



SIGNATURE STARTERS

Bang Bang Shrimp® crispy, tossed in a creamy, spicy sauce 10.5

Cold Snap Fresh Ceviche* *served in a frozen glass made entirely of ice*
chilled bay scallops, shrimp, fresh fish, vegetables, avocado, cucumber, jalapeño, citrus, cilantro + warm tortilla chips 7.9

Ahi Tuna Sashimi* premium sushi grade, sesame-seared rare with wasabi + pickled ginger regular 11.3 | large 17.9

Mussels Josephine® (PEI) tomatoes, red onion, garlic, basil + lemon wine sauce regular 9.9 | large 11.3

SOUPS

Corn Chowder + Lump Crab with a hint of bacon
cup 6.6 | bowl 7.4 (*cup of Chowder with entrée 3.4*)

Roasted Tomato + Red Pepper Soup
cup 5.6 | bowl 6.4 (*cup of Soup with entrée 2.4*)

GREENS [Bonefish House Salad or Classic Caesar Salad with entrée 3.3]

Tay's Wedge Salad tomatoes, Danish Blue crumbles, chives, crispy onions + Blue cheese dressing 6.7 (*with entrée 4.7*)

Bonefish House Salad hearts of palm, Kalamata olives, tomatoes, citrus herb vinaigrette chicken 12.1 | shrimp 13.1 | salmon* 14.1
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 12.7

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 13.5
add bacon, avocado or mushrooms .9 each

Baja Fish Tacos three warm tortillas, mango salsa, lime crema + shredded lettuce 13.3

Lobster Grilled Cheese cheddar, smoked mozzarella, North Atlantic lobster chunks, with fresh greens + lobster bisque 14.7

Fish + Chips tempura-style with tartar, french fries 11.9

Bang Bang Shrimp® Tacos three warm tortillas, Bang Bang Shrimp, lettuce, tomatoes + sour cream 13.7

STARTERS + SHARING

Wagyu Beef + Ginger Potstickers pan-seared with crispy onions, Thai peppers + soy sauce 8.9

Twisted Edamame Hummus topped with a roasted tomato relish + pepitas, served with crispy flatbread chips 4.9

Singapore Calamari flash-fried with peppers + sweet spicy Asian sauce 10.3

NY Strip Tataki* USDA Choice NY Strip, seared + thinly sliced, served with Thai peppers + mustard soy sauce 10.9

Thai Coconut Shrimp 6 jumbos + sweet spicy sauce 9.9

Maryland Crab Cakes jumbo lump crab cakes + red remoulade sauce 13.1

Bang Bang Shrimp® Flatbread mozzarella cheese, crispy shrimp, cilantro + a creamy, spicy sauce 9.5

BOWLS

Spicy Tuna* premium sushi grade, sesame-seared rare, avocado, sweet chile sauce, jasmine rice + passion fruit salsa 13.5

Seared NY Strip* marinated cucumbers, roasted peanuts, passion fruit salsa, green onions, carrots, jasmine rice + black pepper aioli 15.7

Shrimp Pad Thai rice noodles, green onions, peanuts, egg + traditional Pad Thai sauce 13.3

Fire Roasted Vegetables seasonally fresh selections + pearl couscous with herb pesto dipping sauce 10.9
with wood-grilled shrimp 14.5 | with herb-grilled chicken 12.7

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

Chilean Sea Bass 29.3

Atlantic Salmon* 18.8 / 16.3 sm

Sea Scallops + Shrimp 17.9

Ahi Tuna Steak* 17.9

Rainbow Trout 17.9

Tilapia 16.3

Cold Water Lobster Tails steamed + served with butter for dipping 29.7

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

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

Filet Mignon* USDA “center cut”
6 oz 20.7 / 8 oz 23.9

Rib-Eye Steak* 13 oz USDA Choice rib-eye 25.9

Sirloin* + Crab Cake Dinner 6 oz “center cut” sirloin, Maryland style crab cake 20.9
upgrade to filet mignon* add 6

