



SIGNATURE STARTERS

- Bang Bang Shrimp**[®] crispy, tossed in a creamy, spicy sauce 10.9
- ★ **BFG Imperial Dip** creamy with crab meat, shrimp + scallops served with crispy flatbread chips 9.9
- Ahi Tuna Sashimi**^{*} premium sushi grade, sesame-seared rare with wasabi + pickled ginger regular 15.5 | large 19.9
- Mussels Josephine**[®] (Penn Cove) tomatoes, red onion, garlic, basil + lemon wine sauce regular 9.2 | large 13.9

SOUPS

- Corn Chowder + Lump Crab** with a hint of bacon cup 4.9 | bowl 6 (cup of Chowder with entrée 3.4)
- ★ **Authentic Lobster Bisque** with a hint of sherry cup 6.9 (cup of Bisque with entrée 5.4)

GREENS [Bonefish House Salad or Classic Caesar Salad with entrée 2.9]

- Tay's Wedge Salad** tomatoes, Danish Blue crumbles, chives, crispy onions + Blue cheese dressing 5.9 (with entrée 3.9)
- Bonefish House Salad** hearts of palm, Kalamata olives, tomatoes, pepitas, citrus herb vinaigrette 5.3 chicken 11.9 | shrimp 12.5 | salmon^{*} 13.9 add Danish Blue or Feta 1.5
- Classic Caesar Salad** house-made garlic croutons 5.3 chicken 11.9 | shrimp 12.5 | salmon^{*} 13.9
- Cobb Salad** grilled chicken, avocado, mango, tomatoes, pepitas, Danish Blue, citrus herb vinaigrette 12.5
- Cilantro Lime Shrimp Salad** roasted corn, red peppers, black beans, Feta, grape tomatoes, red onion, tortilla strips + cilantro lime vinaigrette 12.9

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 12.5 add bacon, avocado or mushrooms .9 each
- ★ **Blackened Baja Street Tacos** three fish tacos in a crispy wonton shell, finished with fresh romaine, mango salsa, lime crema + fresh herb pesto 12.7
- Fish + Chips** tempura-style fish fillets with house-made 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 12.9

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 10.2
- NY Strip Tataki**^{*} USDA Choice NY Strip, seared + thinly sliced, served with Thai peppers + mustard soy sauce 9.9
- Thai Coconut Shrimp** 6 jumbos + sweet spicy sauce 9.2
- Northwest Crab Cakes** jumbo lump crab cakes + red remoulade sauce 15.2
- ★ **Roasted Mushroom Flatbread** topped with Mozzarella cheese, white wine cream sauce, sage leaves + truffle aioli 8.9

BOWLS

- Spicy Tuna**^{*} premium sushi grade, sesame-seared rare, avocado, sweet chile sauce, jasmine rice + passion fruit salsa 15.5
- ★ **Teriyaki** tender-marinated chicken served on a bed of fried rice, topped with fresh mango salsa, chopped peanuts + drizzled lightly with peanut sauce 13.9
- Pad Thai** Asian rice noodles, scallions, peanuts, egg + traditional pad Thai sauce 9.9 add herb-grilled chicken 4 | add wood-grilled shrimp 5 add wood-grilled salmon 6
- Fire Roasted Vegetables** seasonally fresh selections + pearl couscous with herb pesto dipping sauce with wood-grilled shrimp 13.3 | with herb-grilled chicken 11.5

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

- ★ **Wild Mahi Mahi** 19.9
- Chilean Sea Bass** 27.9
- Salmon**^{*} 18.9 / 17.2 sm
- Sea Scallops + Shrimp** 21.9
- Rainbow Trout** 16.5
- Tilapia** 15.3
- Cold Water Lobster Tails** steamed + served with butter for dipping 28.9 (2 tails) / 19.9 (1 tail)

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 21 / 8 oz 24.9
- Rib-Eye Steak**^{*} 13 oz USDA Choice rib-eye 24.9
- Sirloin**^{*} + **Crab Cake Dinner** 6 oz "center cut" sirloin + jumbo lump crab cake 19.9 upgrade to filet mignon^{*} add 6
- The Angler's Steak**^{*} 6 oz USDA Choice sirloin 14.9
- 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

- ★ Oscar-Style (add 4)

SAUTÉED + 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, Gruyere cheese, Parmesan cheese, lemon caper butter, fresh seasonal vegetable + choice of one fresh side 18.9
- ★ **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 12.9 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 4.9)
- Crab Fried Rice (with entrée 4)
- ★ Porcini Mushroom Ravioli (with entrée 3)
- Steamed Asparagus (with entrée 2)

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 4.9
- Crème Brûlée** berries + whipped cream 6.9

OREO and the OREO Wafer Design are registered trademarks of Mondelez International group.

