



## BRUNCH



## DESSERTS

- ★ **Macadamia Nut Brownie**  
flourless brownie, raspberry sauce, vanilla ice cream, sprinkled with macadamia nuts 7.3
- Key Lime Pie**  
with roasted pecan crust 6.9
- Crème Brûlée**  
with berries and fresh whipped cream 7.3
- Doughnuts**  
three, tossed in cinnamon sugar, served with sea salt caramel or chocolate sauce 5
- Jen's Jamaican Coconut Pie™**  
creamy coconut custard, Myers's Rum sauce and fresh whipped cream 6.3

★ represents a Bonefish favorite

## STARTERS & SHARING

- ★ **Bang Bang Shrimp®** crispy shrimp, tossed in our signature creamy, spicy sauce 10.7
- Ahi Tuna Sashimi\*** premium sushi grade, sesame-seared rare with wasabi and pickled ginger  
*regular* 12.3 | *large* 18.9
- Calamari** flash-fried with peppers and sweet, spicy Asian sauce 10.7

**Maryland Crab Cakes** jumbo lump crab cakes with red remoulade sauce 14.7

**Thai Coconut Shrimp** six jumbo shrimp with sweet Thai chile sauce 10.5

**Edamame** steamed and seasoned with green tea sea salt 4.9

## SOUPS & GREENS

**Corn Chowder & Lump Crab** with a hint of bacon *cup* 4.9 | *bowl* 5.9 | *cup with entrée* 3.9

**Classic Caesar Salad** with house-made garlic croutons 4.9 | *with entrée* 3.9

★ **Bonefish House Salad** hearts of palm, Kalamata olives, tomatoes and citrus herb vinaigrette 4.9 | *with entrée* 3.9  
*add Blue cheese or Feta* 1.5

**NEW! Bonefish Cobb Salad** romaine and kale, tomato, egg, Blue cheese crumbles, fresh avocado and bacon, tossed in a ranch dressing, with wood-grilled shrimp 15.9 | *substitute with wood-grilled chicken* 13.9  
*with jumbo lump crab* 17.9 | *with sea scallops and shrimp* 18.5

**NEW! Grilled Salmon\* Superfood Salad** romaine and kale, ancient grains, Feta, avocado, pickled onions and sweet potato bites, tossed in our house vinaigrette, finished with a citrus aioli 16.9

## SUNDAY BRUNCH

### ENDLESS BUBBLES BRUNCH 19.9

your choice of Eggs Benedict, Brunch Favorite or Omelet and Endless Bellinis, Mimosas or Blackberry Sangria

### BRUNCH COCKTAILS & LIBATIONS

**Endless Bubbles** Peach Bellini, freshly squeezed Mango Mimosa or Traditional Mimosa  
*with any entrée* 12 | *by the glass* 6

**Endless Blackberry Sangria** a signature sangria, fresh orange and blackberry create a perfect Bonefish blend  
*with any entrée* 12 | *by the glass* 6

**Georgia Peach Martini** Bellini-style. Svedka vodka, Cointreau, fresh peach and bubbles 8.7

**Chipotle Bloody Mary** Absolut Citron, house-made Mary mix, signature Chipotle spice-sugar rim finished with a slice of Applewood bacon and celery 7.5

### EGGS BENEDICT

Served with choice of steamed asparagus or potatoes au gratin.

**Traditional Eggs Benedict\*** toasted English muffin topped with smoked ham, poached eggs and Hollandaise sauce 9.7

**Spinach & Mushroom Eggs Benedict\*** toasted English muffin, spinach, mushrooms, poached eggs and Hollandaise sauce 9.7

**Bang Bang Shrimp® Eggs Benedict\*** toasted English muffin, crispy shrimp, poached eggs, green onions and spicy Hollandaise sauce 10.7

**Surf & Turf Eggs Benedict\*** toasted English muffin, filet mignon, lobster, poached eggs and Hollandaise sauce 14.3

### BRUNCH FAVORITES

**Half-Pound Wagyu Beef & Egg Burger\*** toasted bun, fully dressed with sharp Cheddar, fried egg and special sauce, served with fresh greens or french fries 15.1 *add bacon, avocado or mushrooms* .9 each

**Crème Brûlée French Toast** Grand Marnier and orange zest battered, served with fresh whipped cream, mint, fresh seasonal berries and Applewood bacon 11.5

**Organic Whole Grain Oatmeal** topped with fresh seasonal berries and served with brown sugar 4.7

### OMELETS

Served with toast and choice of steamed asparagus or potatoes au gratin. All omelets may be prepared with egg whites upon request.

