



- DESSERTS
- Macadamia Nut Brownie

flourless brownie, raspberry sauce, vanilla ice cream, sprinkled with macadamia nuts 6.9
- Key Lime Pie

roasted pecan crust 6.9
- ★ OREO® Cookies + Cream Flatbread

brioche flatbread topped with chocolate ganache, whipped cream + sprinkled with OREO® cookie pieces 5.9
- Crème Brûlée

berries + whipped cream 7.3

SIGNATURE STARTERS

- Bang Bang Shrimp®

crispy, tossed in a creamy, spicy sauce 11.5
- ★ BFG Imperial Dip

creamy with crab meat, shrimp + scallops served with crispy flatbread chips 10.4
- Ahi Tuna Sashimi*

premium sushi grade, sesame-seared rare with wasabi + pickled ginger regular 12.5 | large 19.5
- Mussels Josephine® (PEI)

tomatoes, red onion, garlic, basil + lemon wine sauce regular 10.7 | large 12.5

SOUPS

- Corn Chowder + Lump Crab

with a hint of bacon cup 7 | bowl 7.8 (cup of Chowder with entrée 3.6)
- ★ Authentic Lobster Bisque

with a hint of sherry cup 9 (cup of Bisque with entrée 5.6)

GREENS [Bonefish House Salad or Classic Caesar Salad with entrée 3.5]

- Tay's Wedge Salad

tomatoes, Danish Blue crumbles, chives, crispy onions + Blue cheese dressing 7.1 (with entrée 5.1)
- Bonefish House Salad

hearts of palm, Kalamata olives, tomatoes, citrus herb vinaigrette chicken 13.3 | shrimp 14.3 | salmon* 16.3 add Danish Blue or Feta 1.5
- Classic Caesar Salad

house-made garlic croutons chicken 13.5 | shrimp 14.5 | salmon* 16.5
- Florida Cobb Salad

grilled chicken, avocado, mango, tomatoes, Danish Blue, citrus herb vinaigrette 13.5
- Cilantro Lime Shrimp Salad

roasted corn, black beans, Feta, grape tomatoes, red onion, tortilla strips + cilantro lime vinaigrette 14.5

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 13.9 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 14.3
- Lobster Grilled Cheese

cheddar, smoked mozzarella, North Atlantic lobster chunks, with fresh greens + lobster bisque 15.7
- Fish + Chips

tempura-style with tartar, french fries 13.5
- ★ Bang Bang Shrimp® Crispy Tacos

served street taco-style in three crispy wonton shells with fresh tomato, shredded lettuce + sour cream 14.3

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

- ★ Wild Mahi Mahi

19.8
- Chilean Sea Bass

29.9 / 27.4 sm
- Atlantic Salmon*

20.3 / 17.8 sm
- Sea Scallops + Shrimp

19.3
- Ahi Tuna Steak*

19.3
- Rainbow Trout

19.5
- Tilapia

17.7
- Cold Water Lobster Tails

steamed + served with butter for dipping 29.9

STARTERS + SHARING

- Wagyu Beef + Ginger Potstickers

pan-seared with crispy onions, Thai peppers + soy sauce 9.5
- ★ Steamed Edamame

served with “Old Bay”™ seasoning 5.9
- Singapore Calamari

flash-fried with peppers + sweet spicy Asian sauce 10.7
- NY Strip Tataki*

USDA Choice NY Strip, seared + thinly sliced, served with Thai peppers + mustard soy sauce 11.9
- Thai Coconut Shrimp

6 jumbos + sweet spicy sauce 10.9
- Maryland Crab Cakes

jumbo lump crab cakes + red remoulade sauce 14.5
- ★ Roasted Mushroom Flatbread

topped with Mozzarella cheese, white wine cream sauce, sage leaves + truffle aioli 10.5

BOWLS

- Spicy Tuna*

premium sushi grade, sesame-seared rare, avocado, sweet chile sauce, jasmine rice + passion fruit salsa 14.3
- ★ Teriyaki

tender-marinated chicken served on a bed of fried rice, topped with fresh mango salsa, chopped peanuts + drizzled lightly with peanut sauce 13.7
- Shrimp Pad Thai

rice noodles, green onions, peanuts, egg + traditional Pad Thai sauce 13.9
- Fire Roasted Vegetables

seasonally fresh selections + pearl couscous with herb pesto dipping sauce 10.9 with wood-grilled shrimp 15.3 | with herb-grilled chicken 13.7

- 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 4.5)

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

- Filet Mignon*

USDA “center cut” 6 oz 22.5 / 8 oz 25.9
- Rib-Eye Steak*

13 oz USDA Choice rib-eye 27.9
- Sirloin* + Crab Cake Dinner

6 oz “center cut” sirloin, Maryland style crab cake 22.5 upgrade to filet mignon* add 6.5
- The Angler's Steak*

6 oz USDA Choice sirloin 18.3
- Fontina Chop*

boneless pork chop, fontina cheese, garlic, prosciutto, mushroom marsala wine sauce 16.9

Steaks served with your choice of:

- Béarnaise
- Peppercorn Sauce
- White Truffle Butter
- Creamy Mushroom + Bacon Sauce
- ★ Oscar-Style (add 4.5)

SAUTÉED + BAKED

- Lily's Chicken®

goat cheese, spinach, artichoke hearts, lemon basil sauce, fresh seasonal vegetable + choice of one fresh side 16.5
- 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, lemon caper butter, fresh seasonal vegetable + choice of one fresh side 20.9
- 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 9.9 add herb-grilled chicken 4 | wood-grilled shrimp 5 | 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)
- Crab Fried Rice (with entrée 5)
- ★ Porcini Mushroom Ravioli (with entrée 4)
- Steamed Asparagus (with entrée 4)

If you have a food allergy, please speak to the owner, manager, chef or your server.

