



# DESSERTS

# Macadamia Nut Brownie

flourless brownie, raspberry sauce, vanilla ice cream. sprinkled with macadamia nuts 6.5

## **Key Lime Pie**

roasted pecan crust 6.5

## OREO® Cookies + Cream

## Flatbread

brioche flatbread topped with chocolate ganache, whipped cream + sprinkled with OREO\* cookie pieces 5.5

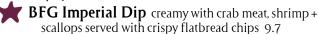
## Crème Brûlée

berries + whipped cream 6.9

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#### SIGNATURE STARTERS

**Bang Bang Shrimp**<sup>®</sup> crispy, tossed in a creamy, spicy sauce 10.4



Ahi Tuna Sashimi\* premium sushi grade, sesame-seared rare with wasabi + pickled ginger regular 10.9 | large 16.9

Mussels Josephine® (PEI) tomatoes, red onion, garlic, basil + lemon wine sauce regular 9.7 | large 10.9

#### SOUPS

**Corn Chowder + Lump Crab** with a hint of bacon cup 6.2 | bowl 7 (cup of Chowder with entrée 3.2)

**Authentic Lobster Bisque** with a hint of sherry cup 8.2 (cup of Bisque with entrée 5.2)

### STARTERS + SHARING

Wagyu Beef + Ginger Potstickers pan-seared with crispy onions, Thai peppers + soy sauce 8.5

**Steamed Edamame** served with "Old Bay"" seasoning 4.9

> **Singapore Calamari** flash-fried with peppers + sweet spicy Asian sauce 9.7

**NY Strip Tataki**\* USDA Choice NY Strip, seared + thinly sliced, served with Thai peppers + mustard soy sauce 10.7

Thai Coconut Shrimp 6 jumbos + sweet spicy sauce 9.7

Maryland Crab Cakes jumbo lump crab cakes + red remoulade sauce 12.7

**Roasted Mushroom Flatbread** topped with Mozzarella cheese, white wine cream sauce, sage leaves + truffle aioli 9.4

## GREENS [Bonefish House Salad or Classic Caesar Salad with entrée 3.1]

**Tay's Wedge Salad** tomatoes, Danish Blue crumbles, chives, crispy onions + Blue cheese dressing 6.5 (with entrée 4.5) Bonefish House Salad hearts of palm, Kalamata olives, tomatoes, citrus herb vinaigrette chicken 11.9 | shrimp 12.9 | salmon\* 13.9 add Danish Blue or Feta 1.5

Classic Caesar Salad house-made garlic croutons chicken 12.3 | shrimp 13.3 | salmon\* 14.3

Florida Cobb Salad grilled chicken, avocado, mango, tomatoes, Danish Blue, citrus herb vinaigrette 12.3

Cilantro Lime Shrimp Salad roasted corn, black beans, Feta, grape tomatoes, red onion, tortilla strips + cilantro lime vinaigrette 13.3

## HAND HELDS | burgers + tacos served with fresh greens or house-made chips ]

# Half-Pound American Kobe Beef Burger\*

toasted brioche bun, fully dressed with sharp cheddar + special sauce 12.9



**Lobster Grilled Cheese** cheddar, smoked mozzarella, North Atlantic lobster chunks, with fresh greens + lobster bisque 14.5

**Fish + Chips** tempura-style with tartar, french fries 11.5

Bang Bang Shrimp® Crispy Tacos served street taco-style in three crispy wonton shells with fresh tomato, shredded lettuce + sour cream 12.5

### BOWLS

**Spicy Tuna**\* premium sushi grade, sesame-seared rare, avocado, sweet chile sauce, jasmine rice + passion fruit



**Teriyaki** tender-marinated chicken served on a bed of fried rice, topped with fresh mango salsa, chopped peanuts + drizzled lightly with peanut sauce 12.3

Shrimp Pad Thai rice noodles, green onions, peanuts, egg + traditional Pad Thai sauce 12.5

Fire Roasted Vegetables seasonally fresh selections + pearl couscous with herb pesto dipping sauce 10.9 with wood-grilled shrimp 13.9 | with herb-grilled chicken 12.3

## WOOD-GRILLED FISH [with a fresh seasonal vegetable + choice of one fresh side]

Wild Mahi Mahi 17.2

Chilean Sea Bass 28.9/25.4 sm Atlantic Salmon\* 18.2/15.7 sm

Sea Scallops + Shrimp 17.5

Ahi Tuna Steak\* 17.3 **Rainbow Trout** 17.3

Tilapia 15.7

**Cold Water Lobster Tails** steamed + served with butter for dipping 28.5

Enjoy your fish with a fresh-grilled lemon or choose from one of our Signature Sauces:

Lime Tomato Garlic Mango Salsa

Herb Pesto

Pan Asian Sauce

Lemon Butter

Oscar-Style (add 4)

## WOOD-GRILLED STEAKS + CHOPS [ with a fresh seasonal vegetable + choice of one fresh side ]

**Filet Mignon**\* USDA "center cut" 6 oz 19.9 / 8 oz 22.9

**Rib-Eye Steak**\* 13 oz USDA Choice rib-eye 24.9

**Sirloin**\* + **Crab Cake Dinner** 6 oz "center cut" sirloin,

Maryland style crab cake 19.9 upgrade to filet mignon\* add 6

**The Angler's Steak**\* 6 oz USDA Choice sirloin 15.9

**Fontina Chop**\* boneless pork chop, fontina cheese, garlic, prosciutto, mushroom marsala wine sauce 15.9 Steaks served with your choice of:

