



Join us every Sunday for
Brunch at 11am. Try our variety of
Eggs Benedicts, Crème Brûlée
French Toast and Mimosas!

LUNCH

STARTERS + SHARING

- ★ **Bang Bang Shrimp**® crispy, tossed in a creamy, spicy sauce 10.4
- Twisted Edamame Hummus** topped with a roasted tomato relish, pepitas, drizzle of olive oil + served with crispy flatbread chips 4.9
- Roasted Tomato + Red Pepper Soup** Cup 3.5 | Bowl 4.5 add a cup to any entrée 2.2
- Corn Chowder + Lump Crab** with a hint of bacon Cup 4.5 | Bowl 5.5 add a cup to any entrée 3.2
- 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**® Flatbread mozzarella cheese, crispy shrimp, cilantro + a creamy, spicy sauce 9.4

LUNCH COMBINATIONS

- 1** Cup of Soup + House or Caesar Salad 6.9
- 2** Cup of Soup or House or Caesar Salad + 1/2 Chicken Wrap 7.9
- 3** Cup of Soup or House or Caesar Salad + Two BFG Soft Tacos herb-grilled chicken, tilapia or filet mignon 8.9

MIX + MATCH ENTRÉE SALADS

[All Entrée Salads are served with dressing on the side except our classically tossed Caesar Salad]

- | | |
|--|---------------------------------------|
| Bonefish House Salad hearts of palm, Kalamata olives, tomatoes, citrus herb vinaigrette 5.9 | Add Seafood, Steak or Chicken: |
| Classic Caesar Salad house-made garlic croutons 6.5 | Herb-Grilled Chicken 4 |
| Florida Cobb Salad avocado, mango, tomatoes, Danish Blue, citrus herb vinaigrette 7.9 | Wood-Grilled Shrimp 5 |
| BFG Asian Salad sweet peppers, snow peas + Miso vinaigrette 6.9 | Wood-Grilled Salmon 6 |
| ★ Cilantro Lime Salad roasted corn, black beans, Feta, grape tomatoes, red onion, tortilla strips + cilantro lime vinaigrette 7.5 | Ahi Tuna 7 |
| | Sirloin Steak 7 |

HAND HELDS

[Served with your choice of our house-made Parmesan fries, pesto couscous salad or Asian slaw]

- BFG Fish Sandwich** 6 oz tilapia fillet, Parmesan-dusted + fully dressed on a lightly toasted brioche bun 9.5
- Lily's Chicken Wrap** goat cheese, wood-grilled chicken, sun-dried tomatoes + artichoke pesto 8.5
- BFG Soft Tacos** three warm tortillas, mango salsa, lime crema + shredded lettuce herb-grilled chicken 8.9 | tilapia 9.5 | filet mignon 9.9
- ★ **Bang Bang Shrimp**® **Po Boy** crispy shrimp tossed in a creamy, spicy sauce with lettuce, tomato + Asian cucumbers 9.9
- American Kobe Beef Burger** from Kay Ranch, TX, custom ground, toasted brioche bun, fully dressed + special sauce 8.9 | double 11.9 choice of aged American Cheddar cheese, Fontina cheese, Danish Blue cheese or Applewood smoked bacon .9 each
- Surf + Turf Burger** Bang Bang Shrimp®, American Kobe Beef, served on a toasted brioche bun, fully dressed + special sauce 12.9
- Bang Bang Shrimp**® Tacos three warm tortillas, Bang Bang Shrimp, lettuce, tomatoes + sour cream 9.9

ENTRÉES

[Select entrées served with your choice of our house-made Parmesan fries, pesto couscous salad or Asian slaw]

- Grilled Fresh Fish of the Day** with choice of side + served with your choice of a Signature Sauce: Mango Salsa or Herb Pesto 14.9
- Maryland-Style Jumbo Lump Crab Cakes** jumbo lump cakes + red remoulade with choice of side small 11.9 | large 14.9
- ★ **Lily's Salmon** goat cheese, spinach, artichoke hearts, lemon basil sauce with choice of side 13.9
- Wood-Grilled Filet Mignon** mushrooms, blistered tomatoes + Applewood smoked bacon with choice of side 16.9
- Spring Basil Fettuccine** artichoke pesto, asparagus, peppers, tomatoes, white wine cream sauce + Parmesan cheese 7.9 add herb-grilled chicken 4 | wood-grilled shrimp 5 | wood-grilled salmon 6
- Fish + Chips** tempura-style with house-made tartar + Parmesan fries 8.9

DESSERTS

- ★ **Key Lime Pie** roasted pecan crust 3.5
- Seasonal Cheesecake** with a sweet peach + brown sugar sauce, topped with whipped cream 3.5
- Jen's Jamaican Coconut Pie** creamy custard, rum sauce + whipped cream 3.9