*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” or delicate strawberry and pear “Rose”

Chandon “Brut” Sparkling 187ml Split 10.5

Chandon “Rose” Sparkling 187ml Split 11

WHITES / PINOT GRIGIO

Light, floral aromas with fruity mango & pineapple flavors

Beringer White Zinfandel, CA 5.9 / 22

Jacob’s Creek Moscato, Australia 6.9 / 26

Chateau Ste. Michelle Riesling, WA 7.5 / 28

Sokol Blosser “Evolution” White Blend, OR 10.5 / 40

Ecco Domani Pinot Grigio, Italy 6.9 / 26

Masi Masianco Pinot Grigio/Verduzzo, Italy 8.5 / 32

King Estate “Signature Collection” Pinot Grigio, OR 9.9 / 38

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

SAUVIGNON BLANC

Herbal aromas with grapefruit, stone fruit accents

Merryvale “Starmont”, Napa Valley 8.9 / 34

“Attitude” by Pascal Jolivet, France 10.5 / 40

Kim Crawford, Marlborough, New Zealand 13 / 50

CHARDONNAY

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

La Terre, CA 5.7

William Hill, Central Coast 7.2 / 27

J. Lohr “Riverstone”, Monterey 8.9 / 34

Kendall Jackson “V.R.”, CA 9.9 / 38

Coppola “Director’s Cut”, Russian River 11 / 42

Chalk Hill, Sonoma Coast 13 / 50

Sonoma-Cutrer, Russian River Ranches 15 / 58

PINOT NOIR

Earthy aromas with bright cherry, dark cherry fruit flavors

Concannon, CA 6.9 / 26

10 Span, Santa Barbara County 100% Pinot Noir 8.7 / 33

La Crema, Sonoma Coast 13.5 / 52

“Lyric” by Etude, Santa Barbara 11 / 42

Meiomi, Santa Barbara-Monterey-Sonoma Coast 12 / 46

REDS / BLENDS

Full-flavored with hints of blackberry, blueberry and pomegranate

Ménage à Trois Red Blend, CA 7.9 / 30

Conundrum Red Blend, CA 11 / 42

Villa Antinori “Super Tuscan” Red, Italy 12.5 / 48

Dona Paula “Los Cardos” Malbec, Argentina 7.9 / 30

Broquel Malbec, Mendoza, Argentina 9.5 / 36

MERLOT / CABERNET

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

Sycamore Lane Merlot or Cabernet Sauvignon, CA 5.7

Columbia Crest “Grand Estates” Merlot, WA 7.9 / 30

Rodney Strong Merlot, Sonoma County 8.9 / 34

Avalon Cabernet Sauvignon, CA 6.9 / 26

Charles & Charles Cabernet Blend, Columbia Valley, WA 90 Points 8.5 / 32

Louis Martini Cabernet Sauvignon, Sonoma Coast 9.9 / 38

Francis Coppola Black Label Claret, CA 11 / 42

Hess “Allomi” Cabernet Sauvignon, Napa Valley 15 / 58

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 45

Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand 59

Cakebread Cellars Chardonnay, Napa Valley 70

Estancia Meritage, Paso Robles 59

Stags’ Leap Petite Syrah, Napa Valley 69

Swanson Vineyards Merlot, Oakville, Napa Valley 55

Hall Cabernet Sauvignon, Napa Valley 70

Caymus “40th Anniversary” Cabernet Sauvignon, Napa Valley 89

SPIRIT-FREE

SPECIALTY 3.5

Fresh Blackberry Smash House-Made Lemonade

BOTTLED WATERS 3

Fiji (500 ml) San Pellegrino (500 ml)

vitamin^{CRACER}water. FLAVORS 2.9

XXX (Acai, Blueberry + Pomegranate) Zero Squeezed Lemonade

HONEST® ORGANIC ICED TEAS 2.9

Just Iced Tea Raspberry Iced Tea Just A Tad Sweet

Classic Green Iced Tea Just A Tad Sweet

Coca-Cola BEVERAGES 2.9

Coke Coke Zero Diet Coke

Cherry Coke Sprite Seagram’s Ginger Ale

HOT BEVERAGES

Numi Organic Hot Tea 2.9 Rainforest Alliance Bold Coffee 2.9

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

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 4.2

Blue Moon 5.5

Sam Adams Seasonal 5.5

CRAFT / SPECIALTY

Sam Adams Boston Lager (4.8%) 5.5

Brooklyn Lager (5.2%) 5.5

Omission Pale Ale (5.8%) gluten-free 5.5

Dogfish Head 60 Minute IPA (6%) 6

Sierra Nevada “Torpedo Extra IPA” (7.2%) 5.5

DOMESTIC CLASSICS

Michelob Ultra (4.1%) 4.6

Bud Light (4.2%) 4.2

Coors Light (4.2%) 4.2

Miller Lite (4.2%) 4.2

Budweiser (5%) 4.2

O’Doul’s non-alcoholic 4.6

IMPORTS

Guinness 14.9 oz (4.2%) 6

Newcastle (4.5%) 5.2

Corona Extra (4.6%) 5.2

Heineken (5.4%) 5.2

Stella Artois (5.5%) 5.5

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