



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 6 Bowl 6.8

Add a cup of soup to any entrée 2.6

Corn Chowder + Lump Crab
with a hint of bacon

Cup 7 Bowl 7.8

Add a cup of chowder to any entrée 3.6

GREENS

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)

Classic Caesar Salad house-made
garlic croutons 5.8 *(with entrée 3.5)*

Bonefish House Salad hearts of
palm, Kalamata olives, tomatoes,
citrus herb vinaigrette 5.8
(with entrée 3.5)
Add Danish Blue or Feta 1.5

Grilled Salmon* + Asparagus Salad
goat cheese, green beans, fennel,
tomatoes, citrus herb vinaigrette 16

Florida Cobb Salad grilled chicken,
avocado, mango, tomatoes, Danish
Blue, citrus herb vinaigrette 13.5

FRESH SIDES

Fresh Summer Grilled Corn on the Cob
(with entrée \$2)

Garlic Whipped Potatoes

Potatoes Au Gratin

Herbed Jasmine Rice

Steamed Vegetable Medley

French Green Beans *(Haricot Verts)*

Steamed Broccoli

Steamed Asparagus *(with entrée \$2)*

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 6.9

Key Lime Pie
roasted pecan crust 6.9

Seasonal Cheesecake
with a sweet peach + brown sugar
sauce, topped with whipped cream 4.9

Crème Brûlée
berries + whipped cream 7.3

Jen’s Jamaican Coconut Pie
creamy custard, rum sauce + whipped
cream 7.3

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 8.5

Wagyu Beef + Ginger Potstickers pan-seared with crispy onions, Thai peppers +
soy sauce 9.3

★ **Bang Bang Shrimp®** crispy, tossed in a creamy, spicy sauce 11.3

Twisted Edamame Hummus topped with a roasted tomato relish,
pepitas, drizzle of olive oil + served with crispy flatbread chips 5.5

Singapore Calamari flash-fried with peppers + sweet spicy Asian sauce 10.3

Ahi Tuna Sashimi* premium sushi grade, sesame-seared rare with wasabi + pickled ginger
Regular 11.9 Large 18.9

Mussels Josephine® (PEI) tomatoes, red onion, garlic, basil + lemon wine sauce 11.9

Maryland Crab Cakes jumbo lump cakes + red remoulade 13.9

Bacon Wrapped Atlantic Sea Scallops with chutney + mango salsa 11.9

Thai Coconut Shrimp 6 jumbos + sweet spicy sauce 10.5

Saucy Shrimp lime tomato garlic sauce, Kalamata olives + Feta 10.5

Bang Bang Shrimp® Flatbread mozzarella cheese, crispy shrimp, cilantro + a creamy,
spicy sauce 10.3

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 13.9
add bacon, avocado or mushrooms .5 each

Bang Bang Shrimp® Tacos three warm tortillas, Bang Bang Shrimp, lettuce, tomatoes +
sour cream 14.5

Baja Fish Tacos three warm tortillas, mango salsa, lime crema + shredded lettuce 14.1

BFG Fish Sandwich 6 oz tilapia fillet, Parmesan-dusted + fully dressed on a lightly
toasted brioche bun 12.8

Fish + Chips tempura-style with house-made tartar, french fries 12.6

GRILLED FISH ~ over our wood-burning grill ~

Swordfish	22.3 / 19.8sm
★ Chilean Sea Bass	29.9 / 27.4sm
Atlantic Salmon*	19.8 / 17.3sm
Sea Scallops + Shrimp	18.9
Rainbow Trout	18.9
Tilapia	17.3
Cold Water Lobster Tails	29.9
<i>steamed + served with butter for dipping</i>	
Ahi Tuna* “Tokyo Style”	22.7 / 18.3sm
<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 16.3

Fontina Chop* boneless pork chop, fontina cheese, garlic, prosciutto,
mushroom marsala wine sauce 16.5

Chicken Marsala mushrooms + prosciutto, marsala wine sauce 16.3

Filet Mignon* USDA Choice “center cut” 8 oz 24.3 / 6 oz 21.9
Add Garlic Gorgonzola butter 2

