BONEFISH GRILL®

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 9.5

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 each .5

★ **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

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

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

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

Maryland Crab Cakes jumbo lump cakes + red remoulade 12.3

Thai Coconut Shrimp 6 jumbos + sweet spicy sauce 8.9

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 .5 each

Bang Bang Shrimp® Tacos three warm tortillas, Bang Bang Shrimp, lettuce, tomatoes + sour cream 12.9

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

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

★ **Chilean Sea Bass** 27.3 / 24.8 sm

Atlantic Salmon* 17.8 / 15.3 sm

Sea Scallops + Shrimp 17.3

Rainbow Trout 16.5

Tilapia 15.3

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 + 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

Fontina Chop* boneless pork chop, fontina cheese, garlic, prosciutto, mushroom marsala wine sauce 15.6

★ **Tilapia Imperial** stuffed with shrimp, scallops, crab meat, Gruyere cheese, Parmesan cheese + lemon caper butter 18.3

Filet Mignon* USDA Choice "center cut" 6 oz 19.9 / 8 oz 22.9 add Garlic Gorgonzola butter 1.5

The Angler's Steak* USDA Choice sirloin 6 oz 15.3 / 11 oz 18.3

FRESH SIDES

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

DESSERTS

Macadamia Nut Brownie flourless brownie, raspberry sauce, vanilla ice cream, sprinkled with macadamia nuts 6.5

★ **Key Lime Pie** roasted pecan crust 6.5

Crème Brûlée berries + whipped cream 6.9

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.*

Gluten-Free Menu Available

★ 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 7.2 / 27
Eroica Riesling, Columbia Valley, WA 45
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, Italy 12.5 / 48

SAUVIGNON BLANC

Merryvale "Starmont", Napa Valley 8.7 / 33
"Attitude" by Pascal Jolivet, France 9.9 / 38
Kim Crawford, Marlborough, New Zealand 12.5 / 48
Cloudy Bay, Marlborough, New Zealand 50

CHARDONNAY

La Terre, CA 5.5
William Hill, Central Coast 6.9 / 26
J. Lohr "Riverstone", Monterey 8.5 / 32
Kendall Jackson, 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, Napa Valley 65

SPARKLING

Caposaldo "Brut" Prosecco, Veneto, Italy 8.5 / 32
Perrier Jouet "Grand Brut", France 68

PINOT NOIR

Concannon, CA 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 7.7 / 29
Conundrum Red Blend, CA 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 65

MERLOT / CABERNET

Sycamore Lane Merlot or Cabernet Sauvignon, CA 5.5
Columbia Crest "Grand Estates" Merlot, WA 7.5 / 28
Rodney Strong Merlot, Sonoma County 8.9 / 34
Swanson Vineyards Merlot, Oakville, Napa Valley 55
Avalon Cabernet Sauvignon, CA 6.7 / 25
Hayman & Hill Reserve Cabernet, Paso Robles 7.9 / 30
Louis Martini Cabernet Sauvignon, Sonoma Coast 8.9 / 34
Francis Coppola Black Label Claret, CA 10.5 / 40
Hess "Allomi" Cabernet Sauvignon, Napa Valley 14.5 / 56
Hall Cabernet Sauvignon, Napa Valley 65

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 water Flavors
Vitamin Water XXX *(Acai, Blueberry & Pomegranate)* 2.8
Vitamin Water Zero Squeezed Lemonade 2.8

NEW HONEST Organic 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-Cola Beverages
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

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. 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 floater 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

BEERS

DRAFTS

Bud Light 3.7
Blue Moon 5
Sam Adams Seasonal 5

CRAFT / SPECIALTY

Sam Adams Boston Lager (4.8%) 5
Fat Tire Amber Ale (5.3%) 5

DOMESTIC CLASSICS

Michelob Ultra (4.1%) 4
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* 4

IMPORTS

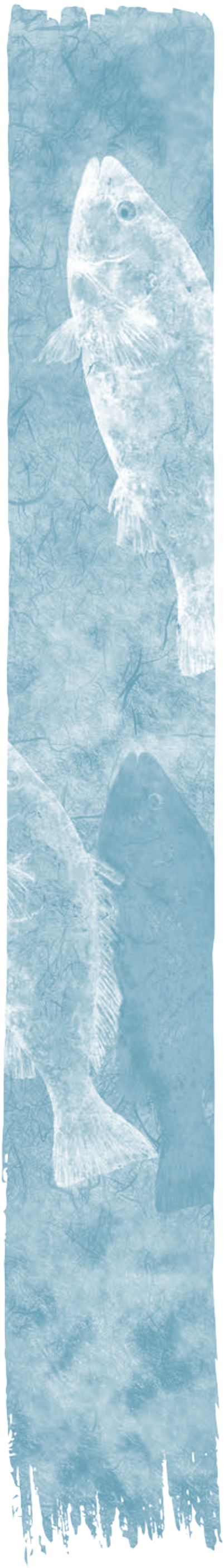
Guinness 14.9 oz (4.2%) 5.3
Newcastle (4.5%) 4.7
Corona Extra (4.6%) 4.7
Heineken (5.4%) 4.7
Stella Artois (5.5%) 5

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

Popular guest choice

BONEFISH GRILL®