



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



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

NEW

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

- 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
- NEW

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
- NEW

NY Strip Tataki\* USDA Choice NY Strip, seared + thinly sliced, served with Thai peppers + mustard soy sauce 9.9
- Ahi Tuna Sashimi\* premium sushi grade, sesame-seared rare with wasabi + pickled ginger regular 10.7 | large 16.9
- Mussels Josephine® (PEI) tomatoes, red onions, garlic, basil + lemon wine sauce regular 8.9 | large 10.5
- Thai Coconut Shrimp 6 jumbos + sweet spicy sauce 8.9
- Maryland Crab Cakes jumbo lump crab cakes + red remoulade sauce 12.3
- NEW

Cold Snap Fresh Ceviche\* served in a frozen glass made entirely of ice  
chilled bay scallops, shrimp, fresh fish, avocado, cucumber, peppers, jalapeño, onion, citrus, cilantro + warm tortilla chips 7.9
- Corn Chowder + Lump Crab with a hint of bacon cup 5.8 | bowl 6.6 (cup of Chowder with entrée 3)
- Roasted Tomato + Red Pepper Soup cup 4.8 | bowl 5.6 (cup of Soup with entrée 2)
- NEW

Bang Bang Shrimp® Flatbread mozzarella cheese, crispy shrimp, cilantro + a creamy, spicy sauce 8.9

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

- NEW

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)
- Bonefish House Salad hearts of palm, Kalamata olives, tomatoes, citrus herb vinaigrette chicken 11.5 | shrimp 12.5 | salmon\* 13.5  
add Danish Blue or Feta 1.5
- Classic Caesar Salad house-made garlic croutons chicken 11.9 | shrimp 12.9 | salmon\* 13.9
- Florida Cobb Salad grilled chicken, avocado, mango, tomatoes, Danish Blue, citrus herb vinaigrette 11.9
- NEW

Cilantro Lime Shrimp Salad roasted corn, black beans, Feta, grape tomatoes, red onion, tortilla strips + cilantro lime vinaigrette 12.9

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 .9 each
- Baja Fish Tacos three warm tortillas, mango salsa, lime crema + shredded lettuce 12.5
- NEW

Lobster Grilled Cheese cheddar, smoked mozzarella, Maine lobster chunks, with fresh greens + lobster bisque 13.9
- Fish + Chips tempura-style with house-made tartar, french fries 11.3
- Bang Bang Shrimp® Tacos three warm tortillas, Bang Bang Shrimp, lettuce, tomatoes + sour cream 12.9

BOWLS

- NEW

Spicy Tuna\* premium sushi grade, sesame-seared rare, avocado, sweet chile sauce, jasmine rice + passion fruit salsa 12.3
- NEW

Seared NY Strip\* marinated cucumbers, roasted peanuts, passion fruit salsa, green onions, carrots + black pepper aioli 14.5
- NEW

Shrimp Pad Thai rice noodles, green onions, sprouts, peanuts, egg + traditional Pad Thai sauce 11.9
- NEW

Fire Roasted Vegetables seasonally fresh selections + pearl couscous with herb pesto dipping sauce 10.9  
with wood-grilled shrimp 13.3 | with herb-grilled chicken 11.5

WOOD-GRILLED FISH [ with a fresh seasonal vegetable + choice of one fresh side ]

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

NEW

Ahi Tuna Steak\* 16.9

Rainbow Trout 16.5

Tilapia 15.3

Cold Water Lobster Tails steamed + served with butter for dipping 27

Enjoy your fish with a fresh,  
grilled lemon or choose from  
one of our Signature Sauces:

NEW

Lime Tomato Garlic  
Mango Salsa  
Herb Pesto  
Pan Asian Sauce  
Lemon Butter

WOOD-GRILLED STEAKS + CHOPS [ with a fresh seasonal vegetable + choice of one fresh side ]

Filet Mignon\* USDA Choice “center cut” 6 oz 19.9 / 8 oz 22.9

NEW

Rib-Eye Steak\* 13 oz USDA Choice Rib-Eye 23.9

Sirloin\* + Crab Cake Dinner 6 oz “center cut” sirloin, Maryland style  
crab cake 19.9 upgrade to filet mignon\* add 6

