



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

LUNCH

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
- Roasted Tomato + Red Pepper Soup** Cup 3.5 | Bowl 4.5 add a cup to any entrée 2
- Corn Chowder + Lump Crab** with a hint of bacon Cup 4.5 | Bowl 5.5 add a cup to any entrée 3
- Bang Bang Shrimp® Flatbread** mozzarella cheese, crispy shrimp, cilantro + a creamy, spicy sauce 8.9

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

Classic Caesar Salad house-made garlic croutons 6.5

Florida Cobb Salad avocado, mango, tomatoes, Danish Blue, citrus herb vinaigrette 7.9

BFG Asian Salad sweet peppers, snow peas + Miso vinaigrette 6.9

★ **Cilantro Lime Salad** roasted corn, black beans, Feta, grape tomatoes, red onion, tortilla strips + cilantro lime vinaigrette 7.5
- Add Seafood, Steak or Chicken:**

Herb-Grilled Chicken 4

Wood-Grilled Shrimp 5

Wood-Grilled Salmon* 6

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 .5 each
- Surf + Turf Burger*** Bang Bang Shrimp®, American Kobe Beef, served on a toasted brioche bun, fully dressed + special sauce 12.5
- 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

*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

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 WaterFlavors

- 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

