

BRUNCH



DESSERTS

- ★ **Macadamia Nut Brownie**
flourless brownie, raspberry sauce, vanilla ice cream, sprinkled with macadamia nuts **8.3** (1240 cal)
- Key Lime Pie**
with roasted pecan crust **7.6** (1070 cal)
- Crème Brûlée**
with berries and fresh whipped cream **8.3** (880 cal)
- Doughnuts**
three, tossed in cinnamon sugar, served with sea salt caramel or chocolate sauce **6.9** (590-610 cal)
- Jen's Jamaican Coconut Pie™**
creamy coconut custard, Myers's Rum sauce and fresh whipped cream **7.3** (850 cal)

★ represents a Bonefish favorite (cal) represents calories

STARTERS & SHARING

- ★ **Bang Bang Shrimp®** crispy shrimp, tossed in our signature creamy, spicy sauce **12.1** (790 cal)
- NEW! Classic Ceviche** a Peruvian-style ceviche, with hand-cut fish, bay scallops and sweet shrimp marinated in citrus, served with seasoned tortilla chips **10.7** (550 cal)
- Ahi Tuna Sashimi*** premium sushi grade, sesame-seared rare with wasabi and pickled ginger
regular **14.1** (300 cal) | large **21.2** (550 cal)

- Calamari** flash-fried with peppers and sweet, spicy Asian sauce **11.5** (1150 cal)
- Maryland Crab Cakes** jumbo lump crab cakes with red remoulade sauce **15.3** (490 cal)
- Thai Coconut Shrimp** six jumbo shrimp with sweet Thai chile sauce **11.7** (620 cal)
- Edamame** steamed and seasoned with green tea sea salt **6.1** (250 cal)

SOUPS & GREENS

- Corn Chowder & Lump Crab** with a hint of bacon cup **5.2** (240 cal) | bowl **6.2** (380 cal) | cup with entrée **4.2**
- Classic Caesar Salad** with house-made garlic croutons **5.2** | with entrée **4.2** (500 cal)
- ★ **Bonefish House Salad** hearts of palm, Kalamata olives, tomatoes and citrus herb vinaigrette **5.2** | with entrée **4.2** (220 cal)
add Blue cheese or Feta **1.5** (110 cal)
- 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 **16.9** (860 cal) | substitute with wood-grilled chicken **14.9** (960 cal)
with jumbo lump crab **18.9** (800 cal) | with sea scallops and shrimp **20.3** (960 cal)
- 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 **17.9** (1110 cal)

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 **9.3**
- Chipotle Bloody Mary** Absolut Citron, house-made Mary mix, signature Chipotle spice-sugar rim finished with a slice of Applewood bacon and celery **7.7**

EGGS BENEDICT

Served with choice of steamed asparagus (40 cal) or potatoes au gratin (260 cal).

- Traditional Eggs Benedict*** smoked ham on a toasted English muffin with poached eggs and Hollandaise sauce **10.3** (700 cal)
- NEW! Filet & Lobster Eggs Benedict*** one with filet mignon, one with sweet lobster on a toasted English muffin with poached eggs and Hollandaise sauce **19.1** (780 cal)
- Bang Bang Shrimp® Eggs Benedict*** crispy shrimp on a toasted English muffin with poached eggs, green onions and spicy Hollandaise sauce **11.3** (760 cal)

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 **15.9** (1510/1820 cal)
add bacon (60 cal), avocado (35 cal) or mushrooms (25 cal) **.9** each
- Crème Brûlée French Toast** Grand Marnier and orange zest battered, served with fresh whipped cream, mint, fresh seasonal berries and Applewood bacon **11.7** (1030 cal)
- Oscar Omelet** asparagus, crab, cheese, basil and lemon butter. Served with toast and choice of steamed asparagus or potatoes au gratin **10.5** (720/940 cal)
- California Omelet** Applewood bacon, Cheddar, caramelized onions, tomatoes and avocado. Served with toast and choice of steamed asparagus or potatoes au gratin **9.5** (670/890 cal)

All omelets may be prepared with egg whites upon request (subtract 120 cal).

