



## STARTERS & SHARING

★ **Bang Bang Shrimp**® crispy shrimp, tossed in our signature creamy, spicy sauce 11.9

**Ahi Tuna Sashimi**\* premium sushi grade, sesame-seared rare with wasabi and pickled ginger  
regular 13.7 | large 20.8

**Prince Edward Island Mussels Josephine**® tomatoes, red onion, garlic, basil and lemon wine sauce 12.7

**Saucy Shrimp** sautéed shrimp, lime tomato garlic sauce, Kalamata olives, topped with Feta 11.7

**Edamame** steamed and seasoned with green tea sea salt 6.1

**Wagyu Beef & Ginger Potstickers** pan-seared with crispy onions and soy sauce 9.8

**NEW! Classic Ceviche** a Peruvian-style ceviche, with hand-cut fish, bay scallops and sweet shrimp marinated in citrus, served with seasoned tortilla chips 10.5

**Calamari** flash-fried with peppers and sweet, spicy Asian sauce 11.1

**Maryland Crab Cakes** jumbo lump crab cakes with red remoulade sauce 14.9

**Thai Coconut Shrimp** six jumbo shrimp with sweet Thai chile sauce 11.5

## SOUPS & GREENS

**New England Clam Chowder** with a hint of bacon cup 5.1 | bowl 6.1 | cup with entrée 4.1

**Tay's Wedge Salad** tomatoes, crumbled Blue cheese, crispy onions, bacon and Blue cheese dressing 7.1 | with entrée 6.1

★ **Bonefish House Salad** hearts of palm, Kalamata olives, tomatoes and citrus herb vinaigrette 5.1 | with entrée 4.1  
add Blue cheese or Feta 1.5 | as entrée with chicken 13.3 | with shrimp 15.3 | with salmon\* 16.3

**Classic Caesar Salad** with house-made garlic croutons 5.1 | with entrée 4.1  
as entrée with chicken 13.5 | with shrimp 15.5 | with salmon\* 16.5

**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 16.7 | substitute with wood-grilled chicken 14.7  
with jumbo lump crab 18.7 | with sea scallops and shrimp 20.1

**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 17.7

## 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 | 28.8 sm

**Atlantic Salmon\*** 21.6 | 19.4 sm

**Georges Bank Scallops & Shrimp** 21.8

**Ahi Tuna Steak\*** 20.9

**Rainbow Trout** 20.3

**Tilapia** 18.3

*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 4.5

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 23.1

**Lobster Stuffed Shrimp** six jumbo shrimp stuffed with lobster, finished with red peppers and lemon butter 23.1

**Pecan Parmesan Crusted Rainbow Trout** artichoke hearts, fresh basil and lemon butter 22.3

★ **Tilapia Imperial** stuffed with shrimp, scallops, crabmeat and lemon caper butter 22.5

**Cold Water Lobster Tails** 5-6 oz lobster tail, seasoned and steamed, served with warm drawn butter

Single Tail entrée 17.9 | Twin Tail entrée 30.9

## FROM THE LAND with choice of two fresh sides

**Filet Mignon\*** 6 oz USDA seasoned and wood-grilled 23.9 | 8 oz 27.7

**Bone-In Ribeye Steak\*** 18 oz, steakhouse style 30.3

★ **Sirloin\* & Crab Cake Dinner** 6 oz center cut sirloin and a Maryland-style crab cake 22.9 | upgrade to filet mignon\* add 7.5

**The Angler's Sirloin Steak\*** 6 oz center cut 18.9

**Fontina Pork Chop\*** boneless pork chop, Fontina cheese, garlic, prosciutto and mushroom Marsala wine sauce 18.2

**Lily's Chicken**® goat cheese, spinach, artichoke hearts and lemon basil sauce 17.1

**Enjoy it Surf & Turf style:**

add one of the following to your entrée

Oscar-Style 4.5

Wood-Grilled Shrimp Skewer 7.5

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 17.3

**Half-Pound Wagyu Beef Burger\*** toasted bun, fully dressed with sharp Cheddar and special sauce 15.3  
add bacon, avocado or mushrooms .9 each

**Blackened Baja Fish Tacos** Alaskan Cod with three warm tortillas, mango salsa, lime crema, shredded lettuce 15.1

**Bang Bang Shrimp**® Tacos three warm tortillas, our signature Bang Bang Shrimp®, lettuce, tomatoes, sour cream 15.5

**Lobster Roll** a New England favorite

creamy lobster salad on an authentic roll served with french fries and coleslaw 17.9

