



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 13.1

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.

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

WORLD OF WINE DISCOVERIES

discover something new & noteworthy

Nino Franco Rustico Prosecco, Italy 9.7 | 37
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 11

Chandon Rose Sparkling 187ml Split 12

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 7.4 | 28

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 8.9 | 34

Kim Crawford, Marlborough, New Zealand 12.7 | 49

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 7.9 | 29

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 7.7 | 29

Rodney Strong Merlot, Sonoma County 9.1 | 35

Avalon Cabernet Sauvignon, CA 6.9 | 26

Charles & Charles Cabernet Blend, Columbia Valley, WA 8.7 | 33

Louis Martini Cabernet Sauvignon, CA 9.1 | 35

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 46

Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand 51

Cakebread Cellars Chardonnay, Napa Valley 66

Estancia Meritage, Paso Robles 56

Stags' Leap Petite Sirah, Napa Valley 66

Swanson Vineyards Merlot, Oakville, Napa Valley 56

Hall Cabernet Sauvignon, Napa Valley 66

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 3.7 | Blue Moon 5 | Sam Adams Seasonal 5

CRAFT / SPECIALTY

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

DOMESTIC CLASSICS

Michelob Ultra (4.1%) 4.3
Bud Light (4.2%) 3.9
Coors Light (4.2%) 3.9
Miller Lite (4.2%) 3.9
Budweiser (5%) 3.9

IMPORTS

Guinness 14.9 oz (4.2%) 5.6
Newcastle (4.5%) 5
Corona Extra (4.6%) 5
Heineken (5%) 5
Stella Artois (5%) 5.3

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