



SIGNATURE STARTERS

- Bang Bang Shrimp® crispy, tossed in a creamy, spicy sauce 9.7
- ★ Cold Snap Fresh Ceviche* served in a frozen glass made entirely of ice chilled bay scallops, shrimp, fresh fish, vegetables, avocado, cucumber, jalapeño, citrus, cilantro + warm tortilla chips 7.9
- Ahi Tuna Sashimi* premium sushi grade, sesame-seared rare with wasabi + pickled ginger regular 10.7 | large 16.9
- Mussels Josephine® (PEI) tomatoes, red onion, garlic, basil + lemon wine sauce 10.5

SOUPS

- Corn Chowder + Lump Crab with a hint of bacon cup 5.8 | bowl 6.6 (cup of Chowder with entrée 3)
- ★ Authentic Lobster Bisque with a hint of sherry cup 7.8 (cup of Bisque with entrée 5)

GREENS [Bonefish House Salad or Classic Caesar Salad with entrée 2.9]

- Tay's Wedge Salad tomatoes, Danish Blue crumbles, chives, crispy onions + Blue cheese dressing 5.9 (with entrée 3.9)
- Bonefish House Salad hearts of palm, Kalamata olives, tomatoes, citrus herb vinaigrette chicken 11.5 | shrimp 12.5 | salmon* 13.5 add Danish Blue or Feta 1.5
- Classic Caesar Salad house-made garlic croutons chicken 11.9 | shrimp 12.9 | salmon* 13.9
- Florida Cobb Salad grilled chicken, avocado, mango, tomatoes, Danish Blue, citrus herb vinaigrette 11.9
- Cilantro Lime Shrimp Salad roasted corn, black beans, Feta, grape tomatoes, red onion, tortilla strips + cilantro lime vinaigrette 12.9

HAND HELDS [burgers + tacos served with fresh greens or house-made chips]

- Half-Pound American Kobe Beef Burger* toasted brioche bun, fully dressed with sharp cheddar + special sauce 12.5 add bacon, avocado or mushrooms .9 each
- ★ Blackened Baja Street Tacos three fish tacos in a crispy wonton shell, finished with fresh romaine, mango salsa, lime crema + fresh herb pesto 12.7
- Lobster Grilled Cheese cheddar, smoked mozzarella, North Atlantic lobster chunks, with fresh greens + lobster bisque 13.9
- Fish + Chips tempura-style with tartar, french fries 11.3
- ★ Bang Bang Shrimp® Crispy Tacos served street taco-style in three crispy wonton shells with fresh tomato, shredded lettuce + sour cream 12.3

STARTERS + SHARING

- Wagyu Beef + Ginger Potstickers pan-seared with crispy onions, Thai peppers + soy sauce 8.5
- ★ Steamed Edamame seasoned with green tea sea salt 4.9
- Singapore Calamari flash-fried with peppers + sweet spicy Asian sauce 9.3
- ★ Filet Satay* USDA "center cut" filet mignon marinated in a soy seasoning, served with spicy mustard 8.9
- Thai Coconut Shrimp 6 jumbos + sweet spicy sauce 8.9
- Maryland Crab Cakes jumbo lump crab cakes + red remoulade sauce 12.3
- ★ Roasted Mushroom Flatbread caramelized garlic, mozzarella cheese, finished with truffle essence 8.9

BOWLS

- Spicy Tuna* premium sushi grade, sesame-seared rare, avocado, sweet chile sauce, jasmine rice + passion fruit salsa 12.3
- ★ Teriyaki tender-marinated chicken served on a bed of fried rice, topped with fresh mango salsa, chopped peanuts + drizzled lightly with peanut sauce 11.5
- Shrimp Pad Thai rice noodles, green onions, peanuts, egg + traditional Pad Thai sauce 11.9
- ★ Basil Fettuccine rustic ribbons of pasta infused with hints of basil, tossed with a pesto white wine cream sauce, red bell peppers, zucchini, yellow squash + light Parmesan 9.9 add herb-grilled chicken 4 add wood-grilled salmon* 6

WOOD-GRILLED FISH [with a fresh seasonal vegetable + choice of one fresh side]

- ★ Wild Mahi Mahi 16.8
- Chilean Sea Bass 28.3 / 24.8 sm
- Atlantic Salmon* 17.8 / 15.3 sm
- Sea Scallops + Shrimp 17.3
- Ahi Tuna Steak* 16.9
- Rainbow Trout 16.5
- Tilapia 15.3
- Cold Water Lobster Tails steamed + served with butter for dipping 27

Enjoy your fish with a fresh-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)

WOOD-GRILLED STEAKS + CHOPS [with a fresh seasonal vegetable + choice of one fresh side]