**Spicy Tuna\*** Bowl premium sushi grade, sesame-seared rare, avocado, sweet chile sauce, jasmine rice, passion fruit salsa 16.7

**Chicken Teriyaki Bowl** marinated chicken, fried rice, mango salsa, macadamia nuts, drizzled with Pan Asian sauce 15.3

**Shrimp Pad Thai** rice noodles, green onions, peanuts, egg and traditional Pad Thai sauce 15.5

**NEW! Seasonal Vegetable Pasta** pappardelle pasta with peak of season vegetables finished with a light lemon butter sauce 13.5  
with wood-grilled shrimp 17.5 | with wood-grilled chicken 16.5

## FRESH SIDES à la carte 4

Garlic Whipped Potatoes

Potatoes Au Gratin

Jasmine Rice

French Fries

Steamed Broccoli

French Green Beans

Sautéed Spinach

## PREMIUM SIDES

**NEW! Seasonal Vegetable** with entrée 5.5 | à la carte 8.5

Applewood Bacon Mac & Cheese with entrée 5.5 | à la carte 8.5

Crab Fried Rice with entrée 5.5 | à la carte 8.5

Sweet Potato Mash with entrée 2.5 | à la carte 5.5

Steamed Asparagus with entrée 4.5 | à la carte 7.5

## 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 6.9

**Jen's Jamaican**

**Coconut Pie**™

creamy coconut custard, Myers's Rum sauce and fresh whipped cream 6.9

★ represents a Bonefish favorite

**Before placing your order, please inform your server if a person in your party has a food allergy.**

\*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 11 | 42  
*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 6.5 | 25

**Jacob's Creek** Moscato, Australia 7.2 | 27

**Chateau Ste. Michelle** Riesling, WA 8.2 | 31

**Ecco Domani** Pinot Grigio, Italy 7.7 | 29

**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 13.7 | 53

## 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 6.5

**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 7.7 | 29

**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 8.2 | 31

**Conundrum** Red Blend, CA 11.7 | 45

**Villa Antinori "Super Tuscan"** Red, Italy 13.2 | 51

**Dona Paula "Los Cardos"** Malbec, Argentina 9.1 | 35

**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 6.5

**Columbia Crest "Grand Estates"** Merlot, WA 8.1 | 31

**Rodney Strong** Merlot, Sonoma County 9.7 | 37

**Avalon** Cabernet Sauvignon, CA 7.2 | 27

**Charles & Charles** Cabernet Blend, Columbia Valley, WA 8.9 | 34

**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 49

**Cloudy Bay** Sauvignon Blanc, Marlborough, New Zealand 66

**Cakebread Cellars** Chardonnay, Napa Valley 71

**Estancia** Meritage, Paso Robles 66

**Stags' Leap** Petite Sirah, Napa Valley 76

**Swanson Vineyards** Merlot, Oakville, Napa Valley 56

**Hall** Cabernet Sauvignon, Napa Valley 71

## 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 9.6

### ★ Bonefish Pomegranate Martini

house-infused with Fris vodka, pomegranate and fresh mango 9.3

### 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

### Fresh Raspberry Martini

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

### ★ 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 9.6

### Fresh Pineapple Martini

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

### NEW! Infused Manhattan

Maker's 46 premium Kentucky bourbon, with a house-made infusion of Cinzano Rosso vermouth, fresh rosemary and orange peel 10.5

### Espresso Martini

house-infused vanilla vodka, Kahlúa, Crème de Cacao and fresh-brewed espresso 9.6

## 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 9.7

### 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

Coors Light 3.9 | Blue Moon 5.4 | Sam Adams Seasonal 5.4

### CRAFT / SPECIALTY

Sam Adams Boston Lager (4.8%) 5.5

Brooklyn Lager (5.2%) 5.5

Dogfish Head 60 Minute IPA (6%) 5.8

Sierra Nevada "Torpedo Extra IPA" (7.2%) 5.5

### DOMESTIC CLASSICS

Michelob Ultra (4.1%) 4.3

Bud Light (4.2%) 4

Coors Light (4.2%) 4

Miller Lite (4.2%) 4

Budweiser (5%) 4

### IMPORTS

Guinness 14.9 oz (4.2%) 5.8

Newcastle (4.5%) 5.2

Corona Extra (4.6%) 5.2

Heineken (5%) 5.2

Stella Artois (5%) 5.5

## 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