



BRUNCH

SIGNATURE STARTERS

- NEW

Bang Bang Shrimp* crispy, tossed in a creamy, spicy sauce 9.7
- NEW

Cold Snap Fresh Ceviche*
served in a frozen glass made entirely of ice
chilled bay scallops, shrimp, fresh fish, vegetables, avocado, cucumber, jalapeño, citrus, cilantro + warm tortilla chips 7.9
- 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

- ENDLESS BUBBLES BRUNCH 19.9**
your choice of Omelet, Brunch Favorite or Eggs Benedict + Endless Bellinis, Mimosas or Blackberry Sangria

- 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

- Endless Bubbles** Peach Bellini, freshly squeezed Passion Fruit Mimosa or Traditional Mimosa with any entrée 12 / by the glass 6

- Endless Sangria Press** a signature sangria press infuses fresh orange, lemon, lime + blackberry to create a perfect Bonefish blend with any entrée 12 / by the glass 5.5

STARTERS + SHARING

- NEW

Twisted Edamame Hummus topped with a roasted tomato relish + pepitas, served with crispy flatbread chips 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*)
- Roasted Tomato + Red Pepper Soup** cup 4.8 | bowl 5.6 (*cup of Soup with entrée 2*)

- 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

- Georgia Peach Martini** Bellini-style. Svedka vodka, Cointreau, fresh peach + bubbles 7.9

- 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

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

- BFG Fish Sandwich** 6 oz tilapia fillet, 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
- 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 tartar, french fries 11.3

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

- NEW

Chilean Sea Bass 27.3 / 24.8 sm
- Atlantic Salmon*** 17.8 / 15.3 sm
- Sea Scallops + Shrimp** 17.3
- NEW

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:

- NEW

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 / 8 oz 22.9
- 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**
- French Green Beans**
- Potatoes Au Gratin**

- Steamed Broccoli**

- NEW

Jasmine Rice
- Herbed Couscous**

DESSERTS

- Key Lime Pie** roasted pecan crust 6.5
- Crème Brûlée** berries + whipped cream 6.9
- NEW

Sangria Flatbread brioche flatbread topped with a berry sangria preserve, mascarpone cheese, candied pecans + drizzled with a creamy wine custard sauce 5.5
- Jen's Jamaican Coconut Pie** creamy custard, rum sauce + whipped cream 6.9

*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.

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

NEW

SPARKLING / BUBBLES

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

Chandon “Brut” Sparkling 187ml Split 10

Chandon “Rose” Sparkling 187ml Split 11

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 / 26

Sokol Blosser “Evolution” White Blend, OR 9.9 / 38

Ecco Domani Pinot Grigio, Italy 6.7 / 25

Masi Masianco Pinot Grigio/Verduzzo, Italy 8.2 / 31

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 / 46

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

NEW 10 Span, Santa Barbara County 100% Pinot Noir 8.5 / 32

La Crema, Sonoma Coast 12.9 / 50

NEW “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 7.9 / 30

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 7.9 / 30

Rodney Strong Merlot, Sonoma County 8.9 / 34

Avalon Cabernet Sauvignon, CA 6.7 / 25

NEW Charles & Charles Cabernet Blend, Columbia Valley, WA 90 Points 8.2 / 31

Louis Martini Cabernet Sauvignon, Sonoma Coast 9.7 / 37

Dona Paula Estates Cabernet Sauvignon, Argentina 9 / 34

Francis Coppola Black Label Claret, CA 10.5 / 40

Hess “Allomi” Cabernet Sauvignon, Napa Valley 14.5 / 56

NEW 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 42

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 67

Swanson Vineyards Merlot, Oakville, Napa Valley 48

Hall Cabernet Sauvignon, Napa Valley 68

NEW 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)

NEW vitamin^{CRACELY}water. FLAVORS 2.8

XXX (Acai, Blueberry + Pomegranate) Zero Squeezed Lemonade

NEW 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

NEW Fresh Pear Martini

Freshly muddled pears, Absolut Pear vodka, St.Germain Elderflower liqueur + fresh lemon juice. Garnished with an edible flower for fall fun! 8.5

Fresh Apple Martini

Fall apples, vodka + a touch of honey. Topped with a hint of cinnamon. 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 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

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 + Grand Marnier. 8

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

NEW 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