**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"

Caposaldo "Brut" Prosecco 8.9 / 35

WHITES / PINOT GRIGIO

Light, floral aromas with fruity mango & pineapple flavors

Beringer White Zinfandel, CA 6 / 22

Jacob's Creek Moscato, Australia 6 / 22

Chateau Ste. Michelle Riesling, WA 6.9 / 27

Ecco Domani Pinot Grigio, Italy 6.5 / 25

Masi Masianco Pinot Grigio/Verduzzo, Italy 8.5 / 32

King Estate "Signature Collection" Pinot Grigio, OR 36

SAUVIGNON BLANC

Herbal aromas with grapefruit, stone fruit accents

Merryvale "Starmont", Napa Valley 9.5 / 36

"Attitude" by Pascal Jolivet, France 35

Chalk Hill, Russian River Valley 49

CHARDONNAY

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

La Terre, CA 6

Mark West, Central Coast 26

J. Lohr "Riverstone", Monterey 7.5 / 28

Kendall Jackson "V.R.", CA 8.9 / 34

Coppola "Director's Cut", Russian River 9.9 / 39

Sonoma-Cutrer, Russian River Ranches 45

PINOT NOIR

Earthy aromas with bright cherry, dark cherry fruit flavors

Concannon, CA 6.9 / 27

Bearboat, CA 9.9 / 37

La Crema, Sonoma Coast 43

Meiomi, Santa Barbara-Monterey-Sonoma Coast 42

REDS / BLENDS

Full-flavored with hints of blackberry, blueberry and pomegranate

Ménage à Trois Red Blend, CA 7.5 / 29

Villa Antinori "Super Tuscan" Red, Italy 42

Dona Paula "Los Cardos" Malbec, Argentina 6.9 / 27

D'Areberg "The Stump Jump" GSM Red 6.5 / 26

Murphy-Goode "Liar's Dice" Zinfandel, Sonoma 41

MERLOT / CABERNET

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

Sycamore Lane Merlot or Cabernet Sauvignon, CA 6

Columbia Crest "Grand Estates" Merlot, WA 6.9 / 26

Louis Martini Cabernet Sauvignon, Sonoma Coast 8.7 / 33

Francis Coppola Black Label Claret, CA 9.5 / 38

Sebastiani, Alexander Valley 55

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 13 / 49

Cakebread Cellars Chardonnay, Napa Valley 17 / 64

Le'cole 41 Apogee, Walla Walla, WA 100

Caymus "40th Anniversary" Cabernet Sauvignon, Napa Valley 140

SPIRIT-FREE

SPECIALTY 3.5

Fresh Blackberry Smash House-Made Lemonade

BOTTLED WATERS 2.9

Fiji (500 ml) San Pellegrino (500 ml)

vitaminwater FLAVORS 2.8

XXX (Acai, Blueberry + Pomegranate) Zero Squeezed Lemonade

HONEST® ORGANIC ICED TEAS 2.8

Just Iced Tea Raspberry Iced Tea Just A Tad Sweet

Classic Green Iced Tea Just A Tad Sweet

Coca-Cola BEVERAGES 2.8

Coke Coke Zero Diet Coke

Cherry Coke Sprite Seagram's Ginger Ale

HOT BEVERAGES

Numi Organic Hot Tea 2.8 Rainforest Alliance Bold Coffee 2.8

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 8.5

Bonefish Pomegranate Martini

Fris vodka, fresh mango + pomegranate 8.9

Fresh Raspberry Martini

Reyka small-batch vodka, freshly muddled red raspberries +

fresh squeezed lemon juice. NEW RECIPE for our classic favorite 8.7

Ocean Trust Tropic Heat Martini

Absolut vodka, freshly muddled pineapple

and mango, lemon juice + a thin slice of jalapeño 8.9

\$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 8.9

Cosmopolitan

Yep, it's the traditional Cosmo. But we make it better! 8.7

"Three Olives" Martini

vodka + hand-made Danish Blue cheese stuffed olives 8.5

Lemon Drop Martini

Absolut Citron, fresh lemon + sugar 8.7

Espresso Martini

Svedka Vanilla vodka, Kahlúa, Crème de Cacao, fresh brewed espresso 8.5

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 6.5

Upgrade to Patrón +3.5

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

Signature Red or White Sangria

Choice of Blackberry Red or Sparkling Mango White 6

BEERS

DRAFTS

Angler Amber 4.8

Blue Moon 5.5

Deschutes "Seasonal" 5.5

Payette Seasonal 5.5

CRAFT / SPECIALTY

Omission IPA 4

Deschutes Seasonal 22oz 10.9

Crooked Fence Seasonal 22oz 10.9

Pyramid Seasonal 22oz 10.9

DOMESTIC CLASSICS

Bud Light (4.2%) 4.2

Budweiser (5%) 4.5

IMPORTS

St. Pauli Girl Non-Alcoholic 5

Guinness 14.9 oz (4.2%) 5.5

Newcastle (4.5%) 5

Corona Extra (4.6%) 5

Redbridge Lager (4.8%) *gluten free* 4.9

Pabst Blue Ribbon 16 oz (5%) 3.5

Heineken (5.4%) 5

Stella Artois (5.5%) 5.5

★ Denotes items of Celebration