



1540 Avenue Place, Suite B-240
Atlanta, GA 30329

For reservations call
(404) 235-4024

Kathy Johnston, Proprietor

Check out our NEW lunch menu
with lunch combinations
starting at just \$6.9
Monday – Saturday at 11am.

Try our new
menu items

OVER 20
to choose from!

STARTERS + SHARING

- 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 9.9
- 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 9.5
- Ahi Tuna Sashimi*** sesame-seared rare with wasabi + pickled ginger regular 10.7 / large 16.9
- Mussels Josephine**® (PEI) tomatoes, red onions, garlic, basil + lemon wine sauce 10.7
- Maryland Crab Cakes** jumbo lump cakes + red remoulade 12.3
- Fresh Ceviche Two Ways*** combo of citrus colada ceviche paired with our classic ceviche, served with warm tortilla chips 7.9

SOUPS [cup of Chowder with entrée 3.2]

- Corn Chowder + Lump Crab** with a hint of bacon cup 6.2 | bowl 7
- Authentic Lobster Bisque** 8.9

GREENS [Bonefish House Salad or Classic Caesar Salad with entrée 3.1]

- Strawberry Salad** baby spinach, spiced almonds, lime mascarpone cheese fritters + strawberry basil vinaigrette 6.3 (with entrée 4.3)
- Bonefish House Salad** hearts of palm, Kalamata olives, tomatoes, citrus herb vinaigrette chicken 11.9 | shrimp 12.9 | salmon* 13.9
add Danish Blue or Feta 1.5
- Classic Caesar Salad** house-made garlic croutons chicken 12.3 | shrimp 13.3 | salmon* 14.3
- Cilantro Lime Shrimp Salad** roasted corn, black beans, Feta, grape tomatoes, red onion, tortilla strips + cilantro lime vinaigrette 13.3

HAND HELDS [burger + tacos served with fresh greens or house-made chips]

- American Kobe Beef Burger*** from Kay Ranch, TX, custom ground, toasted brioche bun, fully dressed with sharp cheddar + special sauce 11.7 add bacon, avocado or mushrooms .5 each
- Baja Fish Tacos** three warm tortillas, mango salsa, lime crema + shredded lettuce 12.7
- Lobster Grilled Cheese** cheddar, smoked mozzarella, fresh lobster chunks, with fresh greens + lobster bisque 14.3
- 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 13.1

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

- Gulf Grouper** 22.3 / 19.8 sm
- Chilean Sea Bass** 27.5 / 25 sm
- Atlantic Salmon*** 17.8 / 15.3 sm
- Sea Scallops + Shrimp** 17.3
- Ahi Tuna Steak*** 16.9
- Rainbow Trout** 16.9
- Tilapia** 15.3
- Cold Water Lobster Tails** steamed + served with butter for dipping 28

Select any of our Signature Sauces:

- Lime Tomato Garlic**
- Mango Salsa**
- Herb Pesto**
- Pan Asian**
- Lemon Butter**

WOOD-GRILLED SPECIALTIES

- Spicy Tuna*** **Bowl** sesame Ahi tuna, avocado, sweet chile sauce, jasmine rice + passion fruit salsa 12.3
- Lily's Chicken**® goat cheese, spinach, artichoke hearts, lemon basil sauce, fresh seasonal vegetable + choice of one fresh side 14.5
- Fire Roasted Vegetables** seasonally fresh selections + pearl couscous with herb pesto dipping sauce 9.9
add Albacore tuna* 7 | chicken 4 | shrimp 5
- Filet Mignon*** USDA Choice "center cut," fresh seasonal vegetable + choice of one fresh side 8 oz 21.9 / 6 oz 19.9
add garlic gorgonzola butter 1.5
- Sirloin*** + **Crab Cake Dinner** 6 oz "center cut" sirloin, Maryland style crab cake, fresh seasonal vegetable + choice of one fresh side 19.9
upgrade to filet mignon* add 6
- The Angler's Steak*** 6 oz USDA Choice sirloin, fresh seasonal vegetable + choice of one fresh side 15.3

SAUTÉED + BAKED

- Lobster + Shrimp Ravioli** with asparagus, zucchini, yellow squash + red bell pepper in a white wine cream sauce 17.9
- Pecan Parmesan Crusted Rainbow Trout** artichoke hearts, fresh basil, lemon butter, fresh seasonal vegetable + choice of one fresh side 17.9
- Tilapia Imperial** stuffed with shrimp, scallops, crab meat, lemon caper butter, fresh seasonal vegetable + choice of one fresh side 18.3
- Blackened White Tuna*** **Santa Fe** seared Albacore tuna, green chile broth, roasted corn vegetable medley + Cajun rice 12.9
- Seafood + Fresh Vegetable Risotto** wood-grilled shrimp + scallops, tomato fennel broth, Parmesan 17.3
- Vegetarian Risotto** seasonal vegetables, asparagus bisque, Parmesan 13.3
- Kung Pao** sautéed in a spicy sauce with peanuts, vegetables, udon noodles + chilies chicken 9.9 | shrimp 10.9

