THE COVE LUNCH MENU

— SOUP or SALAD choice of one

CORN CHOWDER + LUMP CRAB with a hint of hacon

BONEFISH HOUSE SALAD hearts of palm. Kalamata olives, tomatoes, citrus herb vinaigrette

> CAESAR SALAD house-made garlic croutons

— ENTRÉES — choice of one

GRILLED SALMON with mango salsa, herb pesto or Pan Asian sauce + pesto couscous

LILY'S CHICKEN goat cheese, spinach, artichoke hearts, lemon basil sauce + pesto couscous

> THE ANGLER'S STEAK USDA Choice sirloin + Parmesan fries

TILAPIA BELLAIRE topped with artichoke hearts, sundried tomatoes, goat cheese, a lemon basil sauce + pesto couscous

FIRE ROASTED VEGETABLES seasonally fresh selections + pearl couscous with herb pesto dipping sauce

> – DESSERT —— choice of one

KEY LIME PIE roasted pecan crust

SEASONAL DESSERT FLATBREAD

THE HOOK LUNCH MENU

- SOUP or SALAD -

ROASTED TOMATO + RED PEPPER SOUP

BONEFISH HOUSE SALAD hearts of palm, Kalamata olives, tomatoes, citrus herb vinaigrette

> CAESAR SALAD house-made garlic croutons

ENTRÉES _____

AMERICAN KOBE BEEF BURGER

toasted brioche bun, fully dressed, special sauce + Parmesan fries choice of aged American Cheddar cheese, Fontina cheese or Danish Blue cheese

> LILY'S CHICKEN WRAP goat cheese, wood-grilled chicken, sundried tomatoes, artichoke pesto + pesto couscous

CILANTRO LIME SHRIMP SALAD roasted corn, black beans, Feta, grape tomatoes,

red onion, tortilla strips + cilantro lime vinaigrette

FIRE ROASTED VEGETABLES seasonally fresh selections + pearl couscous with herb pesto dipping sauce



THE REEL TIME LUNCH MENU

- SOUP or SALAD -

ROASTED TOMATO + RED PEPPER SOUP

BONEFISH HOUSE SALAD hearts of palm, Kalamata olives, tomatoes, citrus herb vinaigrette

> CAESAR SALAD house-made garlic croutons

ENTRÉES _____

FISH OF THE DAY grilled. topped with choice of lemon butter, mango salsa, herb pesto or Pan Asian sauce + pesto couscous

LILY'S CHICKEN goat cheese, spinach, artichoke hearts, lemon basil sauce + pesto couscous

AMERICAN KOBE BEEF BURGER

toasted brioche bun, fully dressed, special sauce + Parmesan fries choice of aged American Cheddar cheese, Fontina cheese or Danish Blue cheese

FIRE ROASTED VEGETABLES seasonally fresh selections + pearl couscous with herb pesto dipping sauce

----- DESSERT ------

SEASONAL DESSERT FLATBREAD



THE SANDBAR DINNER MENU

BONEFISH HOUSE SALAD hearts of palm, Kalamata olives, tomatoes, citrus herb vinaigrette

> BONEFISH CAESAR SALAD house-made garlic croutons

ENTRÉES

choice of one

SPICY TUNA BOWL Premium sushi grade Ahi tuna, sesame-seared rare, avocado, sweet chile sauce, jasmine rice + passion fruit salsa

HALF-POUND AMERICAN KOBE BEEF BURGER on a toasted brioche bun with tomatoes, greens, special sauce + Parmesan fries

> LILY'S CHICKEN goat cheese, spinach, artichoke hearts, lemon basil sauce, garlic whipped potatoes + French green beans

FIRE ROASTED VEGETABLES

seasonally fresh selections + pearl couscous with herb pesto dipping sauce

----- DESSERT ----

SEASONAL DESSERT FLATBREAD



THE REEF DINNER MENU

BONEFISH HOUSE SALAD hearts of palm, Kalamata olives, tomatoes, citrus herb vinaigrette

> BONEFISH CAESAR SALAD house-made garlic croutons

—— ENTRÉES ———

choice of one

GRILLED SALMON with mango salsa, herb pesto or Pan Asian sauce, jasmine rice + steamed broccoli

> LILY'S CHICKEN goat cheese, spinach, artichoke hearts, lemon basil sauce, garlic whipped potatoes + French green beans

THE ANGLER'S STEAK USDA Choice sirloin, garlic whipped potatoes + steamed broccoli

FIRE ROASTED VEGETABLES

seasonally fresh selections + pearl couscous with herb pesto dipping sauce

DESSERT ------

choice of one

SEASONAL DESSERT FLATBREAD

JEN'S JAMAICAN COCONUT PIE creamy custard, rum sauce + whipped cream



THE PEARL DINNER MENU

choice of one

CORN CHOWDER + LUMP CRAB with a hint of bacon

BONEFISH HOUSE SALAD hearts of palm, Kalamata olives, tomatoes, citrus herb vinaigrette

> BONEFISH CAESAR SALAD house-made garlic croutons

> > - ENTRÉES ——

choice of one

AHI TUNA STEAK with mango salsa, herb pesto or Pan Asian sauce, jasmine rice + steamed broccoli

> TILAPIA IMPERIAL stuffed with shrimp, scallops, crab meat, lemon caper butter, garlic whipped potatoes + French green beans

GRILLED SALMON with mango salsa, herb pesto or Pan Asian sauce, jasmine rice + steamed broccoli

> LILY'S CHICKEN goat cheese, spinach, artichoke hearts, lemon basil sauce, garlic whipped potatoes + French green beans

FILET MIGNON USDA "center cut", garlic whipped potatoes + steamed broccoli

FIRE ROASTED VEGETABLES

seasonally fresh selections + pearl couscous with herb pesto dipping sauce

- DESSERT -

choice of one

SEASONAL DESSERT FLATBREAD

KEY LIME PIE roasted pecan crust



THE LURE STARTER MENU

BANG BANG SHRIMP® LETTUCE WRAPS crispy shrimp tossed in a creamy, spicy sauce on a petite romaine lettuce cup

> AHI TUNA LETTUCE WRAPS diced premium sushi grade, tossed with ginger, soy sauce + light sesame oil on a petite romaine lettuce cup

LOBSTER RANGOON stuffed with lobster meat + cream cheese with a tangy sweet dipping sauce

> WAGYU BEEF + GINGER POTSTICKERS pan-seared with crispy onions, Thai peppers + soy sauce

DYNAMITE SCALLOPS lightly seared scallop, topped with lump crab, spinach + mushrooms

> MINI MARYLAND CRAB CAKES jumbo lump crab cakes + red remoulade sauce

GRILLED ARTICHOKE HEART CROSTINI slices of grilled ciabatta bread topped with chopped artichoke hearts, sundried tomatoes + goat cheese crumbles

> TWISTED EDAMAME HUMMUS FLATBREAD topped with a roasted tomato relish + pepitas

