



- 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)

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)

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition 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 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 3.8 (110 cal) | Blue Moon 5 (180 cal)  
Sam Adams Seasonal 5 (170-200 cal)

CRAFT / SPECIALTY

Sam Adams Boston Lager (4.8%) 5 (170 cal)  
Fat Tire Amber Ale (5.3%) 5 (140 cal)  
Sierra Nevada "Torpedo Extra IPA" (7.2%) 5 (200 cal)

DOMESTIC CLASSICS

Michelob Ultra (4.1%) 4.2 (100 cal)  
Bud Light (4.2%) 3.8 (110 cal)  
Coors Light (4.2%) 3.8 (100 cal)  
Miller Lite (4.2%) 3.8 (100 cal)  
Budweiser (5%) 3.8 (140 cal)

IMPORTS

Guinness 14.9 oz (4.2%) 5.3 (120 cal)  
Newcastle (4.5%) 4.6 (150 cal)  
Corona Extra (4.6%) 4.6 (150 cal)  
Heineken (5%) 4.6 (140 cal)  
Stella Artois (5%) 5 (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)