



## STARTERS & SHARING

★ **Bang Bang Shrimp**® crispy shrimp, tossed in our signature creamy, spicy sauce 9.9

**Ceviche** chilled bay scallops, marinated shrimp, fish, fresh pineapple, coconut, cilantro and guacamole with seasoned crisps for dipping 8.5

**Ahi Tuna Sashimi**\* premium sushi grade, sesame-seared rare with wasabi and pickled ginger  
regular 11.7 | large 17.9

**Calamari** flash-fried with peppers and sweet spicy Asian sauce 9.7

**Maryland Crab Cakes** jumbo lump crab cakes with red remoulade sauce 12.3

**Thai Coconut Shrimp** six jumbo shrimp with sweet Thai chile sauce 9.9

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

## SOUPS & GREENS

**Corn Chowder & Lump Crab** with a hint of bacon cup 4.7 | bowl 5.7 | cup with entrée 3.7

**Classic Caesar Salad** with house-made garlic croutons 4.7 | with entrée 3.7

★ **Bonefish House Salad** hearts of palm, Kalamata olives, tomatoes and citrus herb vinaigrette 4.7 | with entrée 3.7  
add Blue cheese or Feta 1.5

## SUNDAY BRUNCH

### BUBBLES BRUNCH 5

enjoy a Peach Bellini, freshly squeezed Passion Fruit Mimosa or Traditional Mimosa with your brunch

### BRUNCH COCKTAILS & LIBATIONS

**Georgia Peach Martini** Bellini-style, Svedka vodka, Cointreau, fresh peach and bubbles 8.1

**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

**Blackberry Sangria** a signature sangria, fresh orange and blackberry create a perfect Bonefish blend 5.5

### 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 8.9

**Spinach & Mushroom Eggs Benedict**\* toasted English muffin, spinach, mushrooms, poached eggs and Hollandaise sauce 8.9

**Bang Bang Shrimp® Eggs Benedict**\* toasted English muffin, crispy shrimp, poached eggs, green onions and spicy Hollandaise sauce 9.9

**Surf & Turf Eggs Benedict**\* toasted English muffin, filet mignon, lobster, poached eggs and Hollandaise sauce 13.7

### BRUNCH FAVORITES

**Half-Pound Wagyu Beef & Egg Burger**\*  
toasted brioche bun, fully dressed with sharp Cheddar, fried egg and special sauce, served with fresh greens or french fries 14.1  
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 10.7

**Organic Whole Grain Oatmeal** topped with fresh seasonal berries and served with brown sugar 3.9

### 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 9.7

**Western** chorizo, Cheddar, cilantro, onions, ranchero and lime sour cream 8.7

**California** Applewood bacon, Cheddar, caramelized onions, tomatoes and avocado 8.7

## GRILLED FISH [ with choice of two fresh sides ]

Our fish is lightly seasoned and wood-grilled

**Fresh Catch of the Day** MKT

**Chilean Sea Bass** 28.8 | 25.9 sm

**Atlantic Salmon**\* 19.1 | 17.1 sm

**Sea Scallops & Shrimp** 18.7

**Ahi Tuna Steak**\* 18.1

**Rainbow Trout** 17.1

**Tilapia** 15.5

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** lump crab, asparagus, lemon butter add 4

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

★ **Tilapia Imperial** stuffed with shrimp, scallops, crabmeat and lemon caper butter 19.3

**Filet Mignon**\* 6 oz USDA seasoned and wood-grilled 20.9 | 8 oz 23.9

**The Angler's Sirloin Steak**\* 6 oz center cut 15.7

**Fontina Pork Chop**\* boneless pork chop, Fontina cheese, garlic, prosciutto and mushroom Marsala wine sauce 16.4

**Lily's Chicken**® goat cheese, spinach, artichoke hearts and lemon basil sauce 14.9

## HAND-HELDS [ with fresh greens or french fries ]

**BFG Fish Sandwich** blackened, Parmesan-dusted and fully dressed on a lightly toasted brioche bun 11.5

★ **Alaskan Cod Fish & Chips** generous portion, served traditional tempura-style with tartar, french fries and malt vinegar on the side 14.9

