



STARTERS & SHARING

- ★ **Bang Bang Shrimp**® crispy shrimp, tossed in our signature creamy, spicy sauce **10.9** (790 cal)
- Ahi Tuna Sashimi*** premium sushi grade, sesame-seared rare with wasabi and pickled ginger
regular **12.3** (330 cal) | large **18.4** (610 cal)
- Prince Edward Island Mussels Josephine**® tomatoes, red onion, garlic, basil and lemon wine sauce **11.5** (1120 cal)
- Saucy Shrimp** sautéed shrimp, lime tomato garlic sauce, Kalamata olives, topped with Feta **10.9** (1220 cal)
- Edamame** steamed and seasoned with green tea sea salt **5.3** (250 cal)

- Wagyu Beef & Ginger Potstickers** pan-seared with crispy onions and soy sauce **9** (650 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 **10.3** (550 cal)
- Calamari** flash-fried with peppers and sweet, spicy Asian sauce **10.3** (1160 cal)
- Maryland Crab Cakes** jumbo lump crab cakes with red remoulade sauce **13.3** (490 cal)
- Thai Coconut Shrimp** six jumbo shrimp with sweet Thai chile sauce **10.9** (620 cal)

SOUPS & GREENS

- Corn Chowder & Lump Crab** with a hint of bacon *cup* **4.9** (240 cal) | *bowl* **5.9** (380 cal) | *cup with entrée* **3.9**
- Tay's Wedge Salad** tomatoes, crumbled Blue cheese, crispy onions, bacon and Blue cheese dressing **6.9** | *with entrée* **5.9** (430 cal)
- ★ **Bonefish House Salad** hearts of palm, Kalamata olives, tomatoes and citrus herb vinaigrette **4.9** | *with entrée* **3.9** (220 cal)
add Blue cheese or Feta **1.5** (110 cal) | *as entrée with chicken* **12.5** (580 cal) | *with shrimp* **14.5** (480 cal)
*with salmon** **14.5** (620 cal)
- Classic Caesar Salad** with house-made garlic croutons **4.9** | *with entrée* **3.9** (500 cal)
as entrée with chicken **12.3** (760 cal) | *with shrimp* **14.3** (660 cal) | *with salmon** **14.3** (810 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 **15.7** (920 cal) | *substitute with wood-grilled chicken* **13.7** (1020 cal)
with jumbo lump crab **17.7** (870 cal) | *with sea scallops and shrimp* **19.1** (1020 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 **16.7** (1110 cal)

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** (480 cal) | **26.8** sm (340 cal)
- Atlantic Salmon*** **20.1** (380 cal) | **17.9** sm (300 cal)
- Georges Bank Scallops & Shrimp** **20.5** (250 cal)
- Ahi Tuna Steak*** **19.3** (220 cal)
- Rainbow Trout** **18.5** (410 cal)
- Tilapia** **16.3** (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** (190 cal)

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

SEAFOOD SPECIALTIES *with choice of two signature sides*

- Crab-Crusted Cod** garlic and crab crumb dusted, topped with lump crab, white wine lemon butter sauce **21.3** (600 cal)
- Dynamite-Style Shrimp** wood-grilled shrimp topped with dynamite aioli and Feta cheese crumbles **19.9** (570 cal)
- Pecan Parmesan Crusted Rainbow Trout** artichoke hearts, fresh basil and lemon butter **20.8** (860 cal)
- ★ **Tilapia Imperial** stuffed with shrimp, scallops, crabmeat, Mozzarella and Parmesan cheeses and lemon caper butter **20.3** (610 cal)
- Cold Water Lobster Tail** 5-6 oz lobster tail, seasoned and steamed, served with warm drawn butter
Single Tail entrée **17.9** (300 cal) | *Twin Tail entrée* **28.9** (590 cal)

FROM THE LAND *with choice of two signature sides*

- Filet Mignon*** 6 oz USDA seasoned and wood-grilled **22.5** (240 cal) | 8 oz **25.9** (310 cal)
- Bone-In Ribeye Steak*** 18 oz steakhouse style **27.8** (1150 cal)
- ★ **Sirloin* & Crab Cake Dinner** 6 oz center cut sirloin and a Maryland-style crab cake **21.5** (510 cal) | *upgrade to filet mignon** **add 7** (530 cal)
- The Angler's Sirloin Steak*** 6 oz center cut **16.5** (220 cal)
- Fontina Pork Chop*** boneless pork chop, Fontina cheese, garlic, prosciutto and mushroom Marsala wine sauce **17.1** (820 cal)
- Lily's Chicken**® goat cheese, spinach, artichoke hearts and lemon basil sauce **15.8** (560 cal)

Enjoy it Surf & Turf style:
add one of the following to your entrée
Oscar-Style **4** (190 cal)
Wood-Grilled Shrimp Skewer **7** (150 cal)
Cold Water Lobster Tail **13** (300 cal)

HAND-HELDS & BOWLS

- ★ **Cod Fish & Chips** generous portion of crispy Cod, served with tartar, french fries and malt vinegar on the side **15.3** (1030 cal)
- Half-Pound Wagyu Beef Burger*** toasted bun, fully dressed with sharp Cheddar and special sauce, with choice of fresh greens or french fries **14.3** (1140/1510 cal)
add bacon (60 cal), avocado (35 cal) or mushrooms (25 cal) **.9** each
- Blackened Baja Fish Tacos** three warm tortillas, blackened Cod, mango salsa, shredded cabbage, lime crema, with choice of fresh greens or french fries **14.5** (860/1230 cal)
- Bang Bang Shrimp**® Tacos three warm tortillas, our signature Bang Bang Shrimp®, greens, tomatoes, sour cream, with choice of fresh greens or french fries **14.3** (1200/1570 cal)
- Spicy Tuna*** Bowl premium sushi grade, sesame-seared rare, avocado, sweet chile sauce, jasmine rice, passion fruit salsa **15.8** (960 cal)
- Chicken Teriyaki Bowl** marinated chicken, fried rice, egg, mango salsa, macadamia nuts, drizzled with Pan Asian sauce **14.8** (1060 cal)
- Shrimp Pad Thai** rice noodles, green onions, peanuts, egg and traditional Pad Thai sauce **14.6** (970 cal)

