



- DESSERTS
- Macadamia Nut Brownie

flourless brownie, raspberry sauce, vanilla ice cream, sprinkled with macadamia nuts 7.2
- Key Lime Pie

roasted pecan crust 6.7
- ★ OREO® Cookies + Cream Flatbread

brioche flatbread topped with chocolate ganache, whipped cream + sprinkled with OREO® cookie pieces 6.9
- Crème Brûlée

berries + whipped cream 7.2

SIGNATURE STARTERS

- Bang Bang Shrimp®

crispy, tossed in a creamy, spicy sauce 12.2
- ★ BFG Imperial Dip

creamy with crab meat, shrimp + scallops served with crispy flatbread chips 12.9
- Ahi Tuna Sashimi\*

premium sushi grade, sesame-seared rare with wasabi + pickled ginger regular 16.2 | large 20.9
- Mussels Josephine® (Penn Cove)

tomatoes, red onion, garlic, basil + lemon wine sauce regular 10.5 | large 15.2

SOUPS

- Corn Chowder + Lump Crab

with a hint of bacon cup 6 | bowl 8 (cup of Chowder with entrée 3.6)
- ★ Authentic Lobster Bisque

with a hint of sherry cup 8 (cup of Bisque with entrée 5.6)

GREENS [ Bonefish House Salad or Classic Caesar Salad with entrée 3.6 ]

- 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 5.9 chicken 14.9 | shrimp 15.5 | salmon\* 16.9 add Danish Blue or Feta 1.5
- Classic Caesar Salad

house-made garlic croutons 5.9 chicken 14.9 | shrimp 15.5 | salmon\* 16.9
- Cobb Salad

grilled chicken, avocado, mango, tomatoes, pepitas, Danish Blue, citrus herb vinaigrette 15.9
- Cilantro Lime Shrimp Salad

roasted corn, red peppers, black beans, Feta, grape tomatoes, red onion, tortilla strips + cilantro lime vinaigrette 15.9

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 14.2

add bacon, avocado or mushrooms .5 each
- ★ Blackened Baja Street Tacos

three fish tacos in a crispy wonton shell, finished with fresh romaine, mango salsa, lime crema + fresh herb pesto 13.2
- Northwest Crab Cake Sandwich

jumbo lump crab cake with lettuce, tomato + red remoulade sauce 16.4
- Fish + Chips

tempura-style fish fillets with house-made tartar, french fries 14.7
- ★ Bang Bang Shrimp® Crispy Tacos

served street taco-style in three crispy wonton shells with fresh tomato, shredded lettuce + sour cream 15.9

STARTERS + SHARING

- Wagyu Beef + Ginger Potstickers

pan-seared with crispy onions, Thai peppers + soy sauce 9.7
- ★ Steamed Edamame

served with "Old Bay"™ seasoning 5.9
- Singapore Calamari

flash-fried with peppers + sweet spicy Asian sauce 10.9
- NY Strip Tataki\*

USDA Choice NY Strip, seared + thinly sliced, served with Thai peppers + mustard soy sauce 12.9
- Thai Coconut Shrimp

6 jumbos + sweet spicy sauce 11.7
- Northwest Crab Cakes

jumbo lump crab cakes + red remoulade sauce 15.7
- ★ Roasted Mushroom Flatbread

topped with Mozzarella cheese, white wine cream sauce, sage leaves + truffle aioli 10.9

BOWLS

- Spicy Tuna\*

premium sushi grade, sesame-seared rare, avocado, sweet chile sauce, jasmine rice + passion fruit salsa 17.2
- ★ Teriyaki

tender-marinated chicken served on a bed of fried rice, topped with fresh mango salsa, chopped peanuts + drizzled lightly with peanut sauce 17.9
- Pad Thai