WINES

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

WHITES / PINOT GRIGIO

- Beringer White Zinfandel, CA 6.5 / 24
- Jacob’s Creek Moscato, Australia 7 / 26
- Chateau Ste. Michelle Riesling, WA 8 / 30
- Eroica Riesling, Columbia Valley, WA 49
- Sokol Blosser “Evolution” White Blend, OR 9.5 / 36
- Ecco Domani Pinot Grigio, Italy 7.5 / 28
- King Estate “Signature Collection” Pinot Grigio, OR 9.9 / 38
- Santa Margherita Pinot Grigio, Alto Adige, Italy 13.5 / 52

SAUVIGNON BLANC

- Merryvale “Starmont”, Napa Valley 8.9 / 34
- “Attitude” by Pascal Jolivet, France 10.5 / 40
- Kim Crawford, Marlborough, New Zealand 13 / 50
- Cloudy Bay, Marlborough, New Zealand 65

CHARDONNAY

- La Terre, CA 6
- William Hill, Central Coast 7.2 / 27
- J. Lohr “Riverstone”, Monterey 8.9 / 34
- Kendall Jackson “V.R.”, CA 9.9 / 38
- Coppola “Director’s Cut”, Russian River 11 / 42
- Chalk Hill, Sonoma Coast 13 / 50
- Sonoma-Cutrer, Russian River Ranches 15 / 58
- Cakebread Cellars, Napa Valley 70

SPARKLING

- Caposaldo “Brut” Prosecco, Veneto, Italy 9 / 34
- Perrier Jouet “Grand Brut”, France 68

PINOT NOIR

- Concannon, CA 7.5 / 28
- Bearboat, CA 9.9 / 38
- La Crema, Sonoma Coast 13.5 / 52
- Meiomi, Santa Barbara-Monterey-Sonoma Coast 12 / 46

REDS / BLENDS

- Ménage à Trois Red Blend, CA 8 / 30
- Conundrum Red Blend 11.5 / 44
- Villa Antinori “Super Tuscan” Red, Italy 13 / 50
- Estancia Meritage, Paso Robles 65
- Dona Paula “Los Cardos” Malbec, Argentina 8.9 / 34
- Broquel Malbec, Mendoza, Argentina 9.5 / 36
- Stags’ Leap Petite Syrah, Napa Valley 75

MERLOT / CABERNET

- Sycamore Lane Merlot or Cabernet Sauvignon, CA 6
- Columbia Crest “Grand Estates” Merlot, WA 7.9 / 30
- Rodney Strong Merlot, Sonoma County 9.5 / 36
- Swanson Vineyards Merlot, Oakville, Napa Valley 55
- Avalon Cabernet Sauvignon, CA 7 / 26
- Louis Martini Cabernet Sauvignon, Sonoma Coast 9.9 / 38
- Francis Coppola Black Label Claret, CA 11 / 42
- Hess “Allomi” Cabernet Sauvignon, Napa Valley 15 / 58
- Hall Cabernet Sauvignon, Napa Valley 70

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 vitaminwaterFlavors

- Vitamin Water XXX (Acai, Blueberry & Pomegranate) 2.85
- Vitamin Water Zero Squeezed Lemonade 2.85

NEW HONESTOrganic Iced Tea

- Just Iced Tea 2.85
- Raspberry Iced Tea Just A Tad Sweet 2.85
- Classic Green Iced Tea Just A Tad Sweet 2.85

Coca-ColaBeverages

- Coke 2.85
- Coke Zero 2.85
- Diet Coke 2.85
- Cherry Coke 2.85
- Sprite 2.85
- Seagram’s Ginger Ale 2.85

Hot Beverages

- Numi ORGANIC Hot Tea 2.85
- RAINFOREST ALLIANCE Bold Coffee 2.85
- 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 8.2

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 8.5

Cosmopolitan

Yep, it’s the traditional Cosmo. But we make it better! 8.5

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! 8.5

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 5.2
- Sam Adams Seasonal 5.2

CRAFT / SPECIALTY

- Sam Adams Boston Lager (4.8%) 5.2
- Fat Tire Amber Ale (5.3%) 5.2

DOMESTIC CLASSICS

- Michelob Ultra (4.1%) 4
- Bud Light (4.2%) 3.7
- Coors Light (4.2%) 3.7
- Miller Lite (4.2%) 3.7
- Budweiser (5%) 3.7
- O’Doul’s non-alcoholic 4

IMPORTS

- Guinness 14.9 oz (4.2%) 5.5
- Newcastle (4.5%) 4.8
- Corona Extra (4.6%) 4.8
- Heineken (5.4%) 4.8
- Stella Artois (5.5%) 5.2

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