- Filet Mignon* USDA "center cut" 6 oz 19.9 / 8 oz 22.9
- Rib-Eye Steak* 13 oz USDA rib-eye 24.9
- Sirloin* + Crab Cake Dinner 6 oz "center cut" sirloin, Maryland style crab cake 19.9 upgrade to filet mignon* add 6
- The Angler's Steak* 6 oz USDA sirloin 15.3
- Fontina Chop* boneless pork chop, fontina cheese, garlic, prosciutto, mushroom marsala wine sauce 15.6

Steaks served with your choice of:

- Béarnaise
- White Truffle Butter
- Creamy Mushroom + Bacon Sauce

- ★ Oscar-Style (add 4)

SAUTÉED + BAKED [with a fresh seasonal vegetable + choice of one fresh side]

- Lily's Chicken® goat cheese, spinach, artichoke hearts + lemon basil sauce 14.5
- Pecan Parmesan Crusted Rainbow Trout artichoke hearts, fresh basil + lemon butter 17.5
- Tilapia Imperial stuffed with shrimp, scallops, crabmeat + lemon caper butter 18.3

FRESH SIDES

- Garlic Whipped Potatoes
- Potatoes Au Gratin
- Steamed Broccoli
- Jasmine Rice

DELUXE SIDES

- ★ White Truffle Mac + Cheese (with entrée 4)
- Crab Fried Rice (with entrée 4)
- ★ Wood-Grilled Broccolini® (with entrée 3)
- Steamed Asparagus (with entrée 3)

*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.

★ Raise the Bar Seasonal items

WINES ~ listed by category, from lighter + milder, to more intense + full-bodied ~

SPARKLING / BUBBLES

Crisp dry “Brut” or delicate strawberry and pear “Rose”

