



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 9.9
- 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
- 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 12.7
- 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 5.7 / 21
- Jacob’s Creek Moscato, Australia 6.7 / 25
- Chateau Ste. Michelle Riesling, WA 7 / 26
- Eroica Riesling, Columbia Valley, WA 42
- 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

- 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, 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
- Cakebread Cellars, Napa Valley 68

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 7.9 / 30
- 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 67

MERLOT / CABERNET

- 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
- Swanson Vineyards Merlot, Oakville, Napa Valley 48
- Avalon Cabernet Sauvignon, CA 6.7 / 25
- 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
- Hall Cabernet Sauvignon, Napa Valley 68

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 vitaminwater^{CRACFALL}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^{CRACFALL} 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

- Coors Light 4
- Blue Moon 5.4
- Sam Adams Seasonal 5.4

CRAFT / SPECIALTY

- Brooklyn Lager (5.2%) 5.4
- Sam Adams Boston Lager (4.8%) 5.4
- Dogfish Head 60 Minute IPA (6%) 5.6
- Victory Golden Monkey Belgian Tripel (9.5%) 5.4

DOMESTIC CLASSICS

- Michelob Ultra (4.1%) 4.3
- 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 4.3

IMPORTS

- Guinness 14.9 oz (4.2%) 5.6
- Newcastle (4.5%) 5
- Corona Extra (4.6%) 5
- Heineken (5.4%) 5
- Stella Artois (5.5%) 5.4

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