**Oscar** asparagus, crab, cheese, basil and lemon butter 10.3

**Western** chorizo, Cheddar, cilantro, onions, ranchero and lime sour cream 9.3

**California** Applewood bacon, Cheddar, caramelized onions, tomatoes and avocado 9.3

## GRILLED FISH *with a choice of two fresh sides*

*Our fish is lightly seasoned and wood-grilled*

- Fresh Catch of the Day** MKT
- Chilean Sea Bass** 30.4 | 27.9 *sm*
- Atlantic Salmon\*** 20.1 | 18.1 *sm*
- Sea Scallops & Shrimp** 19.3
- Ahi Tuna Steak\*** 19.1
- Rainbow Trout** 18.5
- Tilapia** 16.5

*Enjoy your fish with a freshly 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

## WOOD-GRILLED & BAKED *with choice of two fresh sides*

★ **Tilapia Imperial** stuffed with shrimp, scallops, crabmeat and lemon caper butter 20.3

**Filet Mignon\*** 6 oz USDA seasoned and wood-grilled 21.9 | 8 oz 25.1

**The Angler's Sirloin Steak\*** 6 oz center cut 17.3

**Fontina Pork Chop\*** boneless pork chop, Fontina cheese, garlic, prosciutto and mushroom Marsala wine sauce 17.3

**Lily's Chicken®** goat cheese, spinach, artichoke hearts and lemon basil sauce 15.7

## HAND-HELDS *hand-helds are served with choice of fresh greens or french fries*

**BFG Fish Sandwich** blackened, Parmesan-dusted and fully dressed on a lightly toasted bun 12.1

★ **Alaskan Cod Fish & Chips** served with tartar, french fries and malt vinegar on the side 15.5

**Half-Pound Wagyu Beef Burger\*** toasted bun, fully dressed with sharp Cheddar and special sauce 14.5  
*add bacon, avocado or mushrooms* .9 each

**Blackened Baja Fish Tacos** Alaskan Cod with three warm tortillas, mango salsa, lime crema, shredded lettuce 14.1

**Bang Bang Shrimp® Tacos** three warm tortillas, our signature Bang Bang Shrimp®, lettuce, tomatoes, sour cream 14.1

## FRESH SIDES *à la carte* 3

Garlic Whipped Potatoes  
Potatoes Au Gratin

Jasmine Rice  
French Fries

Seasonal Vegetable  
French Green Beans

Sautéed Spinach

\*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.



## WORLD OF WINE DISCOVERIES

discover something new & noteworthy

**Nino Franco Rustico** Prosecco, Italy 10.5 | 40  
fruity & flowery with a refreshing finish

**Acrobat by King Estate** Pinot Noir, Willamette Valley, OR 9 | 35  
bright red fruit aroma, earthy & fruit flavors with balance

**Broquel** Malbec, Mendoza, Argentina 9 | 35  
black fruit jam & an elegant touch of smoke, vanilla, chocolate

## SPARKLING / BUBBLES

crisp dry "Brut" or delicate strawberry & pear "Rose"