**Half-Pound Wagyu Beef Burger**\* toasted brioche bun, fully dressed with sharp Cheddar and special sauce 13.5  
add bacon, avocado or mushrooms .9 each

**Blackened Baja Fish Tacos** Alaskan Cod with three warm tortillas, mango salsa, lime crema and shredded lettuce 13.3

**Bang Bang Shrimp® Tacos** three warm tortillas, our signature Bang Bang Shrimp®, lettuce, tomatoes and sour cream 13.3

## FRESH SIDES [ à la carte 3 ]

Garlic Whipped Potatoes  
Potatoes Au Gratin

Jasmine Rice  
French Fries

Steamed Broccoli  
French Green Beans

Sautéed Spinach

## DESSERTS

★ **Macadamia Nut Brownie** flourless brownie, raspberry sauce, vanilla ice cream, sprinkled with macadamia nuts 6.9

**Crème Brûlée** with berries and fresh whipped cream 6.9

**Key Lime Pie** with roasted pecan crust 6.5

**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 5.9

★ represents a Bonefish favorite

\*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 and noteworthy*

- Robert Mondavi Fume Blanc, Napa Valley, CA 9 | 35
- Chateau Ste. Michelle "Mimi" Chardonnay, WA 9 | 35
- Acrobat by King Estate Pinot Noir, Willamette Valley, OR 9 | 35
- Broquel Malbec, Mendoza, Argentina 9 | 35

## 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 | 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 5.7
- 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 12 | 45
- Villa Antinori "Super Tuscan" Red, Italy 12.7 | 49
- Dona Paula "Los Cardos" Malbec, Argentina 8.1 | 31
- The Federalist Zinfandel, Lodi, CA 9.5 | 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 7.1 | 27
- Charles & Charles Cabernet Blend, Columbia Valley, WA 8.4 | 32
- 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

## NEW! Pomegranate & Sage Martini

Reyka small-batch vodka, a hint of sage, 100% pomegranate juice and fresh lemon juice, finished with a fresh sage leaf 8.1

## ★ 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 8.7

## ★ Bonfish Pomegranate Martini

Fris vodka, fresh mango and pomegranate 8.1

## Fresh Raspberry Martini

Reyka small-batch vodka, hand-muddled red raspberries and fresh-squeezed lemon juice 8.4

## ★ Ocean Trust Tropic Heat Martini

Absolut vodka, hand-muddled pineapple and mango, lemon juice and a thin slice of jalapeño 8.7  
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 8.7

## Cosmopolitan

it's a traditional Cosmo, served the Bonfish way 8.7

## Ultimate Dirty Martini

Ketel One Citroen vodka with freshly muddled queen stuffed olives. Served ice cold in a frozen martini glass. The best damn dirty martini ever! 9.1

## Espresso Martini

Vanilla vodka, Kahlúa, Crème de Cacao and fresh-brewed espresso 8.4

## ROCKS

### 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 7.5 Upgrade to Patrón +2.5

### 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 8.9

### 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 5.5

## BEERS

### DRAFTS

Bud Light 3.7 | Blue Moon 5 | Sam Adams Seasonal 5

### CRAFT / SPECIALTY

Sam Adams Boston Lager (4.8%) 5.2  
Fat Tire Amber Ale (5.3%) 5.2  
Sierra Nevada "Torpedo Extra IPA" (7.2%) 5.2

### DOMESTIC CLASSICS

Michelob Ultra (4.1%) 4.2  
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%) 4.9  
Corona Extra (4.6%) 4.9  
Heineken (5%) 4.9  
Stella Artois (5%) 5.2

## 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 *Just A Tad Sweet* 2.99

**Coca-Cola BEVERAGES** Coke | 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