT MARTINI**
Absolut vodka house-infused with pineapples, freshly muddled mango, lemon juice + a thin slice of jalapeño 8.9
\$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 8.9
- BONEFISH MARTINI®**
Vodka, cranberry + sparkling wine 8.6
- COSMOPOLITAN**
Yep, it's the traditional Cosmo. But we make it better! 9.2
- “THREE OLIVES” MARTINI**
vodka + hand-made Danish Blue cheese stuffed olives 9.2
- LEMON DROP MARTINI**
Absolut Citron, fresh lemon + sugar 9.2
- SOUR APPLE MARTINI**
Van Gogh Appel, apple liqueur, fresh sour, Sprite 8.9
- ESPRESSO MARTINI**
Svedka Vanilla vodka, Kahlúa, Crème de Cacao, fresh brewed espresso 9.2

ROCKS

- ★ **PARKER'S MARGARITA**
Founder - Chris Parker's Favorite
Finished with fresh OJ + Grand Marnier 8.2
Upgrade to Patrón +3.5
- 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 8.2
- SIGNATURE RED OR WHITE SANGRIA**
Choice of Blackberry Red or Sparkling Mango White 6

BOTTLES + CANS

Amstel Light	3.5%	4.5
Michelob Ultra	4.1%	4.5
Bud Light	4.2%	4.3
Coors Light	4.2%	4.5
Guinness 14.9 oz	4.2%	5.5
Miller Lite	4.2%	4.5
Newcastle	4.5%	5
Corona Extra	4.6%	5
Sam Adams Boston Lager	4.8%	4.5
Angry Orchard Crisp Apple Hard Cider	5% <i>gluten free</i>	4.8
Budweiser	5%	4.5
Kokanee	5%	4.8
Pabst Blue Ribbon 16 oz	5%	4.3
Heineken	5.4%	5.5
Stella Artois	5.5%	5.5
Sierra Nevada Pale Ale	5.6%	5

KEGS

Bud Light	4.7
Blue Moon Seasonal	5.5
Bootjack IPA Icicle Brewing, Leavenworth	5.7
Pyramid Angler Ale	5.7
Pyramid Hefeweizen	5.7
Seasonal Rotating Tap	5.7

WINES

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

WHITES OF INTEREST

Sycamore White Zinfandel	6
Chateau Ste. Michelle Riesling, Columbia Valley	6.9/26
Kestrel Lady in White, Prosser, WA	7/26
Erath Pinot Gris, Willamette Valley, OR	8.5/32
Maryhill Pinot Gris, Goldendale, WA	8.5/32
Thurston Wolfe PGV, Washington State	10.5/40

SAUVIGNON BLANC

Infamous Goose Sauvignon Blanc, New Zealand	8/30
Mercer Sauvignon Blanc, Columbia Valley, WA	9/34

CHARDONNAY

Sycamore Lane Chardonnay	6
14 Hands, Columbia Valley	6.9/26
Barnard Griffin, Columbia Valley	7.5/28
Kendall Jackson “Vintners Reserve”	8.5/32
La Crema, Sonoma Coast	9.9/38

SPARKLING

Caposaldo “Brut” Prosecco, Veneto, Italy	8.5/32
Tattinger “Brut”, La Francaise France	50

PINOT NOIR

Christopher Michael Pinot Noir, Willamette Valley, OR	7/26
Don & Sons Pinot Noir, Sonoma Coast, CA	10.9/41

REDS OF INTEREST

McKinley Springs “Bombing Range Red”, Columbia Valley	8/30
M-100 Red by Charlie Hoppes, Columbia Valley	11/42
Terra Blanca “Killer Red” Syrah	7/26
Maryhill Sangiovese, Columbia Valley	10.5/40

MERLOT

Canyon Road	6
14 Hands, Columbia Valley	6.9/26
Barnard Griffin, Columbia Valley	8.5/32


CABERNET SAUVIGNON

Canyon Road	6
14 Hands, Columbia Valley	6.9/26
Airfield, Prosser, WA	9.5/36
McKinley Springs Cab Sauv, Horse Heaven Hills, WA	10.5/40

All wines designated with Columbia Valley are local Washington wineries.

SPECIALTY SPIRIT-FREE

Fresh Blackberry Smash	3.5
NUMI Organic Hot Tea	2.9
Rainforest Alliance Bold Coffee	2.9
Fiji Water (500 ml)	2.9
San Pellegrino (500 ml)	2.9
Honest Organic Iced Tea; Just Iced Tea	2.9
Honest Organic Iced Tea; Raspberry Iced Tea Just A Tad Sweet	2.9
Honest Organic Iced Tea; Classic Green Iced Tea Just A Tad Sweet	2.9

We proudly sell  products. Our coffee is Rainforest Alliance Certified 