



DESSERTS

- Key Lime Pie**
with roasted pecan crust
6.9 (1010 cal)
- Jen's Jamaican Coconut Pie™**
creamy coconut custard, Myers's Rum sauce and fresh whipped cream
6.3 (800 cal)
- Crème Brûlée**
with berries and fresh whipped cream
7.3 (910 cal)
- ★ Macadamia Nut Brownie**
flourless brownie, raspberry sauce, vanilla ice cream, sprinkled with macadamia nuts
7.3 (1230 cal)

STARTERS & SHARING

- Edamame** steamed and seasoned with green tea sea salt **5.9** (250 cal)
- Wagyu Beef & Ginger Potstickers** pan-seared with crispy onions and soy sauce **9.5** (650 cal)
- Calamari** flash-fried with peppers and sweet, spicy Asian sauce **10.9** (1160 cal)
- Thai Coconut Shrimp** six jumbos with sweet spicy sauce **11.3** (620 cal)
- ★ Bang Bang Shrimp®** crispy shrimp, tossed in our signature creamy, spicy sauce **11.9** (790 cal)
- Saucy Shrimp** sautéed shrimp, lime tomato garlic sauce, Kalamata olives, topped with Feta **11.7** (1220 cal)
- Bacon Wrapped Atlantic Sea Scallops** with mango salsa **12.7** (370 cal)
- Ahi Tuna Sashimi*** premium sushi grade, sesame-seared rare with wasabi and pickled ginger **13.5** (330 cal)
large 19.5 (610 cal)
- Mussels Josephine® (Penn Cove)** tomatoes, red onion, garlic, basil and lemon wine sauce **12.5** (1120 cal)
- Crab Cakes** jumbo lump crab cakes with red remoulade sauce **14.7** (490 cal)

SOUPS & GREENS

- Corn Chowder & Lump Crab** with a hint of bacon *cup 6* (240 cal) | *bowl 6.9* (380 cal) | *cup with entrée 4.1*
- ★ Bonefish House Salad** hearts of palm, Kalamata olives, tomatoes, pepitas, citrus herb vinaigrette **5.1** | *with entrée 4.1* (220 cal)
add Blue cheese or Feta 1.5 (110 cal) | *as entrée with chicken 13.3* (580 cal) | *with shrimp 15.3* (480 cal)
with salmon 16.3* (620 cal)
- Classic Caesar Salad** with house-made garlic croutons **5.1** | *with entrée 4.1* (500 cal)
as entrée with chicken 13.5 (760 cal) | *with shrimp 15.5* (660 cal) | *with salmon* 16.5* (810 cal)
- Tay's Wedge Salad** tomatoes, crumbled Blue cheese, crispy onions, bacon and Blue cheese dressing **7.1** | *with entrée 6.1* (430 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 **16.5** (920 cal) | *substitute with wood-grilled chicken 14.5* (1020 cal)
with jumbo lump crab 18.5 (870 cal) | *with sea scallops and shrimp 20.1* (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 **17.5** (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 30.4 (480 cal)

Salmon* 21.5 (380 cal) | **19.5 sm** (300 cal)

Georges Bank Scallops & Shrimp 21.5 (250 cal)

Ahi Tuna Steak* 20.5 (220 cal)

Rainbow Trout 19.9 (410 cal)

Tilapia 17.9 (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)

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

SEAFOOD SPECIALTIES with choice of two signature sides

- NEW! Crab-Crusted Cod** garlic and crab crumb dusted, topped with lump crab, white wine lemon butter sauce **22.7** (600 cal)
- Dynamite-Style Shrimp** wood-grilled shrimp topped with dynamite aioli and Feta cheese crumbles **20.9** (570 cal)
- Pecan Parmesan Crusted Rainbow Trout** artichoke hearts, fresh basil and lemon butter **21.7** (860 cal)
- Cod Imperial** stuffed with shrimp, scallops, crabmeat, Mozzarella and Parmesan cheeses and lemon caper butter **21** (540 cal)
- Cold Water Lobster Tails** 5-6 oz lobster tail, seasoned and steamed, served with warm drawn butter
Single Tail entrée 17.9 (300 cal) | *Twin Tail entrée 29.9* (590 cal)

