



## BRUNCH



## DESSERTS

- ★ **Macadamia Nut Brownie**  
flourless brownie, raspberry sauce, vanilla ice cream, sprinkled with macadamia nuts 6.9
- Key Lime Pie**  
with roasted pecan crust 6.5
- Crème Brûlée**  
with berries and fresh whipped cream 6.9
- 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

## STARTERS & SHARING

- ★ **Bang Bang Shrimp®** crispy shrimp, tossed in our signature creamy, spicy sauce 9.9
- 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 4.9 | 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 15.3 | substitute with wood-grilled chicken 13.3  
with jumbo lump crab 17.3 | with sea scallops and shrimp 17.7

**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 16.5

## SUNDAY BRUNCH

### BUBBLES BRUNCH 5

enjoy a Peach Bellini, freshly squeezed Mango 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 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 a 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** 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 *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 11.5

★ **Alaskan Cod Fish & Chips** served with tartar, french fries and malt vinegar on the side 14.9

**Half-Pound Wagyu Beef Burger\*** toasted 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, shredded lettuce 13.3

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

## 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 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

## MARTINIS

★ **NEW! Fresh Watermelon Martini** our summertime favorite hand-muddled watermelon, English cucumber and Fris vodka with fresh house-made sour, garnished with frozen watermelon cubes 8.7

★ **Bonefish Pomegranate Martini** Fris vodka, fresh mango and pomegranate 8.1

**NEW! Contemporary Cosmo** Absolut Lime, cranberry, fresh lime sour, with a hint of St. Germain liqueur for a modern twist on the classic Cosmopolitan 8.7

**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 and the fresh flavors of pineapple, mango and lemon juice, finished with 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

**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

**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 9.2

**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 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