



BRUNCH

Celebrate

SIGNATURE STARTERS

- Bang Bang Shrimp**® crispy, tossed in a creamy, spicy sauce 9.7
- ★ **BFG Imperial Dip** creamy with crab meat, shrimp + scallops served with crispy flatbread chips 9.4
- Ahi Tuna Sashimi**\* premium sushi grade, sesame-seared rare with wasabi + pickled ginger regular 10.7 | large 16.9

GREENS

- 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

SUNDAY BRUNCH

- BUBBLES BRUNCH 5** enjoy a Peach Bellini, freshly squeezed Passion Fruit Mimosa or Traditional Mimosa with your 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 9.7
- Western** turkey chorizo, cheddar, cilantro, onions, ranchero, lime sour cream 8.7
- California** Applewood bacon, cheddar, caramelized onions, tomatoes, avocado 8.7

BRUNCH FAVORITES

- Half-Pound American Kobe Beef + Egg Burger**\* 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

**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

BRUNCH COCKTAILS + LIBATIONS

- Georgia Peach Martini** Bellini-style. Svedka vodka, Cointreau, fresh peach + bubbles 7.9
- House-Made Bloody Mary** K.A.B.M. Absolut Citron, house-made Bloody Mary mix + seasonings. Finished with a kick! 7.5

STARTERS + SHARING

- ★ **Steamed Edamame** served with “Old Bay” seasoning 4.9
- Singapore Calamari** flash-fried with peppers + sweet spicy Asian sauce 9.3
- Thai Coconut Shrimp** 6 jumbos + sweet spicy sauce 8.9
- Maryland Crab Cakes** jumbo lump crab cakes + red remoulade sauce 12.3

SOUPS

- Corn Chowder + Lump Crab** with a hint of bacon cup 5.8 | bowl 6.6 (cup of Chowder with entrée 3)
- ★ **Authentic Lobster Bisque** with a hint of sherry cup 7.8 (cup of Bisque with entrée 5)

- Cajun Shrimp** goat cheese, onions, sweet bell peppers + creole sauce 9.7
- Garden Fresh** broccoli florets, onions, sweet bell peppers, tomatoes, Gruyère cheese + basil 8.9
- Egg White + Asparagus** grilled asparagus, tomatoes + Feta cheese 8.7

- Crème Brûlée French Toast** Grand Marnier + orange zest battered, served with whipped cream, fresh mint, strawberries + bacon 10.7
- Organic Whole Grain Oatmeal** topped with fresh seasonal berries + served with brown sugar 3.9

- 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 13.7

- Blackberry Sangria Press** (Serves 1-2) A signature sangria press infuses fresh orange, lemon, lime + blackberry to create a perfect Bonefish blend 9.5

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

- BFG Fish Sandwich** blackened, Parmesan-dusted + fully dressed on a lightly toasted brioche bun 11.5
- Half-Pound American Kobe Beef Burger**\* toasted brioche bun, fully dressed with sharp cheddar + special sauce 12.5 add bacon, avocado or mushrooms .9 each
- ★ **Blackened Baja Street Tacos** three fish tacos in a crispy wonton shell, finished with fresh romaine, mango salsa, lime crema + fresh herb pesto 12.7
- Fish + Chips** tempura-style with tartar, french fries 11.3
- ★ **Bang Bang Shrimp® Crispy Tacos** served street taco-style in three crispy wonton shells with fresh tomato, shredded lettuce + sour cream 12.3

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

- Chilean Sea Bass** 24.8
- Atlantic Salmon\*** 15.3
- Sea Scallops + Shrimp** 17.3
- Ahi Tuna Steak\*** 16.9
- Rainbow Trout** 16.5
- Tilapia** 15.3

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

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

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 “center cut” 6 oz 19.9
- The Angler’s Steak\*** 6 oz USDA Choice sirloin 15.3
- Fontina Chop\*** boneless pork chop, fontina cheese, garlic, prosciutto, mushroom marsala wine sauce 15.6

FRESH SIDES

- |                         |                 |
|-------------------------|-----------------|
| Garlic Whipped Potatoes | Jasmine Rice    |
| Potatoes Au Gratin      | Herbed Couscous |
| Steamed Broccoli        |                 |

DESSERTS

- Macadamia Nut Brownie** flourless brownie, raspberry sauce, vanilla ice cream, sprinkled with macadamia nuts 6.5
- Crème Brûlée** berries + whipped cream 6.9
- Key Lime Pie** roasted pecan crust 6.5

\*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.

★ Denotes items of Celebration



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

SPARKLING / BUBBLES

Crisp dry “Brut” or delicate strawberry and pear “Rose”

Chandon “Brut” Sparkling 187ml Split 11  
Chandon “Rose” Sparkling 187ml Split 12

WHITES / PINOT GRIGIO

Light, floral aromas with fruity mango & pineapple flavors

Beringer White Zinfandel, CA 5.7 / 21  
Jacob’s Creek Moscato, Australia 6.7 / 25  
Chateau Ste. Michelle Riesling, WA 7.2 / 27  
Sokol Blosser “Evolution” White Blend, OR 9.9 / 38  
Ecco Domani Pinot Grigio, Italy 6.7 / 25  
Masi Masianco Pinot Grigio/Verduzzo, Italy 7.9 / 30  
King Estate “Signature Collection” Pinot Grigio, OR 9.7 / 37  
Santa Margherita, Pinot Grigio, Alto Adige, Italy 12.5 / 48

