



STARTERS & SHARING

★ **Bang Bang Shrimp**[®] crispy shrimp, tossed in our signature creamy, spicy sauce 10.9

Ahi Tuna Sashimi* premium sushi grade, sesame-seared rare with wasabi and pickled ginger
regular 12.5 | large 19.2

Prince Edward Island Mussels Josephine[®] tomatoes, red onion, garlic, basil and lemon wine sauce 11.5

Saucy Shrimp sautéed shrimp, lime tomato garlic sauce, Kalamata olives, topped with Feta 10.7

Edamame steamed and seasoned with green tea sea salt 5.1

Wagyu Beef & Ginger Potstickers pan-seared with crispy onions and soy sauce 9.2

NEW! Classic Ceviche a Peruvian-style ceviche, with hand-cut fish, bay scallops and sweet shrimp marinated in citrus, served with seasoned tortilla chips 9.9

Calamari flash-fried with peppers and sweet, spicy Asian sauce 10.9

Maryland Crab Cakes jumbo lump crab cakes with red remoulade sauce 13.5

Thai Coconut Shrimp six jumbo shrimp with sweet Thai chile sauce 10.5

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 12.3 | with shrimp 14.3 | with salmon* 14.3

Classic Caesar Salad with house-made garlic croutons 4.9 | with entrée 3.9
as entrée with chicken 12.3 | with shrimp 14.3 | with salmon* 14.3

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 15.9 | substitute with wood-grilled chicken 13.9
with jumbo lump crab 17.9 | with sea scallops and shrimp 19.1

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 16.9

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 | 28.2 sm

Atlantic Salmon* 20.5 | 18.3 sm

Georges Bank Scallops & Shrimp 20.2

Ahi Tuna Steak* 19.5

Rainbow Trout 18.9

Tilapia 16.9

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*

Crab-Crusted Alaskan Cod garlic and crab crumb dusted, topped with lump crab, white wine lemon butter sauce 21.5

Lobster Stuffed Shrimp six jumbo shrimp stuffed with lobster, finished with red peppers and lemon butter 21.5

Pecan Parmesan Crusted Rainbow Trout artichoke hearts, fresh basil and lemon butter 20.9

★ **Tilapia Imperial** stuffed with shrimp, scallops, crabmeat and lemon caper butter 20.9

Cold Water Lobster Tails 5-6 oz lobster tail, seasoned and steamed, served with warm drawn butter
Single Tail entrée 16.9 | Twin Tail entrée 29.9

FROM THE LAND *with choice of two fresh sides*

Filet Mignon* 6 oz USDA seasoned and wood-grilled 22.3 | 8 oz 25.9

Bone-In Ribeye Steak* 18 oz, steakhouse style 28.3

★ **Sirloin* & Crab Cake Dinner** 6 oz center cut sirloin and a Maryland-style crab cake 20.9 | upgrade to filet mignon* add 7

The Angler's Sirloin Steak* 6 oz center cut 17.5

Fontina Pork Chop* boneless pork chop, Fontina cheese, garlic, prosciutto and mushroom Marsala wine sauce 17.7

Lily's Chicken[®] goat cheese, spinach, artichoke hearts and lemon basil sauce 15.9

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 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 15.9

Half-Pound Wagyu Beef Burger* toasted bun, fully dressed with sharp Cheddar and special sauce 14.9
add bacon, avocado or mushrooms .9 each

Blackened Baja Fish Tacos Alaskan Cod with three warm tortillas, mango salsa, lime crema, shredded lettuce 13.9

Bang Bang Shrimp[®] Tacos three warm tortillas, our signature Bang Bang Shrimp[®], lettuce, tomatoes, sour cream 14.5

Spicy Tuna* Bowl premium sushi grade, sesame-seared rare, avocado, sweet chile sauce, jasmine rice, passion fruit salsa 15.9

Chicken Teriyaki Bowl marinated chicken, fried rice, mango salsa, macadamia nuts, drizzled with Pan Asian sauce 14.5

Shrimp Pad Thai rice noodles, green onions, peanuts, egg and traditional Pad Thai sauce 14.9

NEW! Seasonal Vegetable Pasta pappardelle pasta with peak of season vegetables finished with a light lemon butter sauce 12.9
with wood-grilled shrimp 16.9 | with wood-grilled chicken 15.9

FRESH SIDES *à la carte 3*

Garlic Whipped Potatoes

Potatoes Au Gratin

Jasmine Rice

French Fries

Steamed Broccoli

French Green Beans

Sautéed Spinach

PREMIUM SIDES

NEW! Seasonal Vegetable with entrée 4.5 | à la carte 7.5

Applewood Bacon 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 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 5.9

Jen's Jamaican Coconut Pie[™]

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

★ 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 10

Chandon Rose Sparkling 187ml Split 11

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 “Starmont”, 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

Conundrum Red Blend, CA 10.1 | 39

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

★ 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 9.1

★ Bonefish Pomegranate Martini

house-infused with Fris vodka, pomegranate and fresh mango 8.7

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

Fresh Raspberry Martini

Reyka small-batch vodka, hand-muddled red raspberries and fresh-squeezed lemon juice 9.1

★ 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

Fresh Pineapple Martini

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

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

Espresso Martini

house-infused vanilla vodka, Kahlúa, Crème de Cacao and fresh-brewed espresso 9.1

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 9.5

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

Bud Light 4.1 | Blue Moon 5.5 | Sam Adams Seasonal 5.5

CRAFT / SPECIALTY

Sam Adams Boston Lager (4.8%) 5.6

Fat Tire Amber Ale (5.3%) 5.6

Sierra Nevada “Torpedo Extra IPA” (7.2%) 5.6

DOMESTIC CLASSICS

Michelob Ultra (4.1%) 4.5

Bud Light (4.2%) 4.2

Coors Light (4.2%) 4.2

Miller Lite (4.2%) 4.2

Budweiser (5%) 4.2

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%) 5.6

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