The Angler’s Steak\* 6 oz USDA Choice sirloin 15.3

Fontina Chop\* boneless pork chop, fontina cheese, garlic, prosciutto,  
mushroom marsala wine sauce 15.6

Steaks served with your choice of:

NEW

Béarnaise Sauce  

NEW

Asian Peppercorn Demi-Glace  

NEW

Porcini Sage Butter  

NEW

White Truffle Butter  

NEW

Creamy Bacon + Mushroom Sauce

SAUTÉED, BAKED + GRILLED SPECIALTIES

- Lily’s Chicken® goat cheese, spinach, artichoke hearts, lemon basil sauce, fresh seasonal vegetable + choice of one fresh side 14.5
- Pecan Parmesan Crusted Rainbow Trout artichoke hearts, fresh basil, lemon butter, fresh seasonal vegetable + choice of one fresh side 17.5
- Tilapia Imperial stuffed with shrimp, scallops, crab meat, lemon caper butter, fresh seasonal vegetable + choice of one fresh side 18.3
- NEW

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

FRESH SIDES

- NEW

Fresh Summer Grilled Corn  
on the Cob (with entrée \$1)  
Potatoes Au Gratin
- NEW

Garlic Whipped Potatoes  
Steamed Broccoli  
Jasmine Rice  
French Green Beans
- NEW

Wood-Grilled Broccolini® (with entrée \$2)  
Steamed Asparagus (with entrée \$2)  

NEW

Herbed Couscous  

NEW

Crab Fried Rice (with entrée \$4)

Gluten-Free Menu Available

\*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.



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 / 26
- Eroica Riesling, Columbia Valley, WA 42
- Sokol Blosser “Evolution” White Blend, OR 9.9 / 38
- Ecco Domani Pinot Grigio, Italy 6.7 / 25
- King Estate “Signature Collection” Pinot Grigio, OR 9.7 / 37
- Santa Margherita Pinot Grigio, Alto Adige, Italy 12.5 / 48

SAUVIGNON BLANC

- Merryvale “Starmont”, Napa Valley 8.9 / 34
- “Attitude” by Pascal Jolivet, France 9.9 / 38
- Kim Crawford, Marlborough, New Zealand 12 / 46
- Cloudy Bay, Marlborough, New Zealand 55

CHARDONNAY

- La Terre, CA 5.5
- William Hill, Central Coast 6.9 / 26
- J. Lohr “Riverstone”, Monterey 8.5 / 32
- Kendall Jackson “V.R.”, 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 Cellars, Napa Valley 68

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 7.9 / 30
- 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 67

MERLOT / CABERNET

- Sycamore Lane Merlot or Cabernet Sauvignon, CA 5.5
- Columbia Crest “Grand Estates” Merlot, WA 7.9 / 30
- Rodney Strong Merlot, Sonoma County 8.9 / 34
- Swanson Vineyards Merlot, Oakville, Napa Valley 48
- Avalon Cabernet Sauvignon, CA 6.7 / 25
- Louis Martini Cabernet Sauvignon, Sonoma Coast 9.7 / 37
- Francis Coppola Black Label Claret, CA 10.5 / 40
- Hess “Allomi” Cabernet Sauvignon, Napa Valley 14.5 / 56
- Hall Cabernet Sauvignon, Napa Valley 68

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

vitamin Water 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 entirely 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

Bonefish 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

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

Perfect Patrón Margarita

A homemade infusion of Patrón Silver + fresh cucumbers, provides for a refreshing + clean margarita flavor. Finish with Grand Marnier for an added indulgence. 9.5

Modern Mojito

A classic favorite of Ernest Hemingway with a modern twist. Pyrat amber rum, homemade fresh mint simple syrup, a hint of orange. Finished with Grand Marnier. 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%) 4.9
- Fat Tire Amber Ale (5.3%) 4.9

DOMESTIC CLASSICS

- Michelob Ultra (4.1%) 3.9
- 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 3.9

IMPORTS

- Guinness 14.9 oz (4.2%) 5.3
- Newcastle (4.5%) 4.6
- Corona Extra (4.6%) 4.6
- Heineken (5.4%) 4.6
- Stella Artois (5.5%) 4.9

