



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

**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 ~

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

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 15.6

**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

*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. 7.9

**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 6.9

**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

**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
Bud Light	4.2%	3.6
Coors Light	4.2%	3.6
Guinness 14.9 oz	4.2%	5.3
Miller Lite	4.2%	3.6
Newcastle	4.5%	4.7
Corona Extra	4.6%	4.7
Sam Adams Boston Lager	4.8%	5
Budweiser	5%	3.6
Fat Tire Amber Ale	5.3%	5
Heineken	5.4%	4.7
Stella Artois	5.5%	5
O’Doul’s	Non-Alcoholic	4

DRAFTS

Bud Light	3.7
Blue Moon	5
Sam Adams Seasonal	5

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	8.5/32
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	7.7/29
Conundrum Red Blend	9.9/38
Villa Antinori “Super Tuscan” Red, Italy	11.5/44
Estancia Meritage, Paso Robles	55
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	7.5/28
Rodney Strong, Sonoma County	8.9/34
Swanson Vineyards, Oakville, Napa Valley	55

CABERNET SAUVIGNON	
Sycamore Lane	5.5
Avalon	6.7/25
Hayman and Hill “Reserve”, Paso Robles	7.9/30
Louis Martini, Sonoma Coast	8.9/34
Francis Coppola Black Label Claret	10.5/40
Hess “Allomi”, Napa Valley	14.5/56
Hall, Napa Valley	65

SPIRIT-FREE BEVERAGES

SPECIALTY 3.5  
Fresh Blackberry Smash  
House-Made Lemonade

BOTTLED WATERS 2.9  
Fiji (500 ml)  
San Pellegrino (500 ml)

HOT BEVERAGES 2.8  
Numi Organic Hot Tea  
Rainforest Alliance Bold Coffee

FLAVORED WATERS & SODAS 2.8  
Vitamin Water XXX (Acai, Blueberry & Pomegranate)  
Vitamin Water Zero Squeezed Lemonade  
Coke • Coke Zero • Diet Coke • Cherry Coke • Sprite

HONEST ORGANIC ICED TEAS 2.8  
Freshly Brewed Black  
Lightly Sweetened Raspberry  
Lightly Sweetened Green