The Angler's Steak* 6 oz USDA Choice sirloin 16.9

Fontina Chop* boneless pork chop, fontina cheese, garlic, prosciutto, mushroom marsala wine sauce 16.5

Steaks served with your choice of:

Béarnaise Sauce
Asian Peppercorn Demi-Glace
Porcini Sage Butter
White Truffle Butter
Creamy Mushroom + Bacon Sauce

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

Sangria Flatbread
brioche flatbread topped with a berry sangria preserve, mascarpone cheese, candied pecans + drizzled with a creamy wine custard sauce 5.9

Crème Brûlée
berries + whipped cream 7.3

Jen's Jamaican Coconut Pie
creamy custard, rum sauce + whipped cream 7.3

SAUTÉED + BAKED

Lily's Chicken® goat cheese, spinach, artichoke hearts, lemon basil sauce, fresh seasonal vegetable + choice of one fresh side 15.3

Pecan Parmesan Crusted Rainbow Trout artichoke hearts, fresh basil, lemon butter, fresh seasonal vegetable + choice of one fresh side 18.9

Tilapia Imperial stuffed with shrimp, scallops, crab meat, lemon caper butter, fresh seasonal vegetable + choice of one fresh side 19.3

Spring Basil Fettuccine artichoke pesto, asparagus, peppers, tomatoes, white wine cream sauce + Parmesan cheese 9.9
add herb-grilled chicken 4 | wood-grilled shrimp 5 | wood-grilled salmon* 6

FRESH SIDES

Garlic Whipped Potatoes

Steamed Broccoli

Potatoes Au Gratin

Jasmine Rice

Herbed Couscous

French Green Beans

DELUXE SIDES

Pumpkin Ravioli (with entrée 3)

Crab Fried Rice (with entrée 4)

Porcini Mushroom Ravioli (with entrée 3)

Wood-Grilled Broccolini® (with entrée 3)

Steamed Asparagus (with entrée 3)

*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.

WINES ~ listed by category, from lighter + milder, to more intense + full-bodied ~

SPARKLING / BUBBLES

Crisp dry “Brut” or delicate strawberry and pear “Rose”

- NEW Chandon “Brut” Sparkling 187ml Split 11
- Chandon “Rose” Sparkling 187ml Split 12

WHITES / PINOT GRIGIO

Light, floral aromas with fruity mango & pineapple flavors

- Beringer White Zinfandel, CA 5.7 / 21
- Jacob’s Creek Moscato, Australia 6.7 / 25
- Chateau Ste. Michelle Riesling, WA 7.2 / 27
- Sokol Blosser “Evolution” White Blend, OR 9.9 / 38
- Ecco Domani Pinot Grigio, Italy 6.7 / 25
- Masi Masianco Pinot Grigio/Verduzzo, Italy 7.9 / 30
- King Estate “Signature Collection” Pinot Grigio, OR 9.7 / 37
- Santa Margherita, Pinot Grigio, Alto Adige, Italy 12.5 / 48

SAUVIGNON BLANC

Herbal aromas with grapefruit, stone fruit accents

- Merryvale “Starmont”, Napa Valley 8.9 / 34
- “Attitude” by Pascal Jolivet, France 9.9 / 38
- Kim Crawford, Marlborough, New Zealand 12.5 / 48

CHARDONNAY

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

- 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

PINOT NOIR

Earthy aromas with bright cherry, dark cherry fruit flavors

- NEW Concannon, CA 6.7 / 25
- NEW IO Span, Santa Barbara County 100% Pinot Noir 8.5 / 32
- La Crema, Sonoma Coast 12.9 / 50
- NEW “Lyric” by Etude, Santa Barbara 10.5 / 40
- Meiomi, Santa Barbara-Monterey-Sonoma Coast 11.5 / 44

REDS / BLENDS

Full-flavored with hints of blackberry, blueberry and pomegranate

- Ménage à Trois Red Blend, CA 7.7 / 29
- Conundrum Red Blend, CA 9.9 / 38
- Villa Antinori “Super Tuscan” Red, Italy 11.5 / 44
- Dona Paula “Los Cardos” Malbec, Argentina 7.7 / 29
- Broquel Malbec, Mendoza, Argentina 8.9 / 34