Béarnaise

Peppercorn Sauce White Truffle Butter

Creamy Mushroom + Bacon Sauce

## SAUTEED + BAKED

Lily's Chicken® goat cheese, spinach, artichoke hearts, lemon basil sauce, fresh seasonal vegetable + choice of one fresh side 14.7 **Pecan Parmesan Crusted Rainbow Trout** artichoke hearts, fresh basil, lemon butter, fresh seasonal vegetable + choice of one fresh side 18.3

Tilapia Imperial stuffed with shrimp, scallops, crab meat, lemon caper butter, fresh seasonal vegetable + choice of one fresh side 18.7 **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 9.9 add herb-grilled chicken 4 | wood-grilled shrimp 5 | wood-grilled salmon\* 6

# FRESH SIDES

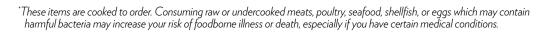
Garlic Whipped Potatoes Potatoes Au Gratin Steamed Broccoli Herbed Couscous **Jasmine Rice** 

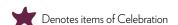
## DELUXE SIDES

White Truffle Mac + Cheese (with entrée 4)

Crab Fried Rice (with entrée 4)

' Porcini Mushroom Ravioli (with entrée 3) Steamed Asparagus (with entrée 3)





#### SPARKLING / BUBBLES

Crisp dry "Brut" or delicate strawberry and pear "Rose"

Chandon "Brut" Sparkling 187ml Split 13 Chandon "Rose" Sparkling 187ml Split 14

### WHITES / PINOT GRIGIO

Light, floral aromas with fruity mango & pineapple flavors

Copperidge White Zinfandel, CA 5.7

Beringer White Zinfandel, CA 7.7 / 29

Jacob's Creek Moscato, Australia 7.5 / 28

Washington Hills Late Harvest Riesling, WA 8.5 / 32

**Sokol Blosser "Evolution"** White Blend, OR 12 / 46

Avia Pinot Grigio 6.7 / 25

99 Vines Pinot Grigio 7.5 / 28

Ecco Domani Pinot Grigio, Italy 8.7 / 33

Santa Margherita, Pinot Grigio, Alto Adige, Italy 13 / 50

#### SAUVIGNON BLANC

Herbal aromas with grapefruit, stone fruit accents

Seaglass, Santa Barbara 8.5 / 32

Starborough, Marlborough, New Zealand 12.5 / 48

### CHARDONNAY

Light oak, crisp flavor to full-bodied mouthfeels with hints of caramel Copperidge, CA 5.5

Penfold's "Rawson's Retreat", Australia 6.9 / 26

William Hill, Central Coast 8.2 / 31

Hess, Monterey 9.7 / 37

Kendall Jackson "V.R.", CA 12.2 / 47

Markham, Napa Valley 14.5 / 56

Merryvale "Starmont", Napa Valley 15.5 / 60

#### PINOT NOIR

Earthy aromas with bright cherry, dark cherry fruit flavors

**Concannon**, CA 8.7 / 33

Mark West, CA 9.7 / 37

10 Span, Santa Barbara County 100% Pinot Noir 11.5 / 44

La Crema, Sonoma Coast 14.5 / 56

"Lyric" by Etude, Santa Barbara 12 / 46

### REDS / BLENDS

Full-flavored with hints of blackberry, blueberry and pomegranate

Apothic Red Blend, CA 9 / 34

**Dona Paula "Los Cardos"** Malbec, Argentina 8.7 / 33

**Trapiche Oak Cask** Malbec, Argentina 9.7 / 37

Newton Red Label Claret, Napa Valley 9.7 / 37

Cline Cashmere Red Blend, CA 12.5 / 48

## MERLOT / CABERNET

Full-flavored with heavy backbone, black currant + deep cherry flavor

Copperidge Merlot or Cabernet Sauvignon, CA 5.5

Blackstone Merlot, CA 8.2 / 31

**Rodney Strong** Merlot, Sonoma County 13 / 50

Robert Mondavi "Private Select" Cabernet Sauvignon, CA 9.2 / 35

Firestone Discoveries Cabernet Sauvignon 7.7 / 29

14 Hands, Cabernet Sauvignon, Columbia Valley 10.5 / 40

Charles & Charles Cabernet Blend, Columbia Valley, WA 90 Points 9.5 / 36

Louis Martini Cabernet Sauvignon, Sonoma Coast 13 / 50

J. Lohr 7 Oaks Cabernet Sauvignon, Paso Robles 13.5 / 52

## SPECIAL RESERVE SELECTIONS

Indulge in grand flavors and majestic mouthfeels of superb selections

Perrier Jouet "Grand Brut" Champagne France 70

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Conundrum White Blend 49

Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand 55

Cakebread Cellars Chardonnay, Napa Valley 65

Rutherford Hill Merlot, Napa Valley 55

St. Francis Old Vines Zinfandel, Sonoma 49

Franciscan Cabernet Sauvignon, Napa Valley 65

## SPIRIT-FREE

## SPECIALTY 3.5

Fresh Blackberry Smash House-Made Lemonade

## **BOTTLED WATERS** 2.9

Fiji (500 ml) San Pellegrino (500 ml)

vitaminwater 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

Cherry Coke Sprite Seagram's Ginger Ale

Classic Green Iced Tea Just A Tad Sweet

## Coca Cola BEVERAGES 2.85

Coke Coke Zero Diet Coke

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

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## 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

Coors Light 3.9 Blue Moon 5.3 Sam Adams Seasonal 5.3

# CRAFT / SPECIALTY

Sam Adams Boston Lager (4.8%) 5.3 Brooklyn Lager (5.2%) 5.3 Omission Pale Ale (5.8%) gluten-free 5.3 Dogfish Head 60 Minute IPA (6%) 5.5 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