SIGNATURE SIDES *à la carte 3*

- Garlic Whipped Potatoes (230 cal)
- Potatoes Au Gratin (260 cal)
- Jasmine Rice (210 cal)
- Coleslaw (170 cal)
- French Fries (450 cal)
- Seasonal Vegetable (100 cal)
- French Green Beans (90 cal)
- Sautéed Spinach (150 cal)

PREMIUM SIDES

- Applewood Bacon Mac & Cheese *with entrée* **4.5**
à la carte **7.5** (740 cal)
- Crab Fried Rice *with entrée* **4.5** | *à la carte* **7.5** (380 cal)
- Sweet Potato Mash *with entrée* **1.5** | *à la carte* **4.5** (380 cal)
- Steamed Asparagus *with entrée* **3.5** | *à la carte* **6.5** (40 cal)

DESSERTS

- ★ **Macadamia Nut Brownie**
flourless brownie, raspberry sauce, vanilla ice cream, sprinkled with macadamia nuts **7.5** (1230 cal)
- Key Lime Pie**
with roasted pecan crust **7.1** (1010 cal)
- Crème Brûlée**
with berries and fresh whipped cream **7.5** (910 cal)
- Doughnuts**
three, tossed in cinnamon sugar, served with sea salt caramel or chocolate sauce **5.9** (540-560 cal)
- Jen's Jamaican Coconut Pie**™
creamy coconut custard, Myers's Rum sauce and fresh whipped cream **6.5** (800 cal)

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 **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 / ROSÉ

crisp dry "Brut" or delicate strawberry & pear "Rose"

Chandon Brut Sparkling 187ml Split **10**

Chandon Rose Sparkling 187ml Split **11**

Saved Magic Maker Rosé, CA **9.1** | **35**

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 **7.2** | **27**

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 "Starmon", Napa Valley **9.1** | **35**

Kim Crawford, Marlborough, New Zealand **12.2** | **47**

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 **8.1** | **31**

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 **8.1** | **31**

Rodney Strong Merlot, Sonoma County **9.1** | **35**

Avalon Cabernet Sauvignon, CA **6.9** | **26**

Charles & Charles Cabernet Blend, Columbia Valley, WA **8.4** | **32**

Louis Martini Cabernet Sauvignon, CA **9.9** | **38**

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 **43**

Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand **56**

Cakebread Cellars Chardonnay, Napa Valley **69**

Estancia Meritage, Paso Robles **56**

Stags' Leap Petite Sirah, Napa Valley **68**

Swanson Vineyards Merlot, Oakville, Napa Valley **49**

Hall Cabernet Sauvignon, Napa Valley **69**

MARTINIS

★ Bonefish Pomegranate Martini

house-infused with Fris vodka, pomegranate and fresh mango **8.7** (250 cal)

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** (190 cal)

Fresh Raspberry Martini

Reyka small-batch vodka, hand-muddled red raspberries and fresh-squeezed lemon juice **9.1** (230 cal)

★ 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** (160 cal)

Fresh Pineapple Martini

Malibu rum, St. Germain Elderflower liqueur, fresh pineapple, lemon and a house-made vanilla bean simple syrup **9.4** (190 cal)

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** (170 cal)

Espresso Martini

house-infused vanilla vodka, Kahlúa, Crème de Cacao and fresh-brewed espresso **9.1** (170 cal)

ROCKS

NEW! Woodford Reserve Old Fashioned

Woodford Reserve bourbon, muddled orange wedge, Angostura bitters, house-made vanilla bean syrup, garnished with a Bordeaux cherry and orange peel **10.9** (230 cal)

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** (240 cal)

Parker's Margarita *founder Chris Parker's favorite*

finished with fresh OJ and Grand Marnier **7.9** (150 cal)
Upgrade to Patrón **+3** (150 cal)

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** (150 cal)

NEW! Maestro Mojito

Bacardi Gran Reserva Maestro premium rum with fresh mint, pure cane syrup and sparkling soda **8.9** (220 cal)

Signature Red or White Sangria

choice of Blackberry Red or Sparkling Mango White **6** (190/220 cal)

BEERS

DRAFTS

Bud Light **3.9** (110 cal) | Blue Moon **5.2** (180 cal)
Sam Adams Seasonal **5.2** (170-200 cal)

CRAFT / SPECIALTY

Sam Adams Boston Lager (4.8%) **5.2** (170 cal)
Fat Tire Amber Ale (5.3%) **5.2** (140 cal)
Sierra Nevada "Torpedo Extra IPA" (7.2%) **5.2** (200 cal)

DOMESTIC CLASSICS

Michelob Ultra (4.1%) **4.2** (100 cal)
Bud Light (4.2%) **3.9** (110 cal)
Coors Light (4.2%) **3.9** (100 cal)
Miller Lite (4.2%) **3.9** (100 cal)
Budweiser (5%) **3.9** (140 cal)

IMPORTS

Guinness 14.9 oz (4.2%) **5.6** (120 cal)
Newcastle (4.5%) **4.9** (150 cal)
Corona Extra (4.6%) **4.9** (150 cal)
Heineken (5%) **4.9** (140 cal)
Stella Artois (5%) **5.2** (150 cal)

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)
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** (45 cal)