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
- Crème Brûlée** berries + whipped cream 6.9
- Seasonal Cheesecake** apple rum sauce, candied pecans + whipped cream 4.9

FRESH SIDES

- Lemon Kissed Quinoa (with entrée \$1)
- Garlic Whipped Potatoes
- Potatoes Au Gratin
- Steamed Broccoli
- Steamed Asparagus (with entrée \$1)
- French Green Beans
- Jasmine Rice
- Herbed Couscous**

*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 5.5 / 21
Jacob's Creek Moscato, Australia 6.5 / 24
Chateau Ste. Michelle Riesling, WA 6.9 / 27
Eroica Riesling, Columbia Valley, WA 42
Sokol Blosser "Evolution" White Blend, OR 9.5 / 36
Paco & Lola Albarino, Spain 40
Ecco Domani Pinot Grigio, Italy 6.5 / 25
Biltmore Pinot Grigio, Asheville, N.C. 7.9 / 30
King Estate "Signature Collection" Pinot Grigio, OR 9.5 / 36
Santa Margherita Pinot Grigio, 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 11 / 42
Cloudy Bay, Marlborough, New Zealand 50

CHARDONNAY

La Terre, CA 5.5
William Hill, Central Coast 6.5 / 24
J. Lohr "Riverstone", Monterey 7.9 / 30
Kendall Jackson "V.R.", CA 9.3 / 36
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 65

PINOT NOIR

Concannon, CA 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 / BLENDS

Ménage à Trois Red Blend, CA 7.5 / 28
Conundrum Red Blend, CA 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 66

MERLOT / CABERNET

Sycamore Lane Merlot or Cabernet Sauvignon, CA 5.5
Columbia Crest "Grand Estates" Merlot, WA 7 / 26
Rodney Strong Merlot, Sonoma County 8.9 / 34
Swanson Vineyards Merlot, Oakville, Napa Valley 52
Avalon Cabernet Sauvignon, CA 6.5 / 24
Louis Martini Cabernet Sauvignon, Sonoma Coast 8.9 / 34
Francis Coppola Black Label Claret, CA 10 / 38
Hess "Allomi" Cabernet Sauvignon, Napa Valley 14 / 52
Hall Cabernet Sauvignon, 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 serve  brand products.

MARTINIS

- NEW** **Cold Snap Cosmopolitan**
Reyka vodka, Solerno blood orange liqueur, blood orange purée + fresh lime. Served up in a frozen martini glass or on the rocks in a frozen glass made entirely of ice. 8.5
- NEW** **Fresh Raspberry Martini**
Reyka small-batch vodka, freshly muddled red raspberries + fresh squeezed lemon juice. NEW RECIPE for our classic favorite. 7.9
- Bonefish Pomegranate Martini**
A house-made infusion with Fris vodka, pomegranate, fresh mango 7.9
- NEW** **Ocean Trust Tropic Heat Martini**
Homemade infused pineapple vodka, freshly muddled mango, lemon juice + a thin slice of jalapeno 7.9
\$1 is donated to Ocean Trust for each one sold. Oceantrust.org
- 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
- NEW** **Luxe Lemon Drop**
A luxurious version of the classic Lemon Drop. Absolut Citron, St. Germain Elderflower liqueur, homemade fresh lemongrass syrup + fresh lemon 7.9
- NEW** **Fresh Pineapple Martini**
Malibu Rum, St. Germain Elderflower liqueur, freshly muddled pineapple, lemon juice + a hint of vanilla 7.9

ROCKS

- Parker's Margarita**
Founder, Chris Parker's Favorite finished with fresh OJ + Grand Marnier 6.9 Upgrade to Patrón +2.6
- NEW** **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
- NEW** **Classic Cuban Mojito**
A favorite drink of Ernest Hemingway. Pyrat amber rum, freshly muddled mint, finished with Grand Marnier 7.9
- NEW** **Fresh Cucumber Collins**
Hendrick's, St. Germain Elderflower, English cucumber, fresh lemon + basil. Served up or on the rocks. 8.5
- 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
Local Seasonal Selection

CRAFT / SPECIALTY

Yuengling Lager (4.4%) 4.3
Sam Adams Boston Lager (4.8%) 5
Fat Tire Amber Ale (5.3%) 5
Sweetwater 420 (5.4%) 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

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

