



## STARTERS & SHARING

★ **Bang Bang Shrimp**<sup>®</sup> crispy shrimp, tossed in our signature creamy, spicy sauce 9.9

**Ahi Tuna Sashimi**<sup>\*</sup> premium sushi grade, sesame-seared rare with wasabi and pickled ginger  
regular 11.7 | large 17.9

**Prince Edward Island Mussels Josephine**<sup>®</sup> tomatoes, red onion, garlic, basil and lemon wine sauce 10.5

**Wagyu Beef & Ginger Potstickers** pan-seared with crispy onions and soy sauce 8.5

**Saucy Shrimp** sautéed shrimp, lime tomato garlic sauce, Kalamata olives, topped with Feta 9.9

**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

**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 11.9 | with shrimp 13.9 | with salmon\* 13.9

**Classic Caesar Salad** with house-made garlic croutons 4.9 | with entrée 3.9  
as entrée with chicken 11.9 | with shrimp 13.9 | with salmon\* 13.9

**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

## 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** 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

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

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

**NEW! Crab-Crusted Alaskan Cod** garlic and crab crumb dusted, topped with lump crab, white wine lemon butter sauce 19.9

**NEW! Lobster Stuffed Shrimp** six jumbo shrimp stuffed with lobster, finished with red peppers and lemon butter 19.9

**Pecan Parmesan Crusted Rainbow Trout** artichoke hearts, fresh basil and lemon butter 18.9

★ **Tilapia Imperial** stuffed with shrimp, scallops, crabmeat and lemon caper butter 19.3

**Cold Water Lobster Tails** 5-6 oz lobster tail, seasoned and steamed, served with warm drawn butter  
Single Tail entrée 15.9 | Twin Tail entrée 27.9

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

**Filet Mignon\*** 6 oz USDA seasoned and wood-grilled 20.9 | 8 oz 23.9

**NEW! Bone-In Ribeye Steak\*** 18 oz, steakhouse style 26.9

★ **Sirloin\* & Crab Cake Dinner** 6 oz center cut sirloin and a Maryland-style crab cake 19.9 | upgrade to filet mignon\* add 7

**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**<sup>®</sup> goat cheese, spinach, artichoke hearts and lemon basil sauce 14.9

**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 12

## 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 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<sup>®</sup> Tacos** three warm tortillas, our signature Bang Bang Shrimp<sup>®</sup>, lettuce, tomatoes, sour cream 13.3

**Spicy Tuna\* Bowl** premium sushi grade, sesame-seared rare, avocado, sweet chile sauce, jasmine rice, passion fruit salsa 14.3

**Chicken Teriyaki Bowl** marinated chicken, fried rice, mango salsa, macadamia nuts, drizzled with Pan Asian sauce 12.9

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

## DELUXE SIDES

White Truffle 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 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**<sup>™</sup>  
creamy coconut custard, Myers's Rum sauce and fresh whipped cream 5.9

★ 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 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