The Angler’s Steak* USDA Choice sirloin 11 oz 20.5 / 6 oz 17.9

Sirloin* + Crab Cake Dinner 6 oz “center cut” sirloin + Maryland style crab cake 22.3
Upgrade to Filet Mignon add 6.5*

SAUTÉED + BAKED

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 20.5

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 7*

Maryland Crab Cake Dinner two jumbo lump crab cakes + red remoulade 18.7

**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**

MARTINIS

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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! 8.9

FRESH WATERMELON MARTINI
Hand-muddled watermelon, fresh sour + house-made cucumber vodka infusion 8.5

★ **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. 8.5

POMEGRANATE MARTINI
A house-made infusion with Fris vodka, pomegranate, fresh mango 8.5

FRESH RASPBERRY MARTINI
Reyka small-batch vodka, freshly muddled red raspberries + fresh squeezed lemon juice.
NEW RECIPE for our classic favorite 8.5

★ **OCEAN TRUST TROPIC HEAT MARTINI**
Absolut vodka house-infused with pineapples, freshly muddled mango, lemon juice + a thin slice of jalapeño 8.5
\$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 8.2

COSMOPOLITAN
Yep, it’s the traditional Cosmo. But we make it better! 8.9

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! 9.2

LEMON DROP MARTINI
Absolut Citron, fresh lemon + sugar 8.9

ESPRESSO MARTINI
Svedka Vanilla vodka, Kahlúa, Crème de Cacao, fresh brewed espresso 8.5

ROCKS

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PARKER’S MARGARITA
Founder – Chris Parker’s Favorite
Finished with fresh OJ + Grand Marnier 7.5
Upgrade to Patrón +3

BLACK CHERRY GUAVA MOJITO
Cruzan Guava Rum, black cherries, fresh mint, lime 8.5

SIGNATURE RED OR WHITE SANGRIA
Choice of Blackberry Red or Sparkling Mango White 6

BOTTLES + CANS

Michelob Ultra	4.1%	4.3
Bud Light	4.2%	3.9
Coors Light	4.2%	3.9
Guinness 14.9 oz	4.2%	5.6
Miller Lite	4.2%	3.9
Newcastle	4.5%	5
Corona Extra	4.6%	5
Kona Longboard Island Lager	4.6%	4.7
Sam Adams Boston Lager	4.8%	5.4
Anchor Steam	4.9%	5.4
Budweiser	5%	3.9
Heineken	5.4%	5
Stella Artois	5.5%	5.4
Stone IPA	6.9%	5.4
O’Doul’s	<i>Non-Alcoholic</i>	4.3

DRAFTS

Bud Light	4
Blue Moon	5.4
Sierra Nevada Pale Ale	5.4

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	13.5/52
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	13/50
Cloudy Bay, Marlborough, New Zealand	15/58

CHARDONNAY

La Terre	5.7
William Hill, Central Coast	6.9/26
J. Lohr “Riverstone”, Monterey	8.7/33
Kendall Jackson “V.R.”	9.9/38
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	6.7/25
Bearboat, CA	9.7/37
La Crema, Sonoma Coast	13/50
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	14.5/56
Dona Paula “Los Cardos” Malbec, Argentina	7.7/29
Broquel Malbec, Mendoza, Argentina	8.9/34
Stags’ Leap Petite Syrah, Napa Valley	68

MERLOT

Sycamore Lane	5.7
Columbia Crest “Grand Estates”, Washington	7.9/30
Rodney Strong, Sonoma County	8.9/34
Swanson Vineyards, Oakville, Napa Valley	14.5/56

CABERNET SAUVIGNON

Sycamore Lane	5.7
Avalon	6.7/25
Louis Martini, Sonoma Coast	9.7/37
Francis Coppola Black Label Claret	11/42
Hess “Allomi”, Napa Valley	15/58
Hall, Napa Valley	68

SPECIALTY SPIRIT-FREE

Fresh Blackberry Smash	3.5
House-Made Lemonade	3.5
NUMI Organic Hot Tea	2.9
Rainforest Alliance Bold Coffee	2.9
Fiji Water (500 ml)	3
San Pellegrino (500 ml)	3

We proudly sell  products. Our coffee is Rainforest Alliance Certified™



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