GRILLED FISH *Our Grilled Fish selections are served with a choice of two fresh sides (90-450 cal each)*

Our fish is lightly seasoned and wood-grilled

- Fresh Catch of the Day** MKT (180-440 cal)
- Chilean Sea Bass** **31.3** (480 cal) | **29.2** sm (340 cal)
- Atlantic Salmon*** **22** (380 cal) | **19.8** sm (300 cal)
- Georges Bank Scallops & Shrimp** **22** (230 cal)
- Ahi Tuna Steak*** **21.3** (220 cal)
- Rainbow Trout** **20.9** (410 cal)
- Tilapia** **18.7** (240 cal)

Enjoy your fish with a freshly grilled lemon or choose from one of our Signature Sauces:

- Lime Tomato Garlic (160 cal)
- Mango Salsa (70 cal)
- Herb Pesto (130 cal)
- Pan Asian Sauce (35 cal)
- Lemon Butter (140 cal)
- Oscar-Style** add **4.5** (190 cal)

WOOD-GRILLED & BAKED *with choice of two fresh sides (90-450 cal each)*

- ★ **Tilapia Imperial** stuffed with shrimp, scallops, crabmeat and lemon caper butter **23.1** (610 cal)
- Filet Mignon*** 6 oz USDA seasoned and wood-grilled **24.3** (240 cal) | 8 oz **28.1** (310 cal)
- The Angler's Sirloin Steak*** 6 oz center cut **19.5** (220 cal)
- Fontina Pork Chop*** boneless pork chop, Fontina cheese, garlic, prosciutto and mushroom Marsala wine sauce **18.7** (820 cal)
- Lily's Chicken®** goat cheese, spinach, artichoke hearts and lemon basil sauce **17.5** (580 cal)

HAND-HELDS *hand-helds are served with choice of fresh greens (80 cal) or french fries (450 cal)*

- BFG Fish Sandwich** blackened, Parmesan-dusted and fully dressed on a lightly toasted bun **12.8** (650 cal)
- ★ **Alaskan Cod Fish & Chips** served with tartar, french fries and malt vinegar on the side **17.7** (1030 cal)
- Half-Pound Wagyu Beef Burger*** toasted bun, fully dressed with sharp Cheddar and special sauce **15.7** (1080 cal)
add bacon (60 cal), avocado (35 cal) or mushrooms (25 cal) **.9** each
- Blackened Baja Fish Tacos** Alaskan Cod with three warm tortillas, mango salsa, lime crema, shredded lettuce **15.5** (790 cal)
- Bang Bang Shrimp® Tacos** three warm tortillas, our signature Bang Bang Shrimp®, lettuce, tomatoes, sour cream **15.9** (1110 cal)
- NEW! Seasonal Vegetable Pasta** pappardelle pasta with peak of season vegetables finished with a light lemon butter sauce **13.9** (1060 cal) | with wood-grilled shrimp **17.9** (1210 cal) | with wood-grilled chicken **16.9** (1320 cal)

FRESH SIDES *à la carte 4*

- Garlic Whipped Potatoes (230 cal)
- Jasmine Rice (210 cal)
- Steamed Broccoli (100 cal)
- Sautéed Spinach (150 cal)
- Potatoes Au Gratin (260 cal)
- French Fries (450 cal)
- French Green Beans (90 cal)

2,000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutritional information available upon request.
*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.

WINES by category, from lighter & milder, to more intense & full-bodied

6 oz: White, Rosé, Red or Sparkling Split (150 cal)
Bottle: White, Rosé or Red (650 cal) Sparkling (600 cal)

WORLD OF WINE DISCOVERIES

discover something new & noteworthy

Nino Franco Rustico Prosecco, Italy 11 | 42
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 10.5

