



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 5.2     Bowl 6

*Add a cup of soup to any entrée 2.2*

**Corn Chowder + Lump Crab**  
*with a hint of bacon*  
Cup 6.2     Bowl 7

*Add a cup of chowder to any entrée 3.2*

## GREENS

**Watermelon Salad** salsa verde  
mixed with arugula + English cucumbers,  
topped with Feta cheese crumbles, pepitas,  
creamy Feta cheese dressing 6.7  
*(with entrée 4.7)*

**Classic Caesar Salad** house-made  
garlic croutons 5.5 *(with entrée 3.3)*

**Bonefish House Salad** hearts of  
palm, Kalamata olives, tomatoes,  
citrus herb vinaigrette 5.5  
*(with entrée 3.3)*  
*Add Danish Blue or Feta 1.5*

**Grilled Salmon + Asparagus Salad**  
goat cheese, green beans, fennel,  
tomatoes, citrus herb vinaigrette 15

**Florida Cobb Salad** grilled chicken,  
avocado, mango, tomatoes, Danish  
Blue, citrus herb vinaigrette 12.5

## 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 6.9

**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 7.9

**Wagyu Beef + Ginger Potstickers** pan-seared with crispy onions, Thai peppers +  
soy sauce 8.7

★ **Bang Bang Shrimp®** crispy, tossed in a creamy, spicy sauce 10.4

**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 9.9

**Ahi Tuna Sashimi** premium sushi grade, sesame-seared rare with wasabi + pickled ginger  
*Regular 11.3    Large 17.5*

**Mussels Josephine® (PEI)** tomatoes, red onion, garlic, basil + lemon wine sauce 11.3

**Maryland Crab Cakes** jumbo lump cakes + red remoulade 12.9

**Bacon Wrapped Atlantic Sea Scallops** with chutney + mango salsa 11.3

**Thai Coconut Shrimp** 6 jumbos + sweet spicy sauce 9.9

**Saucy Shrimp** lime tomato garlic sauce, Kalamata olives + Feta 9.9

**Bang Bang Shrimp® Flatbread** mozzarella cheese, crispy shrimp, cilantro + a creamy,  
spicy sauce 9.4

## 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 12.9  
*add bacon, avocado or mushrooms .5 each*

**Bang Bang Shrimp® Tacos** three warm tortillas, Bang Bang Shrimp, lettuce, tomatoes +  
sour cream 13.5

**Baja Fish Tacos** three warm tortillas, mango salsa, lime crema + shredded lettuce 13.1

**BFG Fish Sandwich** 6 oz tilapia fillet, Parmesan-dusted + fully dressed on a lightly  
toasted brioche bun 11.9

**Fish + Chips** tempura-style with house-made tartar, french fries 11.7

## GRILLED FISH ~ over our wood-burning grill ~

|                                                    |               |
|----------------------------------------------------|---------------|
| <b>Swordfish</b>                                   | 20.7 / 18.2sm |
| ★ <b>Chilean Sea Bass</b>                          | 28.5 / 26 sm  |
| <b>Atlantic Salmon</b>                             | 18.4 / 15.9sm |
| <b>Sea Scallops + Shrimp</b>                       | 17.9          |
| <b>Rainbow Trout</b>                               | 17.7          |
| <b>Tilapia</b>                                     | 15.9          |
| <b>Cold Water Lobster Tails</b>                    | 29.3          |
| <i>steamed + served with butter for dipping</i>    |               |
| <b>Ahi Tuna “Tokyo Style”</b>                      | 20.7 / 16.5sm |
| <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 14.9

**Fontina Chop** boneless pork chop, fontina cheese, garlic, prosciutto,  
mushroom marsala wine sauce 16.3

**Chicken Marsala** mushrooms + prosciutto, marsala wine sauce 15.3

**Filet Mignon** USDA Choice “center cut” 8 oz 22.7 / 6 oz 20.5  
*Add Garlic Gorgonzola butter 1.5*

**The Angler’s Steak** USDA Choice sirloin 11 oz 19.3 / 6 oz 16.5

**Sirloin + Crab Cake Dinner** 6 oz “center cut” sirloin + jumbo lump crab cake 20.9  
*Upgrade to Filet Mignon add 6*

## SAUTÉED + BAKED

**Pecan Parmesan Crusted Rainbow Trout** artichoke hearts, fresh basil + lemon butter 18.7

★ **Tilapia Imperial** stuffed with shrimp, scallops, crab meat, Gruyere cheese,  
Parmesan cheese + lemon caper butter 18.9

**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 17.3

If you have a food allergy, please speak to the owner, manager, chef or your server.

