



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

## DINNER

### 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

### 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 [ Bonefish House Salad or Classic Caesar Salad with entrée 2.9 ]

- 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
- Bonefish House Salad** hearts of palm, Kalamata olives, tomatoes, citrus herb vinaigrette 4.9  
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

### 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 12.5 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

### WOOD-GRILLED FISH

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

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

### WOOD-GRILLED SPECIALTIES

- ★ **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" 6 oz 19.9 / 8 oz 22.9  
add garlic gorgonzola butter 1.5
- The Angler's Steak\*** USDA Choice sirloin 6 oz 15.3 / 11 oz 18.3
- Sirloin\* + Crab Cake Dinner** 6 oz "center cut" sirloin + jumbo lump 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

### FRESH SIDES

- |   |   |  |
|---|---|--|
| <b>Fresh Summer Grilled Corn on the Cob</b> (with entrée \$1) | <b>Herbed Jasmine Rice</b>                | <b>Steamed Broccoli</b>                    |
| <b>Garlic Whipped Potatoes</b>                                | <b>Steamed Vegetable Medley</b>           | <b>Steamed Asparagus</b> (with entrée \$1) |
| <b>Potatoes Au Gratin</b>                                     | <b>French Green Beans</b> (Haricot Verts) | <b>Herbed Couscous</b>                     |

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

\*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

### 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

## WINES

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

### WHITES / PINOT GRIGIO

Beringer White Zinfandel, CA 5.7 / 21  
Jacob's Creek Moscato, Australia 6.7 / 25  
Chateau Ste. Michelle Riesling, WA 7.2 / 27  
Eroica Riesling, Columbia Valley, WA 45  
Sokol Blosser "Evolution" White Blend, OR 9.9 / 38  
Ecco Domani Pinot Grigio, Italy 6.7 / 25  
Masi Masianco Pinot Grigio/Verduzzo, Italy 8.2 / 31  
King Estate "Signature Collection" Pinot Grigio, OR 9.7 / 37  
Santa Margherita Pinot Grigio, 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, CA 5.5  
William Hill, Central Coast 6.9 / 26  
J. Lohr "Riverstone", Monterey 8.5 / 32  
Kendall Jackson, CA 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, Napa Valley 65

### SPARKLING

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

### PINOT NOIR

Concannon, CA 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 / BLENDS

Ménage à Trois Red Blend, CA 7.7 / 29  
Conundrum Red Blend, CA 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 / CABERNET

Sycamore Lane Merlot or Cabernet Sauvignon, CA 5.5  
Columbia Crest "Grand Estates" Merlot, WA 7.5 / 28  
Rodney Strong Merlot, Sonoma County 8.9 / 34  
Swanson Vineyards Merlot, Oakville, Napa Valley 55  
Avalon Cabernet Sauvignon, CA 6.7 / 25  
Hayman & Hill Reserve Cabernet, Paso Robles 7.9 / 30  
Louis Martini Cabernet Sauvignon, Sonoma Coast 8.9 / 34  
Francis Coppola Black Label Claret, CA 10.5 / 40  
Hess "Allomi" Cabernet Sauvignon, Napa Valley 14.5 / 56  
Hall Cabernet Sauvignon, Napa Valley 65

## 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

### vitaminwater Flavors

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

### 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

★ **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. 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 floater 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

## BEERS

### DRAFTS

Bud Light 3.7  
Blue Moon 5  
Sam Adams Seasonal 5

### CRAFT / SPECIALTY

Sam Adams Boston Lager (4.8%) 5  
Fat Tire Amber Ale (5.3%) 5

### DOMESTIC CLASSICS

Michelob Ultra (4.1%) 4  
Bud Light (4.2%) 3.6  
Coors Light (4.2%) 3.6  
Miller Lite (4.2%) 3.6  
Budweiser (5%) 3.6  
O'Doul's non-alcoholic 4

### IMPORTS

Guinness 14.9 oz (4.2%) 5.3  
Newcastle (4.5%) 4.7  
Corona Extra (4.6%) 4.7  
Heineken (5.4%) 4.7  
Stella Artois (5.5%) 5