**Chandon Brut** Sparkling 187ml Split 10

**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 7.2 | 27

**Ecco Domani** Pinot Grigio, Italy 6.9 | 26

**Masi Masianco** Pinot Grigio/Verduzzo, Italy 8.4 | 32

**King Estate** Pinot Gris, Willamette Valley, OR 9.9 | 38

**Santa Margherita** Pinot Grigio, Alto Adige, Italy 12.7 | 49

## SAUVIGNON BLANC

herbal aromas with grapefruit, stone fruit accents

**Merryvale "Starmont"**, Napa Valley 9.1 | 35

**Kim Crawford**, Marlborough, New Zealand 12.2 | 47

## CHARDONNAY

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

**La Terre**, CA 5.7

**William Hill**, Central Coast 7.1 | 27

**J. Lohr "Riverstone"**, Monterey 8.7 | 33

**Kendall Jackson "V.R."**, CA 9.7 | 37

**Coppola "Director's Cut"**, Russian River 10.7 | 41

**Chalk Hill**, Sonoma Coast 12.7 | 49

**Sonoma-Cutrer**, Russian River Ranches 14.7 | 57

## PINOT NOIR

earthy aromas with bright cherry, dark cherry fruit flavors

**Concannon**, CA 6.9 | 26

**La Crema**, Sonoma Coast 13.1 | 51

**Meiomi**, Santa Barbara-Monterey-Sonoma Coast 11.7 | 45

## REDS / BLENDS

full-flavored with hints of blackberry, blueberry & pomegranate

**Ménage à Trois** Red Blend, CA 8.1 | 31

**Conundrum** Red Blend, CA 10.1 | 39

**Villa Antinori "Super Tuscan"** Red, Italy 11.7 | 45

**Dona Paula "Los Cardos"** Malbec, Argentina 7.9 | 29

**The Federalist** Zinfandel, Lodi, CA 9.5 | 36

## MERLOT / CABERNET

full-flavored with heavy backbone, black currant & deep cherry flavors

**Sycamore Lane** Merlot or Cabernet Sauvignon, CA 5.7

**Columbia Crest "Grand Estates"** Merlot, WA 8.1 | 31

**Rodney Strong** Merlot, Sonoma County 9.1 | 35

**Avalon** Cabernet Sauvignon, CA 6.9 | 26

**Charles & Charles** Cabernet Blend, Columbia Valley, WA 8.4 | 32

**Louis Martini** Cabernet Sauvignon, CA 9.9 | 38

**Francis Coppola Black Label** Claret, CA 10.7 | 41

**Hess "Allomi"** Cabernet Sauvignon, Napa Valley 14.7 | 57

## SPECIAL RESERVE SELECTIONS

indulge in grand flavors & majestic mouthfeels of superb selections

**Perrier Jouet "Grand Brut"** Champagne, France 69

**Eroica** Riesling, Columbia Valley, WA 43

**Cloudy Bay** Sauvignon Blanc, Marlborough, New Zealand 56

**Cakebread Cellars** Chardonnay, Napa Valley 69

**Estancia** Meritage, Paso Robles 56

**Stags' Leap** Petite Sirah, Napa Valley 68

**Swanson Vineyards** Merlot, Oakville, Napa Valley 49

**Hall** Cabernet Sauvignon, Napa Valley 69

## MARTINIS

★ **NEW! Fresh Watermelon Martini** our summertime favorite  
hand-muddled watermelon, house-infused English cucumber and Fris vodka,  
fresh sour, garnished with frozen watermelon cubes 9.4

★ **Bonefish Pomegranate Martini**  
house-infused with Fris vodka, pomegranate and fresh mango 8.7

**NEW! Contemporary Cosmo**  
Absolut Lime, cranberry, fresh lime sour, with a hint of St. Germain liqueur for  
a modern twist on the classic Cosmopolitan 9.4

**Fresh Raspberry Martini**  
Reyka small-batch vodka, hand-muddled red raspberries and  
fresh-squeezed lemon juice 9.1

★ **Ocean Trust Tropic Heat Martini**  
Absolut vodka house-infused with pineapples, and the fresh flavors of mango  
and lemon, finished with a thin slice of jalapeño 9.4  
your purchase helps us support the Ocean Trust Foundation

**Fresh Pineapple Martini**  
Malibu rum, St. Germain Elderflower liqueur, fresh pineapple, lemon  
and a house-made vanilla bean simple syrup 9.4

**Ultimate Infused Dirty Martini**  
Ketel One Citroen vodka house-infused with olives for 3 full days, served  
ice cold in a frozen martini glass – the best damn dirty martini ever! 9.7

**Espresso Martini**  
house-infused vanilla vodka, Kahlúa, Crème de Cacao and  
fresh-brewed espresso 9.1

## ROCKS

**NEW! Sparkling Blue Hawaiian**  
inspired by the islands, a summertime tiki favorite with Cruzan Guava rum,  
Blue Curaçao liqueur, coconut and pineapple, topped with  
Nino Franco Rustico Prosecco 9.7

**The Mule** our signature twist on the classic Moscow Mule  
Grey Goose, fresh lime, house-made ginger syrup, ginger beer  
finished in a rustic copper mug with crushed ice, fresh mint and  
candied ginger 7.9

**Parker's Margarita** founder Chris Parker's favorite  
finished with fresh OJ and Grand Marnier 7.9 | Upgrade to Patrón +3

**Patrón's Perfect Cucumber Margarita**  
Patrón Silver, fresh lime and English cucumber, topped with a hint of  
St. Germain Elderflower liqueur, rimmed with salt and pepper for a  
perfect finish 9.5

**Modern Mojito** a favorite of Ernest Hemingway with a modern twist  
Pyrat amber rum, house-made fresh mint simple syrup, a hint of orange  
and Grand Marnier 8.5

**Signature Red or White Sangria**  
choice of Blackberry Red or Sparkling Mango White 6

## BEERS

### DRAFTS

Bud Light 4 | Blue Moon 5.4 | Sam Adams Seasonal 5.4

### CRAFT / SPECIALTY

Sam Adams Boston Lager (4.8%) 5.7  
Fat Tire Amber Ale (5.3%) 5.7  
Sierra Nevada "Torpedo Extra IPA" (7.2%) 5.7

### 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

### IMPORTS

Guinness 14.9 oz (4.2%) 5.9  
Newcastle (4.5%) 5.3  
Corona Extra (4.6%) 5.3  
Heineken (5%) 5.3  
Stella Artois (5%) 5.7

## SPIRIT-FREE

**SPECIALTY** Fresh Blackberry Smash 3.5

**BOTTLED WATERS** Fiji 500 ml | San Pellegrino 500 ml 3.2

### HONEST® ORGANIC ICED TEAS

Just Iced Tea | Raspberry Just A Tad Sweet  
Classic Green Iced Tea Just A Tad Sweet 2.99

**BEVERAGES** *Coca-Cola* | Coke Zero | Diet Coke  
Cherry Coke | Sprite | Seagram's Ginger Ale 2.99

**HOT BEVERAGES** Hot Tea 2.99 | Coffee 2.99  
Espresso 3.75 | Cappuccino 3.75