



## BRUNCH COCKTAILS + LIBATIONS

- ★ **House-Made Bloody Mary**  
K.A.B.M. Absolut Citron, Muir Glen Organic Tomato + a house-made blend of seasonings. Finished with a kick! 7.5
- Blackberry Sangria Press**  
(Serves 1-2)  
A signature sangria press infuses fresh orange, lemon, lime + blackberry to create a perfect Bonefish blend 9.5
- Georgia Peach Martini**  
Bellini-style. Svedka vodka, Cointreau, fresh peach + bubbles 7.9

## ALL DAY. EVERY DAY.

- Blood Orange Paloma**  
Sauza Hornitos tequila, Solerno blood orange liqueur, fresh grapefruit juice + hint of lime 6
- Classic Sidecar + Mango Twist**  
A classic brandy cocktail with a modern mango flair 6
- ★ **Raspberry Vodka Collins**  
Svedka vodka, fresh raspberries, house-made sour mix, sparkling soda 6

## SPECIALTY SPIRIT-FREE

- House-Made Lemonade**  
fresh pressed lemon juice, organic agave nectar + a hint of homemade lemongrass simple syrup 3.5
- ★ **Fresh Blackberry Smash**  
fresh blackberries, coconut water, lightly sweetened + a hint of fresh mint 3.5

## CLASSIC BEVERAGES

- Iced Tea OR Numi Hot Tea** 2.8
- Rainforest Alliance Bold Coffee** 2.8
- Espresso** 3.7
- Cappuccino** 3.7
- Fiji Water** (500 ml) 2.9
- San Pellegrino** (500 ml) 2.9
- We proudly serve Coca-Cola products.*

## DESSERTS

- ★ **Key Lime Pie**  
roasted pecan crust 6.5
- Crème Brûlée**  
berries + whipped cream 6.9
- Macadamia Nut Brownie**  
flourless brownie, raspberry sauce, vanilla ice cream, sprinkled with macadamia nuts 6.5
- Jen’s Jamaican Coconut Pie**  
creamy custard, rum sauce + whipped cream 6.9

# SUNDAY BRUNCH

## STARTERS + SHARING

- ★ **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\*** premium sushi grade, sesame-seared rare with wasabi + pickled ginger  
*Regular* 10.7 *Large* 16.9
- Maryland Crab Cakes** jumbo lump cakes + red remoulade 12.3
- Thai Coconut Shrimp** 6 jumbos + sweet spicy sauce 9.5
- Corn Chowder + Lump Crab** with a hint of bacon  
*Cup* 6.2 *Bowl* 7 *Add a cup of chowder to any entrée* 3.2
- Classic Caesar Salad** house-made garlic croutons 5.3 (*with entrée* 3.1)
- Bonefish House Salad** hearts of palm, Kalamata olives, tomatoes, citrus herb vinaigrette 5.3 (*with entrée* 3.1) *Add Danish Blue or Feta* 1.5

## BUBBLES BRUNCH

- Peach Bellini 5
- Freshly Squeezed Passion Fruit or Traditional Mimosa 5

## OMELETS

- Served with toast + choice of steamed asparagus or potatoes au gratin*
- ★ **Oscar** asparagus, crab, smoked mozzarella, basil, lemon butter 9.5
- Western** turkey chorizo, cheddar, cilantro, onions, ranchero, lime sour cream 8.5
- California** Applewood bacon, cheddar, caramelized onions, tomatoes, avocado 8.5
- Cajun Shrimp** goat cheese, onions, sweet bell peppers + creole sauce 9.5
- Garden Fresh** broccoli florets, onions, sweet bell peppers, tomatoes, Gruyere cheese + basil 8.9
- Egg White + Asparagus** grilled asparagus, tomatoes + Feta cheese 8.5
- All omelets above may be prepared with egg whites upon request*

## BRUNCH FAVORITES

- ★ **Crème Brûlée French Toast** Grand Marnier + orange zest battered, served with whipped cream, fresh mint, strawberries + bacon 10.5
- Half-Pound American Kobe Beef + Egg Burger\*** from Kay Ranch, TX, custom ground, toasted brioche bun, fully dressed with sharp cheddar, fried egg + special sauce, served with fresh greens or house-made chips 13.3  
*add bacon, avocado or mushrooms .5 each*
- Organic Whole Grain Oatmeal** topped with fresh seasonal berries + served with brown sugar 3.9
- ## EGGS BENEDICT

*Served with choice of steamed asparagus or potatoes au gratin*
- ★ **Traditional Eggs Benedict\*** toasted English muffin topped with smoked ham, poached eggs + Hollandaise sauce 8.9
- Spinach + Mushroom Eggs Benedict\*** toasted English muffin, spinach, mushrooms, poached eggs + Hollandaise sauce 8.9
- Bang Bang Shrimp® Eggs Benedict\*** toasted English muffin, crispy shrimp, poached eggs, green onions + spicy Hollandaise sauce 9.9
- Surf + Turf Eggs Benedict\*** toasted English muffin, filet mignon, lobster, poached eggs + Hollandaise sauce 13.5