Asian rice noodles, scallions, peanuts, egg + traditional pad Thai sauce 13.9

add herb-grilled chicken 6 | add wood-grilled shrimp 6

add wood-grilled salmon 7
- Fire Roasted Vegetables

seasonally fresh selections + pearl couscous with herb pesto dipping sauce 13.9

add wood-grilled shrimp 6 | add herb-grilled chicken 6

add wood-grilled salmon 7

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

- ★ Wild Mahi Mahi

19.9
- Chilean Sea Bass

31.9
- Salmon\*

20.2 / 18.4 sm
- Sea Scallops + Shrimp

22.9
- Rainbow Trout

18.5
- Tilapia

17.7
- Cold Water Lobster Tails

steamed + served with butter for dipping 32 (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 24.9 / 8 oz 28
- Rib-Eye Steak\*

13 oz USDA Choice rib-eye 28.9
- Sirloin\* + Crab Cake Dinner

6 oz "center cut" sirloin + jumbo lump crab cake 24.5

upgrade to filet mignon\* add 5
- The Angler's Steak\*

6 oz USDA Choice sirloin 19.3
- Fontina Chop\*

boneless pork chop, fontina cheese, garlic, prosciutto, mushroom marsala wine sauce 18.9

- 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 17.5
- Pecan Parmesan Crusted Rainbow Trout

artichoke hearts, fresh basil, lemon butter, fresh seasonal vegetable + choice of one fresh side 20.7
- Tilapia Imperial

stuffed with shrimp, scallops, crab meat, Gruyere cheese, Parmesan cheese, lemon caper butter, fresh seasonal vegetable + choice of one fresh side 21.9
- ★ 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 11.9

add herb-grilled chicken 6 | wood-grilled shrimp 6 | wood-grilled salmon\* 7

FRESH SIDES

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

DELUXE SIDES

- ★ White Truffle Mac + Cheese (with entrée 5.7)
- Crab Fried Rice (with entrée 4)
- ★ Porcini Mushroom Ravioli (with entrée 3)
- Steamed Asparagus (with entrée 2)

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\*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"