FROM THE LAND with choice of two signature sides

- Lily's Chicken®** goat cheese, spinach, artichoke hearts and lemon basil sauce **16.9** (560 cal)
- Chicken Marsala** mushrooms and prosciutto, Marsala wine sauce **16.4** (580 cal)
- The Angler's Sirloin Steak*** 6 oz center cut **18.7** (220 cal)
- Fontina Pork Chop*** boneless pork chop, Fontina cheese, garlic, prosciutto and mushroom Marsala wine sauce **17.8** (820 cal)
- ★ Sirloin* & Crab Cake Dinner** 6 oz center cut sirloin and a Maryland-style crab cake **22.9** (510 cal) | *upgrade to filet mignon* add 7.5* (530 cal)
- Filet Mignon*** 6 oz USDA seasoned and wood-grilled **23.5** (240 cal) | 8 oz **26.9** (310 cal)
- Bone-In Ribeye Steak*** 18 oz steakhouse style **29.9** (1150 cal)
- Enjoy it Surf & Turf style:**
add one of the following to your entrée
Wood-Grilled Shrimp Skewer 7.5 (150 cal)
Cold Water Lobster Tail 13 (300 cal)

HAND-HELDS & BOWLS

- Half-Pound Wagyu Beef Burger*** toasted bun, fully dressed with sharp Cheddar and special sauce, with choice of fresh greens or french fries **14.9** (1140/1510 cal)
add bacon (60 cal), avocado (35 cal) or mushrooms (25 cal) .9 each
- Blackened Baja Fish Tacos** choice of flour or corn tortilla, blackened Cod, finished with pico de gallo, lime crema, cabbage with choice of fresh greens or french fries **15.1** (740-1230 cal)
- Bang Bang Shrimp® Tacos** choice of a flour or corn tortilla, our signature Bang Bang Shrimp®, greens, tomatoes, sour cream, with a choice of fresh greens or french fries **15.3** (1110-1570 cal)
- Pad Thai** Asian rice noodles, scallions, peanuts, egg with traditional Pad Thai sauce **14.7** (830 cal)
add herb-grilled chicken 5 (1120 cal) | *add wood-grilled shrimp 6* (970 cal) | *add wood-grilled salmon* 7* (1170 cal)
- Spicy Tuna* Bowl** premium sushi grade, sesame-seared rare, avocado, sweet chile sauce, jasmine rice, passion fruit salsa **16.5** (960 cal)
- ★ Cod Fish & Chips** generous portion of crispy Cod, served with tartar, french fries and malt vinegar on the side **15.9** (1030 cal)
14.9 sm (1010 cal)

SIGNATURE SIDES à la carte 4

- Garlic Whipped Potatoes (230 cal)

French Fries (450 cal)

Sautéed Spinach (150 cal)
- Potatoes Au Gratin (260 cal)

Sweet Potato Mash (380 cal)

Applewood Bacon Mac & Cheese
- Jasmine Rice (210 cal)

Seasonal Vegetable (100 cal)

with entrée 5.5
- Coleslaw (170 cal)

Green Beans (90 cal)

à la carte 8.5 (740 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)

SPARKLING / BUBBLES / ROSÉ

crisp dry “Brut”