SAUVIGNON BLANC

Herbal aromas with grapefruit, stone fruit accents

Merryvale “Starmont”, Napa Valley 8.9 / 34  
“Attitude” by Pascal Jolivet, France 9.9 / 38  
Kim Crawford, Marlborough, New Zealand 12.5 / 48

CHARDONNAY

Light oak, crisp flavor to full-bodied mouthfeels with hints of caramel

La Terre, CA 5.5  
William Hill, Central Coast 6.9 / 26  
J. Lohr “Riverstone”, Monterey 8.5 / 32  
Kendall Jackson “V.R.”, 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

PINOT NOIR

Earthy aromas with bright cherry, dark cherry fruit flavors

Concannon, CA 6.7 / 25  
10 Span, Santa Barbara County 100% Pinot Noir 8.5 / 32  
La Crema, Sonoma Coast 12.9 / 50  
“Lyric” by Etude, Santa Barbara 10.5 / 40  
Meiomi, Santa Barbara-Monterey-Sonoma Coast 11.5 / 44

REDS / BLENDS

Full-flavored with hints of blackberry, blueberry and pomegranate

Ménage à Trois Red Blend, CA 7.7 / 29  
Conundrum Red Blend, CA 9.9 / 38  
Villa Antinori “Super Tuscan” Red, Italy 11.5 / 44  
Dona Paula “Los Cardos” Malbec, Argentina 7.7 / 29  
Broquel Malbec, Mendoza, Argentina 8.9 / 34

MERLOT / CABERNET

Full-flavored with heavy backbone, black currant + deep cherry flavor

Sycamore Lane Merlot or Cabernet Sauvignon, CA 5.5  
Columbia Crest “Grand Estates” Merlot, WA 7.7 / 29  
Rodney Strong Merlot, Sonoma County 8.7 / 33  
Avalon Cabernet Sauvignon, CA 6.7 / 25  
Charles & Charles Cabernet Blend, Columbia Valley, WA 90 Points 8.2 / 31  
Louis Martini Cabernet Sauvignon, Sonoma Coast 9.5 / 36  
Francis Coppola Black Label Claret, CA 10.5 / 40  
Hess “Allomi” Cabernet Sauvignon, Napa Valley 14.5 / 56

SPECIAL RESERVE SELECTIONS

Indulge in grand flavors and majestic mouthfeels of superb selections

Perrier Jouet “Grand Brut” Champagne, France 68  
Eroica Riesling, Columbia Valley, WA 45  
Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand 55  
Cakebread Cellars Chardonnay, Napa Valley 68  
Estancia Meritage, Paso Robles 55  
Stags’ Leap Petite Syrah, Napa Valley 65  
Swanson Vineyards Merlot, Oakville, Napa Valley 55  
Hall Cabernet Sauvignon, Napa Valley 65  
Caymus “40th Anniversary” Cabernet Sauvignon, Napa Valley 89

SPIRIT-FREE

SPECIALTY 3.5

Fresh Blackberry Smash House-Made Lemonade

BOTTLED WATERS 2.9

Fiji (500 ml) San Pellegrino (500 ml)

vitaminwater<sup>CRACFALTY</sup> FLAVORS 2.8

XXX (Acai, Blueberry + Pomegranate) Zero Squeezed Lemonade

HONEST® ORGANIC ICED TEAS 2.8

Just Iced Tea Raspberry Iced Tea Just A Tad Sweet  
Classic Green Iced Tea Just A Tad Sweet

Coca-Cola BEVERAGES 2.8

Coke Coke Zero Diet Coke  
Cherry Coke Sprite Seagram’s Ginger Ale

HOT BEVERAGES

Numi Organic Hot Tea 2.8 Rainforest Alliance Bold Coffee 2.8  
Espresso 3.75 Cappuccino 3.75

MARTINIS

★ Winter White Cosmopolitan

Our best-selling guest favorite of the year!  
Reyka vodka, St. Germain Elderflower liqueur, white cranberry  
juice + fresh lime juice 7.9

Bonefish 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. Oceantrust.org

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

★ Cold Snap Cocktail - Blackberry Frost

served in a frozen glass made entirely of ice  
A frosty treat of Reyka vodka, Solerno blood orange liqueur, muddled  
blackberries + fresh lemon juice 8.5

Parker’s Margarita

Founder-Chris Parker’s Favorite  
Finished with fresh OJ + Grand Marnier 6.9  
Upgrade to Patrón +2.6

Patrón’s Perfect Cucumber Margarita

Patrón Silver, fresh lime + English cucumber. Topped with a hint of  
St. Germain Elderflower liqueur + rimmed with salt + pepper for a  
perfect finish. 8.9

Modern Mojito

A classic favorite of Ernest Hemingway with a modern twist. Pyrat amber rum,  
homemade fresh mint simple syrup, a hint of orange + Grand Marnier 8

Signature Red or White Sangria

Choice of Blackberry Red or Sparkling Mango White 5.5

BEERS

DRAFTS

Bud Light 3.7  
Blue Moon 5  
Leinenkugel Seasonal 4.6

CRAFT / SPECIALTY

Sam Adams Boston Lager (4.8%) 4.9  
Fat Tire Amber Ale (5.3%) 4.9  
Omission Pale Ale (5.8%) gluten-free 4.9  
Sierra Nevada “Torpedo Extra IPA” (7.2%) 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

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