



## BRUNCH COCKTAILS + LIBATIONS

★ **Fresh Tomato Bloody Mary**  
K.A.B.M. Absolut Citron, fresh herbs, fresh Roma tomatoes + kick!  
Garnished with your choice of a spicy cherry pepper or jumbo shrimp

**Georgia Peach Martini**  
Bellini-style. Svedka vodka, Cointreau, fresh peach + bubbles

## ALL DAY. EVERY DAY.

**Blood Orange Paloma**  
Sauza Hornitos tequila, Solerno blood orange liqueur, fresh grapefruit juice + hint of lime

**Classic Sidecar + Mango Twist**  
A classic brandy cocktail with a modern mango flair

**Spiked Blackberry Elixir**  
Malibu rum, fresh blackberries, coconut water, agave nectar + a hint of fresh mint

★ **Raspberry Vodka Collins**  
Svedka vodka, fresh raspberries, house-made sour mix, sparkling soda

## SPECIALTY SPIRIT-FREE

**Iced Tropical Thai Tea**  
our tropical version of the Thailand favorite. A blend of black + green tea with a smooth, creamy coconut finish + a hint of mint

★ **Fresh Blackberry Smash**  
fresh blackberries, coconut water, lightly sweetened + a hint of fresh mint

## CLASSIC BEVERAGES

Iced Tea OR Numi Hot Tea  
Rainforest Alliance Bold Coffee  
Espresso  
Cappuccino

Fiji Water (500 ml)  
San Pellegrino (500 ml)

*We proudly serve Coca-Cola products.*

## DESSERTS

★ **Key Lime Pie**  
roasted pecan crust

**Crème Brûlée**  
berries + whipped cream

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

## STARTERS + SHARING

★ **Bang Bang Shrimp**® crispy, tossed in a creamy, spicy sauce

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

**Ahi Tuna Sashimi**\* sesame-seared rare with wasabi + pickled ginger

**Maryland Crab Cakes** jumbo lump cakes + red remoulade

**Thai Coconut Shrimp** 6 jumbos with crispy ginger + sweet spicy sauce

**Corn Chowder + Lump Crab** with a hint of bacon

*Cup Bowl Add a cup of chowder to any entrée*

**Bonefish Caesar Salad** house-made garlic croutons

**Bonefish House Salad** hearts of palm, Kalamata olives, tomatoes, citrus herb vinaigrette

*Add Danish Blue or Feta*

## BUBBLES BRUNCH

Peach Bellini

Passionfruit or Traditional Mimosa

## OMELETS

*Served with toast + choice of fresh fruit medley or potatoes au gratin*

★ **Oscar** asparagus, crab, smoked mozzarella, basil, lemon butter

**Western** turkey chorizo, cheddar, cilantro, onions, ranchero, lime sour cream

**California** Applewood bacon, cheddar, caramelized onions, tomatoes, avocado

**Cajun Shrimp** goat cheese, onions, sweet bell peppers + creole sauce

**Garden Fresh** broccoli florets, onions, sweet bell peppers, tomatoes, Gruyere cheese + basil

**Egg White + Asparagus** grilled asparagus, tomatoes + Feta cheese

*All omelets above may be prepared with egg whites upon request*

## BRUNCH FAVORITES

★ **Crème Brûlée French Toast** Grand Marnier + orange zest battered, served with whipped cream, fresh mint, strawberries + bacon

**“American Style” Kobe Beef + Egg Burger**\* fully dressed with sharp cheddar, fried egg + special sauce on a lightly toasted brioche bun served with fresh greens or house-made chips

*Add bacon, avocado or mushrooms each*

**Organic Whole Grain Oatmeal** topped with fresh seasonal berries + served with brown sugar

## EGGS BENEDICT

*Served with choice of fresh fruit medley or potatoes au gratin*

★ **Traditional Eggs Benedict**\* toasted English muffin topped with smoked ham, poached eggs + Hollandaise sauce

**Spinach + Mushroom Eggs Benedict**\* toasted English muffin, spinach, mushrooms, poached eggs + Hollandaise sauce

**Huevos Benedictos**\* crispy corn tortillas with poached eggs, turkey chorizo, green onions, ranchero, Hollandaise sauce + served over black beans

**Surf + Turf Eggs Benedict**\* toasted English muffin, grilled filet mignon, lobster, poached eggs + Hollandaise sauce

## HAND HELDS

*Tacos, burgers + sandwiches served with fresh greens or house-made chips*

★ **“American Style” Kobe Beef Burger**\* fully dressed with sharp cheddar + special sauce on a lightly toasted brioche bun *Add bacon, avocado or mushrooms each*

**Bang Bang Tacos** shrimp, lettuce, tomatoes + sour cream

**Baja Fish Tacos** “Cajun style” with lettuce, mango salsa + sour cream

**Grilled Fish Sandwich** 6 oz fillet, Parmesan dusted + fully dressed on a lightly toasted brioche bun  
Tilapia | Salmon\*

**Sir Will's Fish + Chips** tempura-style with house-made tartar, french fries

## GRILLED FISH ~ over our wood-burning grill ~

*Served with a fresh seasonal vegetable + your choice of one side item*

★ **Chilean Sea Bass**  
**Atlantic Salmon**\*  
**Sea Scallops + Shrimp**  
**Rainbow Trout**  
**Longfin Tilapia**

## YOUR CHOICE OF SIGNATURE SAUCES

Mango Salsa  
Chimichurri  
Pan Asian  
Lemon Butter

## GRILLED + BAKED SPECIALTIES ~ over our wood-burning grill ~

*Served with a fresh seasonal vegetable + your choice of one side item*

★ **Lily's Chicken**® goat cheese, spinach, artichoke hearts, lemon basil sauce

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

★ **Longfin Tilapia Imperial** stuffed with shrimp, scallops, crab meat, Gruyere cheese, Parmesan cheese + lemon caper butter

**Filet Mignon**\* USDA Choice “center cut”  
*Add Garlic Gorgonzola butter*

**The Angler's Steak**\* USDA Choice sirloin

## FRESH SIDES

Garlic Whipped Potatoes  
Potatoes Au Gratin  
Herbed Jasmine Rice  
Steamed Vegetable Medley

French Green Beans (*Haricot Verts*)  
Steamed Broccoli  
Steamed Asparagus

*\*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.*

*Gluten-Free Menu Available. Products are subject to change.*

★ **Popular Guest Choice**