



## BRUNCH

### SUNDAY BRUNCH

- OMELETS** Served with toast + choice of steamed asparagus or potatoes au gratin. All omelets may be prepared with egg whites upon request.
- ★ **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

### BRUNCH FAVORITES

- 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 13.1  
add bacon, avocado or mushrooms .9 each
- ★ **Crème Brûlée French Toast** Grand Marnier + orange zest battered, served with whipped cream, fresh mint, strawberries + bacon 10.5
- 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

### 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
- ★ **Bang Bang Shrimp®** crispy, tossed in a creamy, spicy sauce 9.7
- 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
- Ahi Tuna Sashimi\*** premium sushi grade, sesame-seared rare with wasabi + pickled ginger regular 10.7 / large 16.9
- Thai Coconut Shrimp** 6 jumbos + sweet spicy sauce 8.9
- Maryland Crab Cakes** jumbo lump cakes + red remoulade 12.3
- Corn Chowder + Lump Crab** with a hint of bacon cup 5.8 / bowl 6.6 add a cup of chowder to any entrée 3
- Classic Caesar Salad** house-made garlic croutons 4.9 (with entrée 2.9)
- Bonefish House Salad** hearts of palm, Kalamata olives, tomatoes, citrus herb vinaigrette 4.9 (with entrée 2.9) add Danish Blue or Feta 1.5

### 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
- Bang Bang Shrimp® Tacos** three warm tortillas, Bang Bang Shrimp, lettuce, tomatoes + sour cream 12.9
- Baja Fish Tacos** three warm tortillas, mango salsa, lime crema + shredded lettuce 12.5
- Fish + Chips** tempura-style with house-made tartar, french fries 11.3

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

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

- ★ **Chilean Sea Bass** 27.3 / 24.8 sm

**Atlantic Salmon\*** 17.8 / 15.3 sm

**Sea Scallops + Shrimp** 17.3

**Ahi Tuna Steak\*** 16.9

**Rainbow Trout** 16.5

**Tilapia** 15.3
- Lime Tomato Garlic**

**Mango Salsa**

**Herb Pesto**

**Pan Asian Sauce**

**Lemon Butter**

### GRILLED + BAKED [over our wood-burning grill, served with a fresh seasonal vegetable + choice of one fresh side]

- ★ **Lily's Chicken®** goat cheese, spinach, artichoke hearts, lemon basil sauce 14.5
- ★ **Tilapia Imperial** stuffed with shrimp, scallops, crab meat, lemon caper butter 18.3
- Filet Mignon\*** USDA Choice “center cut” 8 oz 22.9 / 6 oz 19.9
- The Angler's Steak\*** 6 oz USDA Choice sirloin 15.3

### FRESH SIDES

- Garlic Whipped Potatoes**
- French Green Beans**
- Potatoes Au Gratin**
- Steamed Broccoli**
- Jasmine Rice**
- Herbed Couscous**

### DESSERTS

- ★ **Key Lime Pie** roasted pecan crust 6.5
- Crème Brûlée** berries + whipped cream 6.9
- Seasonal Cheesecake** with a sweet peach + brown sugar sauce, topped with whipped cream 4.9
- Jen's Jamaican Coconut Pie** creamy custard, rum sauce + whipped cream 6.9

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.

★ Popular guest choice



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 “VR”, 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 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 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

NEW vitamin<sup>water</sup>Flavors

- Vitamin Water XXX (Acai, Blueberry & Pomegranate) 2.8
- Vitamin Water Zero Squeezed Lemonade 2.8

NEW HONESTOrganic 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-ColaBeverages

- 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

- NEW 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

NEW 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

NEW Fresh Raspberry Martini

- Reyka small-batch vodka, freshly muddled red raspberries + fresh squeezed lemon juice. NEW RECIPE for our classic favorite. 7.9

NEW 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

NEW 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

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 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

NEW 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

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