## HAND HELDS

- Tacos, burgers + sandwiches 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 12.7  
*add bacon, avocado or mushrooms .5 each*
- Bang Bang Shrimp® Tacos** three warm tortillas, Bang Bang Shrimp, lettuce, tomatoes + sour cream 13.1
- 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

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

- Served with a fresh seasonal vegetable + your choice of one side item*
- ★ **Chilean Sea Bass** 27.5 / 25 sm
- Atlantic Salmon\*** 17.8 / 15.3 sm
- Sea Scallops + Shrimp** 17.3
- Rainbow Trout** 16.9
- Tilapia** 15.3

## GRILLED + BAKED SPECIALTIES ~ over our wood-burning grill ~

- Served with a fresh seasonal vegetable + your choice of one side item*
- ★ **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 15.9
- ★ **Tilapia Imperial** stuffed with shrimp, scallops, crab meat, Gruyere cheese, Parmesan cheese + lemon caper butter 18.3
- Filet Mignon\*** USDA Choice “center cut” 8 oz 21.9 / 6 oz 19.9  
*Add Garlic Gorgonzola butter* 1.5
- The Angler’s Steak\*** USDA Choice sirloin 11 oz 18.3 / 6 oz 15.3

## FRESH SIDES

- Garlic Whipped Potatoes
- Potatoes Au Gratin
- Herbed Jasmine Rice
- French Green Beans (*Haricot Verts*)
- Steamed Broccoli
- Steamed Vegetable Medley

*\*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**

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



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. 8.2

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 7.5

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! 8.5

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%	4.2
Bud Light	4.2%	3.9
Coors Light	4.2%	3.9
Guinness 14.9 oz	4.2%	5.5
Miller Lite	4.2%	3.9
Newcastle	4.5%	4.9
Corona Extra	4.6%	4.9
Sam Adams Boston Lager	4.8%	5.3
Budweiser	5%	3.9
Brooklyn Lager	5.2%	5.3
Heineken	5.4%	4.9
Stella Artois	5.5%	5.3
Dogfish Head 60 Minute IPA	6%	5.5
Victory Golden Monkey Belgian Tripel	9.5%	5.3
O’Doul’s	Non-Alcoholic	4.2

DRAFTS

Coors Light	3.9
Blue Moon	5.3
Sam Adams Seasonal	5.3

WINES

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

WHITES OF INTEREST

Copperidge White Zinfandel	5.7
Beringer White Zinfandel	5.7/29
Jacob’s Creek Moscato, Australia	7.5/28
Conundrum White Blend	49
Washington Hills Late Harvest Riesling, WA	8.5/32
Sokol Blosser “Evolution” White Blend, Oregon	12/46

PINOT GRIGIO

Avia	6.7/25
99 Vines	7.5/28
Ecco Domani, Italy	8.7/33
Santa Margherita, Alto Adige, Italy	13/50

SAUVIGNON BLANC

Seaglass, Santa Barbara	8.5/32
Starborough, Marlborough, New Zealand	12.5/48
Cloudy Bay, Marlborough, New Zealand	55

CHARDONNAY

Copperidge	5.5
Penfold’s “Rawson’s Retreat”, Australia	6.9/26
William Hill, Central Coast	8.2/31
Hess, Monterey	9.7/37
Kendall Jackson “V.R.”	12.2/47
Markham Chardonnay, Napa Valley	14.5/56
Merryvale “Starmont”, Napa Valley	15.5/60
Cakebread Cellars, Napa Valley	65

SPARKLING

Caposaldo “Brut” Prosecco, Veneto, Italy	9.2/35
Perrier Jouet “Grand Brut”, France	70

PINOT NOIR

Concannon	8.7/33
Mark West	9.7/37
Bearboat, CA	12.5/48
La Crema, Sonoma Coast	14.5/56

REDS OF INTEREST

Apothic Red Blend	9/34
Dona Paula “Los Cardos” Malbec, Argentina	8.7/33
Trapiche Oak Cask Malbec, Argentina	9.7/37
Newton Red Label Claret, Napa Valley	9.7/37
Cline Cashmere Red	12.5/48
St. Francis Old Vines Zinfandel, Sonoma	49

MERLOT

Copperidge	5.5
Blackstone	8.2/31
Rodney Strong, Sonoma County	13/50
Rutherford Hill, Napa Valley	55

CABERNET SAUVIGNON

Copperidge	5.5
Firestone Discoveries	7.7/29
Robert Mondavi “Private Select”	9.2/35
14 Hands, Columbia Valley	10.5/40
Louis Martini, Sonoma Coast	13/50
J. Lohr 7 Oaks, Paso Robles	13.5/52
Franciscan, Napa Valley	65

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