*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%                 | 4.6 |
| Bud Light                            | 4.2%                 | 4.2 |
| Coors Light                          | 4.2%                 | 4.2 |
| Guinness 14.9 oz                     | 4.2%                 | 6   |
| Miller Lite                          | 4.2%                 | 4.2 |
| Newcastle                            | 4.5%                 | 5.2 |
| Corona Extra                         | 4.6%                 | 5.2 |
| Sam Adams Boston Lager               | 4.8%                 | 5.5 |
| Budweiser                            | 5%                   | 4.2 |
| Brooklyn Lager                       | 5.2%                 | 5.5 |
| Heineken                             | 5.4%                 | 5.2 |
| Stella Artois                        | 5.5%                 | 5.5 |
| Dogfish Head 60 Minute IPA           | 6%                   | 6   |
| Victory Golden Monkey Belgian Tripel | 9.5%                 | 5.5 |
| O’Doul’s                             | <i>Non-Alcoholic</i> | 4.6 |

DRAFTS

|                    |     |
|--------------------|-----|
| Coors Light        | 4.2 |
| Blue Moon          | 5.5 |
| Sam Adams Seasonal | 5.5 |

WINES

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

|                                               |         |
|-----------------------------------------------|---------|
| <b>WHITES OF INTEREST</b>                     |         |
| Beringer White Zinfandel                      | 5.9/22  |
| Jacob’s Creek Moscato, Australia              | 6.9/26  |
| Chateau Ste. Michelle Riesling, Washington    | 7.5/28  |
| Eroica Riesling, Columbia Valley, WA          | 45      |
| Sokol Blosser “Evolution” White Blend, Oregon | 10.5/40 |

|                                            |        |
|--------------------------------------------|--------|
| <b>PINOT GRIGIO</b>                        |        |
| Ecco Domani, Italy                         | 6.9/26 |
| Masi Masianco Pinot Grigio/Verduzzo, Italy | 8.5/32 |
| King Estate “Signature Collection”, Oregon | 9.9/38 |
| Santa Margherita, Alto Adige, Italy        | 13/50  |

|                                        |         |
|----------------------------------------|---------|
| <b>SAUVIGNON BLANC</b>                 |         |
| Merryvale “Starmont”, Napa Valley      | 8.9/34  |
| “Attitude” by Pascal Jolivet, France   | 10.5/40 |
| Kim Crawford, Marlborough, New Zealand | 13/50   |
| Cloudy Bay, Marlborough, New Zealand   | 59      |

|                                         |        |
|-----------------------------------------|--------|
| <b>CHARDONNAY</b>                       |        |
| La Terre                                | 5.7    |
| William Hill, Central Coast             | 7.2/27 |
| J. Lohr “Riverstone”, Monterey          | 8.9/34 |
| Kendall Jackson “V.R.”                  | 9.9/38 |
| Coppola “Director’s Cut”, Russian River | 11/42  |
| Chalk Hill, Sonoma Coast                | 13/50  |
| Sonoma-Cutrer, Russian River Ranches    | 15/58  |
| Cakebread Cellars, Napa Valley          | 70     |

|                                          |        |
|------------------------------------------|--------|
| <b>SPARKLING</b>                         |        |
| Caposaldo “Brut” Prosecco, Veneto, Italy | 8.9/34 |
| Perrier Jouet “Grand Brut”, France       | 68     |

|                                             |         |
|---------------------------------------------|---------|
| <b>PINOT NOIR</b>                           |         |
| Concannon                                   | 6.9/26  |
| Bearboat, CA                                | 9.9/38  |
| La Crema, Sonoma Coast                      | 13.5/52 |
| Meiomi, Santa Barbara-Monterey-Sonoma Coast | 12/46   |

|                                           |         |
|-------------------------------------------|---------|
| <b>REDS OF INTEREST</b>                   |         |
| Ménage à Trois Red Blend                  | 7.9/30  |
| Conundrum Red Blend                       | 11/42   |
| Villa Antinori “Super Tuscan” Red, Italy  | 12.5/48 |
| Estancia Meritage, Paso Robles            | 59      |
| Dona Paula “Los Cardos” Malbec, Argentina | 7.9/30  |
| Broquel Malbec, Mendoza, Argentina        | 9.5/36  |
| Stags’ Leap Petite Syrah, Napa Valley     | 69      |

|                                            |        |
|--------------------------------------------|--------|
| <b>MERLOT</b>                              |        |
| Sycamore Lane                              | 5.7    |
| Columbia Crest “Grand Estates”, Washington | 7.9/30 |
| Rodney Strong, Sonoma County               | 8.9/34 |
| Swanson Vineyards, Oakville, Napa Valley   | 55     |

|                                    |        |
|------------------------------------|--------|
| <b>CABERNET SAUVIGNON</b>          |        |
| Sycamore Lane                      | 5.7    |
| Avalon                             | 6.9/26 |
| Louis Martini, Sonoma Coast        | 9.9/38 |
| Francis Coppola Black Label Claret | 11/42  |
| Hess “Allomi”, Napa Valley         | 15/58  |
| Hall, Napa Valley                  | 70     |

|                                 |      |
|---------------------------------|------|
| <b>SPECIALTY SPIRIT-FREE</b>    |      |
| Fresh Blackberry Smash          | 3.5  |
| House-Made Lemonade             | 3.5  |
| NUMI Organic Hot Tea            | 2.85 |
| Rainforest Alliance Bold Coffee | 2.85 |
| Fiji Water (500 ml)             | 2.9  |
| San Pellegrino (500 ml)         | 2.9  |