Tattinger "Brut", La Francaise, France 50

Caposaldo "Brut" Prosecco 8.5 / 31

WHITES / PINOT GRIGIO

Light, floral aromas with fruity mango & pineapple flavors

Sycamore White Zinfandel 6

Chateau Ste. Michelle Riesling, Columbia Valley 7 / 27

Chateau Ste. Michelle Pinot Gris, Columbia Valley 7.5 / 28

Thurston Wolfe PGV, Washington State 9.5 / 35

Farm Girl White Blend, Columbia Valley 9 / 32

SAUVIGNON BLANC

Herbal aromas with grapefruit, stone fruit accents

Chateau Ste. Michelle "Horse Heaven Hills", Columbia Valley 8 / 30

Kim Crawford, Marlborough, New Zealand 9 / 35

CHARDONNAY

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

Sycamore Lane, CA 6

14 Hands, Columbia Valley 7 / 23

Kendall Jackson "Vintners Reserve", CA 9.5 / 38

Chateau Ste. Michelle "Indian Wells", Columbia Valley 8 / 32

La Crema, Sonoma Coast 44

PINOT NOIR

Earthy aromas with bright cherry, dark cherry fruit flavors

Mirassou, California 7.5 / 29

Bridgeview "Blue Moon", Oregon 9.5 / 37

REDS / BLENDS

Full-flavored with hints of blackberry, blueberry and pomegranate

Ménage à Trois Red Blend, CA 6.5 / 24

Hogue "Genesis" Syrah, Columbia Valley 8 / 28

Crios Malbec, Argentina 8 / 36

Michael David 7 Deadly Zins, Lodi 7.5 / 27

Thurston Wolfe, Dr. Wolfe's Family Red, Columbia Valley 9.5 / 36

Farm Boy Bunkhouse Red, Columbia Valley 11 / 41

MERLOT / CABERNET

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

Canyon Road Merlot or Cabernet Sauvignon 6

14 Hands, Merlot or Cabernet Sauvignon, Columbia Valley 7 / 23

Francis Coppola Claret, Cabernet Sauvignon, Napa Valley 9.5 / 35

Chateau Ste. Michelle, Cabernet Sauvignon, Columbia Valley 8.5 / 34

Stags Leap, Cabernet Sauvignon, Napa Valley 65

SPECIAL RESERVE SELECTIONS

Indulge in grand flavors and majestic mouthfeels of superb selections

Eroica Riesling, Columbia Valley, WA 13 / 49

Cakebread Cellars Chardonnay, Napa Valley 17 / 64

Smasne County Line Red, Columbia Valley 50

Barrage Cellars "Trifecta" Merlot, Columbia Valley 57

Smasne County Malbec, Columbia Valley 60

Barrage Cellars "Double Barrel" Cabernet Sauvignon, Columbia Valley 70

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

All wines designated with Columbia Valley are local Washington wineries.

SPIRIT-FREE

SPECIALTY 3.9

Fresh Blackberry Smash House-Made Lemonade

BOTTLED WATERS 3.25

Fiji (500 ml) San Pellegrino (500 ml)

vitaminwater<sup>FLAVORS</sup> 3.25

XXX (Acai, Blueberry + Pomegranate) Zero Squeezed Lemonade

HONEST® ORGANIC ICED TEAS 3.25

Just Iced Tea Raspberry Iced Tea Just A Tad Sweet

Classic Green Iced Tea Just A Tad Sweet

Coca-Cola<sup>BEVERAGES</sup> 3.25

Coke Coke Zero Diet Coke

Cherry Coke Sprite Seagram's Ginger Ale

HOT BEVERAGES

Numi Organic Hot Tea 3.25 Rainforest Alliance Bold Coffee 3.25

Espresso 4.25 Cappuccino 4.25

MARTINIS



Winter White Cosmopolitan

Our best-selling guest favorite of the year!

Reyka vodka, St. Germain Elderflower liqueur, white cranberry juice + fresh lime juice 9.7

Bonefish Pomegranate Martini

A house-made infusion with Fris vodka, pomegranate, fresh mango 9.1

Fresh Raspberry Martini

Reyka small-batch vodka, freshly muddled red raspberries + fresh squeezed lemon juice. NEW RECIPE for our classic favorite 9.3

Ocean Trust Tropic Heat Martini

Absolut vodka house-infused with pineapples, freshly muddled mango, lemon juice + a thin slice of jalapeño 9.1

\$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 9.1

Cosmopolitan

Yep, it's the traditional Cosmo. But we make it better! 9.4

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! 9.4

Lemon Drop Martini

Absolut Citron, fresh lemon + sugar 9.4

Espresso Martini

Svedka Vanilla vodka, Kahlúa, Crème de Cacao, fresh brewed espresso 9.4

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 9.5

Parker's Margarita

Founder-Chris Parker's Favorite

Finished with fresh OJ + Grand Marnier 8.2

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. 9.7

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 8.5

Signature Red or White Sangria

Choice of Blackberry Red or Sparkling Mango White 6

BEERS

DRAFTS

Bud Light 4.7

Shock Top 5.7

Diamond Knot IPA 5.5

Mac and Jack's African Amber 6

Seasonal 6

CRAFT / SPECIALTY

Angry Orchard Crisp Apple Hard Cider (5%) gluten free 4.8

Pyramid Hefeweizen (5.2%) 5

Sierra Nevada Pale Ale (5.6%) 5

DOMESTIC CLASSICS

Michelob Ultra (4.1%) 4.5

Coors Light (4.2%) 4.5

Miller Lite (4.2%) 4.5

Budweiser (5%) 4.5

IMPORTS

St. Pauli Girl Non-Alcoholic 4.5

Amstel Light (3.5%) 4.5

Guinness 14.9 oz (4.2%) 5.5

Newcastle (4.5%) 5

Corona Extra (4.6%) 5

Heineken (5.4%) 5.5

Stella Artois (5.5%) 5.5



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