



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**