



## STARTERS & SHARING

★ **Bang Bang Shrimp**® crispy shrimp, tossed in our signature creamy, spicy sauce 10.9

**Ahi Tuna Sashimi**\* premium sushi grade, sesame-seared rare with wasabi and pickled ginger  
regular 12.5 | large 19.2

**Prince Edward Island Mussels Josephine**® tomatoes, red onion, garlic, basil and lemon wine sauce 11.5

**Saucy Shrimp** sautéed shrimp, lime tomato garlic sauce, Kalamata olives, topped with Feta 10.7

**Edamame** steamed and seasoned with green tea sea salt 5.1

**Wagyu Beef & Ginger Potstickers** pan-seared with crispy onions and soy sauce 9.2

**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

**Calamari** flash-fried with peppers and sweet, spicy Asian sauce 10.9

**Maryland Crab Cakes** jumbo lump crab cakes with red remoulade sauce 13.5

**Thai Coconut Shrimp** six jumbo shrimp with sweet Thai chile sauce 10.5

## SOUPS & GREENS

**Corn Chowder & Lump Crab** with a hint of bacon cup 4.9 | bowl 5.9 | cup with entrée 3.9

**Tay's Wedge Salad** tomatoes, crumbled Blue cheese, crispy onions, bacon and Blue cheese dressing 6.7 | with entrée 5.7

★ **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 | as entrée with chicken 12.3 | with shrimp 14.3 | with salmon\* 14.3

**Classic Caesar Salad** with house-made garlic croutons 4.9 | with entrée 3.9  
as entrée with chicken 12.3 | with shrimp 14.3 | with salmon\* 14.3

**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

## GRILLED FISH *We are committed to providing the finest fish as well as unique offerings. For this reason, our menu changes regularly based on availability.*

*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

Our Grilled Fish selections are served with a choice of two fresh sides

## SEAFOOD SPECIALTIES *with choice of two fresh sides*

**Crab-Crusted Alaskan Cod** garlic and crab crumb dusted, topped with lump crab, white wine lemon butter sauce 21.5

**Lobster Stuffed Shrimp** six jumbo shrimp stuffed with lobster, finished with red peppers and lemon butter 21.5

**Pecan Parmesan Crusted Rainbow Trout** artichoke hearts, fresh basil and lemon butter 20.9

★ **Tilapia Imperial** stuffed with shrimp, scallops, crabmeat and lemon caper butter 20.9

**Cold Water Lobster Tail** 5-6 oz lobster tail, seasoned and steamed, served with warm drawn butter  
Single Tail entrée 15.9 | Twin Tail entrée 29.9

## FROM THE LAND *with choice of two fresh sides*

**Filet Mignon\*** 6 oz USDA seasoned and wood-grilled 22.3 | 8 oz 25.9

**Bone-In Ribeye Steak\*** 18 oz, steakhouse style 28.3

★ **Sirloin\* & Crab Cake Dinner** 6 oz center cut sirloin and a Maryland-style crab cake 20.9 | upgrade to filet mignon\* add 7

**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

**Enjoy it Surf & Turf style:**

*add one of the following to your entrée*

Oscar-Style 4

Wood-Grilled Shrimp Skewer 7

Cold Water Lobster Tail 14

## HAND-HELDS & BOWLS *hand-helds are served with choice of fresh greens or french fries*

★ **Alaskan Cod Fish & Chips** generous portion, 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 14.9  
add bacon, avocado or mushrooms .9 each

**Blackened Baja Fish Tacos** Alaskan Cod with three warm tortillas, mango salsa, lime crema, shredded lettuce 13.9

**Bang Bang Shrimp® Tacos** three warm tortillas, our signature Bang Bang Shrimp®, lettuce, tomatoes, sour cream 14.5

**Spicy Tuna\* Bowl** premium sushi grade, sesame-seared rare, avocado, sweet chile sauce, jasmine rice, passion fruit salsa 15.9

**Chicken Teriyaki Bowl** marinated chicken, fried rice, mango salsa, macadamia nuts, drizzled with Pan Asian sauce 14.5

**Shrimp Pad Thai** rice noodles, green onions, peanuts, egg and traditional Pad Thai sauce 14.9

**NEW! Seasonal Vegetable Pasta** pappardelle pasta with peak of season vegetables finished with a light lemon butter sauce 12.9  
with wood-grilled shrimp 16.9 | with wood-grilled chicken 15.9

## FRESH SIDES *à la carte 3*

Garlic Whipped Potatoes

Potatoes Au Gratin

Jasmine Rice

French Fries

Steamed Broccoli

French Green Beans

Sautéed Spinach

## PREMIUM SIDES

**NEW! Seasonal Vegetable** with entrée 4.5 | à la carte 7.5

Applewood Bacon Mac & Cheese with entrée 4.5 | à la carte 7.5

Crab Fried Rice with entrée 4.5 | à la carte 7.5

Sweet Potato Mash with entrée 1.5 | à la carte 4.5

Steamed Asparagus with entrée 3.5 | à la carte 6.5

## 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

\*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 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 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 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 6.2

**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

### ★ 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 9.1

### ★ 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

### ★ 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

### 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 3.9 | Blue Moon 5.2 | Sam Adams Seasonal 5.2

### 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 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