Chandon Rose Sparkling 187ml Split 11

WHITES / PINOT GRIGIO

light, floral aromas with fruity mango & pineapple flavors

Beringer White Zinfandel, CA 5.9 | 23

Jacob's Creek Moscato, Australia 7.1 | 27

Chateau Ste. Michelle Riesling, WA 7.7 | 29

Ecco Domani Pinot Grigio, Italy 7.1 | 27

Masi Masianco Pinot Grigio/Verduzzo, Italy 8.7 | 33

King Estate Pinot Gris, Willamette Valley, OR 10.1 | 39

Santa Margherita Pinot Grigio, Alto Adige, Italy 13.2 | 51

SAUVIGNON BLANC

herbal aromas with grapefruit, stone fruit accents

Merryvale "Starmont", Napa Valley 9.1 | 35

Kim Crawford, Marlborough, New Zealand 13.2 | 51

CHARDONNAY

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

La Terre, CA 6.2

William Hill, Central Coast 7.4 | 28

J. Lohr "Riverstone", Monterey 9.1 | 35

Kendall-Jackson "V.R.", CA 10.1 | 39

Coppola "Director's Cut", Russian River 11.2 | 43

Chalk Hill, Sonoma Coast 13.2 | 51

Sonoma-Cutrer, Russian River Ranches 15.2 | 59

PINOT NOIR

earthy aromas with bright cherry, dark cherry fruit flavors

Concannon, CA 7.1 | 27

La Crema, Sonoma Coast 13.7 | 53

Meiomi, Santa Barbara-Monterey-Sonoma Coast 12.2 | 47

REDS / BLENDS

full-flavored with hints of blackberry, blueberry & pomegranate

Ménage à Trois Red Blend, CA 8.1 | 31

Conundrum Red Blend, CA 11.7 | 45

Villa Antinori "Super Tuscan" Red, Italy 12.7 | 49

Dona Paula "Los Cardos" Malbec, Argentina 8.1 | 31

The Federalist Zinfandel, Lodi, CA 9.9 | 38

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 7.1 | 27

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

Louis Martini Cabernet Sauvignon, CA 10.1 | 39

Francis Coppola Black Label Claret, CA 11.2 | 43

Hess "Allomi" Cabernet Sauvignon, Napa Valley 15.2 | 59

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 59

Cakebread Cellars Chardonnay, Napa Valley 71

Estancia Meritage, Paso Robles 59

Stags' Leap Petite Sirah, Napa Valley 69

Swanson Vineyards Merlot, Oakville, Napa Valley 56

Hall Cabernet Sauvignon, Napa Valley 71

MARTINIS

1.5 oz Distilled Spirits [80 proof gin, rum, vodka, whiskey] 100 cal
Signature drinks or liqueurs with added ingredients may increase caloric content.

★ Winter White Cosmopolitan

our best-selling guest favorite of the year! Reyka vodka, Cointreau, St. Germain Elderflower liqueur, white cranberry juice and fresh lime juice 9.6

★ Bonfish Pomegranate Martini

house-infused with Fris vodka, pomegranate and fresh mango 9.3

NEW! Contemporary Cosmo

Absolut Lime, cranberry, fresh lime sour, with a hint of St. Germain liqueur for a modern twist on the classic Cosmopolitan 9.9

Fresh Raspberry Martini

Reyka small-batch vodka, hand-muddled red raspberries and fresh-squeezed lemon juice 9.3

★ 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 9.6

Fresh Pineapple Martini

Malibu rum, St. Germain Elderflower liqueur, fresh pineapple, lemon and a house-made vanilla bean simple syrup 9.6

NEW! Infused Manhattan

Maker's 46 premium Kentucky bourbon, with a house-made infusion of Cinzano Rosso vermouth, fresh rosemary and orange peel 10.5

Espresso Martini

house-infused vanilla vodka, Kahlúa, Crème de Cacao and fresh-brewed espresso 9.6

ROCKS

1.5 oz Distilled Spirits [80 proof gin, rum, vodka, whiskey] 100 cal
Signature drinks or liqueurs with added ingredients may increase caloric content.

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 9.7

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

12 oz Bottle: Light (100 cal) Regular (140 cal) Craft (200 cal)
13 oz Draft: Light (110 cal) Regular (150 cal) Craft (210 cal)

DRAFTS

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

CRAFT / SPECIALTY

Sam Adams Boston Lager (4.8%) 5.7

Brooklyn Lager (5.2%) 5.7

Dogfish Head 60 Minute IPA (6%) 5.9

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 (90 cal)

BOTTLED WATERS Fiji 500 ml | San Pellegrino 500 ml 3.2 (0 cal)

HONEST® ORGANIC ICED TEAS

Just Iced Tea (0 cal) | Raspberry Just A Tad Sweet (45 cal)

Classic Green Iced Tea Just A Tad Sweet (45 cal) 2.99

BEVERAGES *Coca-Cola* (100 cal) | Coke Zero Sugar (0 cal)

Diet Coke (0 cal) | Cherry Coke (100 cal) | Sprite (100 cal)

Seagram's Ginger Ale (90 cal) 2.99

HOT BEVERAGES Hot Tea 2.99 (0 cal) | Coffee 2.99 (0 cal)

Espresso 3.75 (0 cal) | Cappuccino 3.75 (50 cal)

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