



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 and lime, and blackberry to create a perfect Bonefish blend
with any entrée 12 by the glass 5.5

★ **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

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 9.7
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*

ENDLESS BUBBLES BRUNCH 19.9

your choice of Omelet, Brunch Favorite or Eggs Benedict, and Endless Bellinis, Mimosas or Blackberry Sangria

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 13.1
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 12.5
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

GRILLED FISH ~ over our wood-burning grill ~

Served with a fresh seasonal vegetable + your choice of one side item

★ **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

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 15.6

★ **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

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

★ Popular Guest Choice

Gluten-Free Menu Available

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. Visit them at 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 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 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%	4.3
Bud Light	4.2%	3.9
Coors Light	4.2%	3.9
Guinness 14.9 oz	4.2%	5.6
Miller Lite	4.2%	3.9
Newcastle	4.5%	5
Corona Extra	4.6%	5
Sam Adams Boston Lager	4.8%	5.4
Budweiser	5%	3.9
Brooklyn Lager	5.2%	5.4
Heineken	5.4%	5
Stella Artois	5.5%	5.4
Dogfish Head 60 Minute IPA	6%	5.6
Victory Golden Monkey Belgian Tripel	9.5%	5.4
O’Doul’s	Non-Alcoholic	4.3

DRAFTS

Coors Light	4
Blue Moon	5.4
Sam Adams Seasonal	5.4

WINES

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

WHITES OF INTEREST

Beringer White Zinfandel	5.7/21
Jacob’s Creek Moscato, Australia	6.7/25
Chateau Ste. Michelle Riesling, Washington	7/26
Eroica Riesling, Columbia Valley, WA	42
Sokol Blosser “Evolution” White Blend, Oregon	9.9/38

PINOT GRIGIO

Ecco Domani, Italy	6.7/25
Masi Masianco Pinot Grigio/Verduzzo, Italy	8.2/31
King Estate “Signature Collection”, Oregon	9.7/37
Santa Margherita, 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	5.5
William Hill, Central Coast	6.9/26
J. Lohr “Riverstone”, Monterey	8.5/32
Kendall Jackson “V.R.”	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 OF INTEREST

Ménage à Trois Red Blend	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

Sycamore Lane	5.5
Columbia Crest “Grand Estates”, Washington	7.9/30
Rodney Strong, Sonoma County	8.9/34
Swanson Vineyards, Oakville, Napa Valley	48

CABERNET SAUVIGNON

Sycamore Lane	5.5
Avalon	6.7/25
Louis Martini, Sonoma Coast	9.7/37
Francis Coppola Black Label Claret	10.5/40
Hess “Allomi”, Napa Valley	14.5/56
Hall, Napa Valley	68

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

We proudly sell  products. Our coffee is Rainforest Alliance Certified™

Gluten-Free Menu Available

