



LUNCH

Celebrate

STARTERS + SHARING

- Bang Bang Shrimp® crispy, tossed in a creamy, spicy sauce 10.5
- ★ Steamed Edamame served with "Old Bay™" seasoning 4.9
- ★ BFG Imperial Dip creamy with crab meat, shrimp + scallops served with crispy flatbread chips 9.9
- ★ Roasted Mushroom Flatbread topped with Mozzarella cheese, white wine cream sauce, sage leaves + truffle aioli 9.5
- Corn Chowder + Lump Crab with a hint of bacon cup 5.3 | bowl 6.3 (cup of Chowder with entrée 3.4)

LUNCH COMBINATIONS

- 1

Cup of Soup + House or Caesar Salad 8.2
- 2

Cup of Soup or House or Caesar Salad + 1/2 Chicken Wrap 9.2
- 3

Cup of Soup or House or Caesar Salad + Two BFG Crispy Street Tacos herb-grilled chicken, blackened baja fish or filet mignon* 10.2

MIX + MATCH ENTRÉE SALADS

- Bonefish House Salad** hearts of palm, Kalamata olives, tomatoes, citrus herb vinaigrette 6.5

Classic Caesar Salad house-made garlic croutons 7.1

Florida Cobb Salad avocado, mango, tomatoes, Danish Blue, citrus herb vinaigrette 8.5

BFG Asian Salad sweet peppers, snow peas + Miso vinaigrette 7.5

Cilantro Lime Salad roasted corn, black beans, Feta, grape tomatoes, red onion, tortilla strips + cilantro lime vinaigrette 8.1
- Add Seafood, Steak or Chicken:*

Herb-Grilled Chicken 4

Wood-Grilled Shrimp 5

Wood-Grilled Salmon* 6

Ahi Tuna* 7

NY Strip Tataki* 7

HAND HELDS

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

- BFG Fish Sandwich** blackened, Parmesan-dusted + fully dressed on a lightly toasted brioche bun 10.5
- Lily's Chicken® Wrap** goat cheese, wood-grilled chicken, sun-dried tomatoes + artichoke pesto 9.5
- ★ **BFG Crispy Street Tacos** three tacos in a crispy wonton shell, finished with fresh romaine, mango salsa, lime crema + fresh herb pesto herb-grilled chicken 9.5 | blackened baja fish 9.7 | filet mignon* 10.1
- Bang Bang Shrimp® Po Boy** crispy shrimp tossed in a creamy, spicy sauce with lettuce, tomato + Asian cucumbers 10.9
- American Kobe Beef Burger*** toasted brioche bun, fully dressed + special sauce 10.5 | double 13.5 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, with sharp cheddar + special sauce 13.5
- Fish + Chips** tempura-style with tartar, french fries 9.9
- ★ **Bang Bang Shrimp® Crispy Tacos** served street taco-style in three crispy wonton shells with fresh tomato, shredded lettuce + sour cream 10.3

ENTRÉES

[Select entrées served with your choice of our house-made french 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 15.7
- Maryland-Style Jumbo Lump Crab Cakes** jumbo lump crab cakes + red remoulade sauce with choice of side 15.7
- Lily's Salmon*** goat cheese, spinach, artichoke hearts, lemon basil sauce with choice of side 14.7
- Wood-Grilled Filet Mignon*** mushrooms, blistered tomatoes + Applewood smoked bacon with choice of side 17.7
- ★ **Basil Fettuccine** rustic ribbons of pasta infused with hints of basil, tossed with a pesto white wine cream sauce, red bell peppers, zucchini, yellow squash + light Parmesan 8.8 add herb-grilled chicken 4 | wood-grilled shrimp 5 | wood-grilled salmon* 6

DESSERTS

- Macadamia Nut Brownie** flourless brownie, raspberry sauce, vanilla ice cream, sprinkled with macadamia nuts 6.9
- Crème Brûlée** berries + whipped cream 7.3
- Key Lime Pie** roasted pecan crust 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.*

★ 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 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
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 7.9 / 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
Charles & Charles Cabernet Blend, Columbia Valley, WA 90 Points 8.2 / 31
Louis Martini Cabernet Sauvignon, Sonoma Coast 9.7 / 37
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 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
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)

vitamin^{CRACER}water. FLAVORS 2.85

XXX (Acai, Blueberry + Pomegranate) Zero Squeezed Lemonade

HONEST® ORGANIC ICED TEAS 2.85

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

***Coca-Cola* BEVERAGES** 2.85

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

HOT BEVERAGES

Numi Organic Hot Tea 2.85 Rainforest Alliance Bold Coffee 2.85
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! 8.5

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

★ **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 8.2

Signature Red or White Sangria

Choice of Blackberry Red or Sparkling Mango White 5.5

BEERS

DRAFTS

Bud Light 3.9
Blue Moon 5.3
Sam Adams Seasonal 5.3

CRAFT / SPECIALTY

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

DOMESTIC CLASSICS

Michelob Ultra (4.1%) 4.2
Bud Light (4.2%) 3.9
Coors Light (4.2%) 3.9
Miller Lite (4.2%) 3.9
Budweiser (5%) 3.9
O'Doul's *non-alcoholic* 4.2

IMPORTS

Guinness 14.9 oz (4.2%) 5.5
Newcastle (4.5%) 4.9
Corona Extra (4.6%) 4.9
Heineken (5.4%) 4.9
Stella Artois (5.5%) 5.3

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