Caposaldo “Brut” Prosecco 8.9 | 35

WHITES / PINOT GRIGIO

light, floral aromas with fruity mango & pineapple flavors

Beringer White Zinfandel, CA 6.5 | 23

Jacob’s Creek Moscato, Australia 7.1 | 27

Chateau Ste. Michelle Riesling, WA 7.4 | 30

Chateau Ste. Michelle Pinot Gris, Columbia Valley, WA 7.5 | 28

Ecco Domani Pinot Grigio, Italy 7.3 | 28

Masi Masianco Pinot Grigio/Verduzzo, Italy 8.7 | 33

King Estate Pinot Gris, OR 9.9 | 38

SAUVIGNON BLANC

herbal aromas with grapefruit, stone fruit accents

Kim Crawford, Marlborough, New Zealand 8.5 | 34

Chalk Hill, Russian River Valley 49

CHARDONNAY

light oak, crisp flavor to full-bodied mouthfeels with hints of caramel

La Terre, CA 6.5

Mark West, Central Coast 27

J. Lohr “Riverstone”, Monterey 9.1 | 33

Kendall-Jackson “V.R.”, CA 9.7 | 37

Coppola “Director’s Cut”, Russian River 10.7 | 41

Sonoma-Cutrer, Russian River Ranches 57

PINOT NOIR

earthy aromas with bright cherry, dark cherry fruit flavors

Concannon, CA 7.5 | 29

La Crema, Sonoma Coast 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 | 28

Villa Antinori “Super Tuscan” Red, Italy 49

Dona Paula “Los Cardos” Malbec, Argentina 8.1 | 31

D’Arenberg “The Stump Jump” GSM Red 7.9 | 31

Murphy-Goode “Liar’s Dice” Zinfandel, Sonoma 41

MERLOT / CABERNET

full-flavored with heavy backbone, black currant & deep cherry flavors

Sycamore Lane Merlot or Cabernet Sauvignon, CA 6.7

Columbia Crest “Grand Estates” Merlot, WA 8.1 | 31

Louis Martini Cabernet Sauvignon, CA 9.7 | 38

Francis Coppola Black Label Claret, CA 10.7 | 43

Sebastiani, Alexander Valley 55

MARTINIS

★ **Bonefish Pomegranate Martini**

Svedka vodka, fresh mango and pomegranate 9.3 (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 9.9 (190 cal)

Fresh Raspberry Martini

Reyka small-batch vodka, hand-muddled red raspberries and fresh-squeezed lemon juice 9.3 (230 cal)

★ **Tropic Heat Martini**

Absolut vodka and the fresh flavors of pineapples, mango & lemon, finished with a thin slice of jalapeño for a slightly spicy finish 9.6 (160 cal)

Fresh Pineapple Martini

Malibu rum, St. Germain Elderflower liqueur, fresh pineapple, lemon and a house-made vanilla bean simple syrup 9.6 (190 cal)

NEW! Maker’s 46 Manhattan

Maker’s 46 premium Kentucky bourbon, Cinzano Rosso vermouth, with a hint of fresh rosemary and orange peel 9.9 (170 cal)

Espresso Martini

vanilla vodka, Kahlúa, Crème de Cacao and fresh-brewed espresso 9.6 (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 10.2 (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 8.5 (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 9.7 (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

Ask Server for Selections

Pyramid Seasonal 5.5 (110-210 cal)

Boise Brewing Seasonal 5.5 (110-210 cal)

Meriwether Cider Seasonal 5.5 (160-210 cal)

Sockeye Seasonal 5.5 (110-210 cal)

Deschutes “Seasonal” 5.5 (110-210 cal)

New Belgium Seasonal 5.5 (110-210 cal)

DOMESTIC CLASSICS

Bud Light (4.2%) 4.5 (110 cal)

Coors Light (4.2%) 4.5 (100 cal)

Budweiser (5%) 4.5 (140 cal)

Pabst Blue Ribbon 16 oz (5%) 4 (190 cal)

IMPORTS

St. Pauli Girl Non-Alcoholic 5.5 (130 cal)

Guinness 14.9 oz (4.2%) 5.8 (120 cal)

Newcastle (4.5%) 5.2 (150 cal)

Corona Extra (4.6%) 5.2 (150 cal)

Heineken (5%) 5.2 (140 cal)

Stella Artois (5%) 6 (150 cal)

SPIRIT-FREE

SPECIALTY Fresh Blackberry Smash 3.5 (90 cal)

Grand Teton Root Beer 3.9 (140 cal)

BOTTLED WATERS Fiji 500 ml | San Pellegrino 500 ml 3.2 (0 cal)

HONEST® ORGANIC ICED TEAS

Just Iced Tea 2.99 (0 cal)

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)