

BRUNCH



DESSERTS

- ★ **Macadamia Nut Brownie**
flourless brownie, raspberry sauce, vanilla ice cream, sprinkled with macadamia nuts 7.9
- Key Lime Pie**
with roasted pecan crust 7.2
- Crème Brûlée**
with berries and fresh whipped cream 7.9
- Doughnuts**
three, tossed in cinnamon sugar, served with sea salt caramel or chocolate sauce 5.9
- Jen's Jamaican Coconut Pie™**
creamy coconut custard, Myers's Rum sauce and fresh whipped cream 6.9

★ represents a Bonefish favorite

STARTERS & SHARING

- ★ **Bang Bang Shrimp®** crispy shrimp, tossed in our signature creamy, spicy sauce 10.9
- NEW! Classic Ceviche** a Peruvian-style ceviche, with hand-cut fish, bay scallops and sweet shrimp marinated in citrus, served with seasoned tortilla chips 9.9
- Ahi Tuna Sashimi*** premium sushi grade, sesame-seared rare with wasabi and pickled ginger
regular 12.5 | large 19.2
- Calamari** flash-fried with peppers and sweet, spicy Asian sauce 10.9
- Maryland Crab Cakes** jumbo lump crab cakes with red remoulade sauce 15.1
- Thai Coconut Shrimp** six jumbo shrimp with sweet Thai chile sauce 10.5
- Edamame** steamed and seasoned with green tea sea salt 5.1

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 19.1
- 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
enjoy endless Bellinis, Mimosas or Blackberry Sangria with any entrée +10

BRUNCH COCKTAILS & LIBATIONS

- Endless Bubbles** Peach Bellini, freshly squeezed Mango Mimosa or Traditional Mimosa
with any entrée 10 | by the glass 6
- Endless Blackberry Sangria** a signature sangria, fresh orange and blackberry create a perfect Bonefish blend
with any entrée 10 | by the glass 6
- Georgia Peach Martini** Bellini-style. Tito's Handmade 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*** smoked ham on a toasted English muffin with poached eggs and Hollandaise sauce 9.7
- NEW! Filet Mignon & Lobster Eggs Benedict*** one with filet mignon, one with sweet lobster on a toasted English muffin with poached eggs and Hollandaise sauce 18.7
- Bang Bang Shrimp® Eggs Benedict*** crispy shrimp on a toasted English muffin with poached eggs, green onions and spicy Hollandaise sauce 10.7

BRUNCH FAVORITES

- Half-Pound Wagyu Beef & Egg Burger***
toasted bun, fully dressed with sharp Cheddar, fried egg and special sauce, served with choice of 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
- Oscar Omelet** asparagus, crab, cheese, basil and lemon butter. Served with toast and choice of steamed asparagus or potatoes au gratin 10.3
- California Omelet** Applewood bacon, Cheddar, caramelized onions, tomatoes and avocado. Served with toast and choice of steamed asparagus or potatoes au gratin 9.3

All omelets may be prepared with egg whites upon request.

GRILLED FISH *Our Grilled Fish selections are served with a choice of two signature sides*

Our fish is lightly seasoned and wood-grilled

- Fresh Catch of the Day** MKT
- Chilean Sea Bass** 30.9 | 28.2 sm
- Atlantic Salmon*** 20.5 | 18.3 sm
- Georges Bank Scallops & Shrimp** 20.2
- Ahi Tuna Steak*** 19.5
- Rainbow Trout** 18.9
- Tilapia** 16.9

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 signature sides*

- ★ **Tilapia Imperial** stuffed with shrimp, scallops, crabmeat, Mozzarella and Parmesan cheeses and lemon caper butter 20.9
- Filet Mignon*** 6 oz USDA seasoned and wood-grilled 22.3 | 8 oz 25.9
- The Angler's Sirloin Steak*** 6 oz center cut 17.5
- Fontina Pork Chop*** boneless pork chop, Fontina cheese, garlic, prosciutto and mushroom Marsala wine sauce 17.7
- Lily's Chicken®** goat cheese, spinach, artichoke hearts and lemon basil sauce 15.9

HAND-HELD

- BFG Fish Sandwich** blackened, Parmesan-dusted and fully dressed on a lightly toasted bun, with choice of fresh greens or french fries 12.1
- ★ **Cod Fish & Chips** generous portion of crispy Cod, served with tartar, french fries and malt vinegar on the side 15.9
- Half-Pound Wagyu Beef Burger*** toasted bun, fully dressed with sharp Cheddar and special sauce, with choice of fresh greens or french fries 14.9
add bacon, avocado or mushrooms .9 each
- Blackened Baja Fish Tacos** three warm tortillas, blackened Cod, mango salsa, shredded cabbage, lime crema, with choice of fresh greens or french fries 13.9
- Bang Bang Shrimp® Tacos** three warm tortillas, our signature Bang Bang Shrimp®, greens, tomatoes, sour cream, with choice of fresh greens or french fries 14.5

SIGNATURE SIDES *à la carte 3*

- | | | | |
|-------------------------|--------------|--------------------|-----------------|
| Garlic Whipped Potatoes | Jasmine Rice | Seasonal Vegetable | Sautéed Spinach |
| Potatoes Au Gratin | French Fries | French Green Beans | Coleslaw |

*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 6.2

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 6.2

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

★ Wild Orchid Hawaiian Martini

Cruzan Guava rum, pineapple juice, Zico coconut water and the island flavors of desert pear and coconut, finished in true Hawaiian-style with a floating edible orchid 9.4

★ Bonfish 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

★ Tropic Heat Martini

Absolut vodka house-infused with pineapples and the fresh flavors of mango and lemon, finished with a thin slice of jalapeño for a slightly spicy finish 9.4

Fresh Pineapple Martini

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

NEW! Infused Manhattan

Maker’s 46 premium Kentucky bourbon, with a house-made infusion of Cinzano Rosso vermouth, fresh rosemary and orange peel 9.9

Espresso Martini

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

ROCKS

NEW! Woodford Reserve Old Fashioned

Woodford Reserve bourbon, muddled orange wedge, Angostura bitters, house-made vanilla bean syrup, garnished with a Bordeaux cherry and orange peel 10.9

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

NEW! Maestro Mojito

Bacardi Gran Reserva Maestro premium rum with fresh mint, pure cane syrup and sparkling soda 8.9

Signature Red or White Sangria

choice of Blackberry Red or Sparkling Mango White 6

BEERS

DRAFTS

Bud Light 4.2 | Blue Moon 5.6 | Sam Adams Seasonal 5.6

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 Sugar | 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