MERLOT / CABERNET

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

- Sycamore Lane Merlot or Cabernet Sauvignon, CA 5.5
- Columbia Crest “Grand Estates” Merlot, WA 7.7 / 29
- Rodney Strong Merlot, Sonoma County 8.7 / 33
- Avalon Cabernet Sauvignon, CA 6.7 / 25
- NEW Charles & Charles Cabernet Blend, Columbia Valley, WA 90 Points 8.2 / 31
- Louis Martini Cabernet Sauvignon, Sonoma Coast 9.5 / 36
- Dona Paula Estates Cabernet Sauvignon, Argentina 9.5 / 36
- Francis Coppola Black Label Claret, CA 10.5 / 40
- Hess “Allomi” Cabernet Sauvignon, Napa Valley 14.5 / 56

NEW 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 55
- Cakebread Cellars Chardonnay, Napa Valley 68
- Estancia Meritage, Paso Robles 55
- Stags’ Leap Petite Syrah, Napa Valley 65
- Swanson Vineyards Merlot, Oakville, Napa Valley 55
- Hall Cabernet Sauvignon, Napa Valley 65
- NEW Caymus “40th Anniversary” Cabernet Sauvignon, Napa Valley 89

SPIRIT-FREE

SPECIALTY 3.5

Fresh Blackberry Smash House-Made Lemonade

BOTTLED WATERS 2.9

Fiji (500 ml) San Pellegrino (500 ml)

NEW vitaminwater: FLAVORS 2.85

XXX (Acai, Blueberry + Pomegranate) Zero Squeezed Lemonade

NEW HONEST® ORGANIC ICED TEAS 2.85

Just Iced Tea Raspberry Iced Tea Just A Tad Sweet
Classic Green Iced Tea Just A Tad Sweet

Coca-Cola BEVERAGES 2.85

Coke Coke Zero Diet Coke
Cherry Coke Sprite Seagram’s Ginger Ale

HOT BEVERAGES

Numi Organic Hot Tea 2.85 Rainforest Alliance Bold Coffee 2.85
Espresso 3.75 Cappuccino 3.75

MARTINIS

NEW Fresh Pear Martini

Freshly muddled pears, Absolut Pear vodka, St.Germain Elderflower liqueur + fresh lemon juice. Garnished with an edible flower for fall fun! 8.5

Fresh Apple Martini

Fall apples, vodka + a touch of honey. Topped with a hint of cinnamon. 7.9

Bonefish Pomegranate Martini

A house-made infusion with Fris vodka, pomegranate, fresh mango 7.9

NEW Fresh Raspberry Martini

Reyka small-batch vodka, freshly muddled red raspberries + fresh squeezed lemon juice. NEW RECIPE for our classic favorite 7.9

NEW 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

NEW 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

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

NEW 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

NEW 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

NEW Signature Red or White Sangria

Choice of Blackberry Red or Sparkling Mango White 5.5

BEERS

DRAFTS

Bud Light 3.7
Blue Moon 5
Leinenkugel Seasonal 4.6

CRAFT / SPECIALTY

- Sam Adams Boston Lager (4.8%) 5
- Fat Tire Amber Ale (5.3%) 5
- NEW Omission Pale Ale (5.8%) gluten-free 5
- Sierra Nevada “Torpedo Extra IPA” (7.2%) 5

DOMESTIC CLASSICS

Michelob Ultra (4.1%) 4
Bud Light (4.2%) 3.6
Coors Light (4.2%) 3.6
Miller Lite (4.2%) 3.6
Budweiser (5%) 3.6
O’Doul’s non-alcoholic 4

IMPORTS

Guinness 14.9 oz (4.2%) 5.3
Newcastle (4.5%) 4.7
Corona Extra (4.6%) 4.7
Heineken (5.4%) 4.7
Stella Artois (5.5%) 5