Chandon “Brut” Sparkling 187ml Split 12

Chandon “Rose” Sparkling 187ml Split 13

WHITES / PINOT GRIGIO

Light, floral aromas with fruity mango & pineapple flavors

Beringer White Zinfandel, CA 6.5 / 24

Jacob’s Creek Moscato, Australia 7 / 26

Chateau Ste. Michelle Riesling, WA 8 / 30

Sokol Blosser “Evolution” White Blend, OR 9.5 / 36

Ecco Domani Pinot Grigio, Italy 7.5 / 28

Masi Masianco Pinot Grigio/Verduzzo, Italy 8.5 / 32

King Estate “Signature Collection” Pinot Grigio, OR 9.9 / 38

Santa Margherita, Pinot Grigio, Alto Adige, Italy 13.5 / 52

SAUVIGNON BLANC

Herbal aromas with grapefruit, stone fruit accents

Merryvale “Starmont”, Napa Valley 8.9 / 34

“Attitude” by Pascal Jolivet, France 10.5 / 40

Kim Crawford, Marlborough, New Zealand 13 / 50

CHARDONNAY

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

La Terre, CA 6

William Hill, Central Coast 7.2 / 27

J. Lohr “Riverstone”, Monterey 8.9 / 34

Kendall Jackson “V.R.”, CA 9.9 / 38

Coppola “Director’s Cut”, Russian River 11 / 42

Chalk Hill, Sonoma Coast 13 / 50

Sonoma-Cutrer, Russian River Ranches 15 / 58

PINOT NOIR

Earthy aromas with bright cherry, dark cherry fruit flavors

Concannon, CA 7.5 / 28

10 Span, Santa Barbara County 100% Pinot Noir 8.9 / 34

La Crema, Sonoma Coast 13.5 / 52

“Lyric” by Etude, Santa Barbara 11 / 42

Meiomi, Santa Barbara-Monterey-Sonoma Coast 12 / 46

REDS / BLENDS

Full-flavored with hints of blackberry, blueberry and pomegranate

Ménage à Trois Red Blend, CA 8 / 30

Conundrum Red Blend, CA 11.5 / 44

Villa Antinori “Super Tuscan” Red, Italy 13 / 50

Dona Paula “Los Cardos” Malbec, Argentina 8.9 / 34

Broquel Malbec, Mendoza, Argentina 9.5 / 36

MERLOT / CABERNET

Full-flavored with heavy backbone, black currant + deep cherry flavor

Sycamore Lane Merlot or Cabernet Sauvignon, CA 6

Columbia Crest “Grand Estates” Merlot, WA 7.9 / 30

Rodney Strong Merlot, Sonoma County 9.5 / 36

Avalon Cabernet Sauvignon, CA 7 / 26

Charles & Charles Cabernet Blend, Columbia Valley, WA 90 Points 8.5 / 32

Louis Martini Cabernet Sauvignon, Sonoma Coast 9.9 / 38

Francis Coppola Black Label Claret, CA 11 / 42

Hess “Allomi” Cabernet Sauvignon, Napa Valley 15 / 58

SPECIAL RESERVE SELECTIONS

Indulge in grand flavors and majestic mouthfeels of superb selections

Perrier Jouet “Grand Brut” Champagne, France 68

Eroica Riesling, Columbia Valley, WA 49

Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand 65

Cakebread Cellars Chardonnay, Napa Valley 70

Estancia Meritage, Paso Robles 65

Stags’ Leap Petite Syrah, Napa Valley 75

Swanson Vineyards Merlot, Oakville, Napa Valley 55

Hall Cabernet Sauvignon, Napa Valley 70

Caymus “40th Anniversary” Cabernet Sauvignon, Napa Valley 89

SPIRIT-FREE

SPECIALTY 3.5

Fresh Blackberry Smash House-Made Lemonade

BOTTLED WATERS 2.9

Fiji (500 ml) San Pellegrino (500 ml)

vitamin^{CRACER}water. FLAVORS 2.8

XXX (Acai, Blueberry + Pomegranate) Zero Squeezed Lemonade

HONEST® ORGANIC ICED TEAS 2.8

Just Iced Tea Raspberry Iced Tea Just A Tad Sweet

Classic Green Iced Tea Just A Tad Sweet

Coca-Cola BEVERAGES 2.8

Coke Coke Zero Diet Coke

Cherry Coke Sprite Seagram’s Ginger Ale

HOT BEVERAGES

Numi Organic Hot Tea 2.8 Rainforest Alliance Bold Coffee 2.8

Espresso 3.75 Cappuccino 3.75

MARTINIS

★ Winter White Cosmopolitan

Our best-selling guest favorite of the year!

Reyka vodka, Cointreau, St. Germain Elderflower liqueur, white cranberry juice + fresh lime juice 8.9

Bonefish Pomegranate Martini

A house-made infusion with Fris vodka, pomegranate, fresh mango 8.5

Fresh Raspberry Martini

Reyka small-batch vodka, freshly muddled red raspberries +

fresh squeezed lemon juice. NEW RECIPE for our classic favorite 8.5

Ocean Trust Tropic Heat Martini

Absolut vodka house-infused with pineapples, freshly muddled mango, lemon juice + a thin slice of jalapeño 8.5

\$1 is donated to Ocean Trust for each one sold. Oceantrust.org

Fresh Pineapple Martini

Malibu rum, St. Germain Elderflower liqueur, fresh pineapple, lemon + a homemade vanilla bean simple syrup 8.9

Cosmopolitan

Yep, it’s the traditional Cosmo. But we make it better! 8.9

Ultimate Infused Dirty Martini

Ketel 1 Citron vodka infused with olives for 3 full days.

Served ice cold in a frozen martini glass. Finished with the perfect garnish. The best damn dirty martini ever! 9.2

Lemon Drop Martini

Absolut Citron, fresh lemon + sugar 8.9

Espresso Martini

Svedka Vanilla vodka, Kahlúa, Crème de Cacao, fresh brewed espresso 8.5

ROCKS

★ Cold Snap Cocktail - Blackberry Frost

served in a frozen glass made entirely of ice

A frosty treat of Reyka vodka, Solerno blood orange liqueur, muddled blackberries + fresh lemon juice 8.9

Parker’s Margarita

Founder-Chris Parker’s Favorite

Finished with fresh OJ + Grand Marnier 7.5

Upgrade to Patrón +3

Patrón’s Perfect Cucumber Margarita

Patrón Silver, fresh lime + English cucumber. Topped with a hint of St. Germain Elderflower liqueur + rimmed with salt + pepper for a perfect finish. 9.5

Modern Mojito

A classic favorite of Ernest Hemingway with a modern twist. Pyrat amber rum, homemade fresh mint simple syrup, a hint of orange + Grand Marnier 8.5

Signature Red or White Sangria

Choice of Blackberry Red or Sparkling Mango White 6

BEERS

DRAFTS

Bud Light 3.7

Blue Moon 5

Sam Adams Seasonal 5

CRAFT / SPECIALTY

Sam Adams Boston Lager (4.8%) 5

Fat Tire Amber Ale (5.3%) 5

Omission Pale Ale (5.8%) gluten-free 5

Sierra Nevada “Torpedo Extra IPA” (7.2%) 5

DOMESTIC CLASSICS

Michelob Ultra (4.1%) 4

Bud Light (4.2%) 3.6

Coors Light (4.2%) 3.6

Miller Lite (4.2%) 3.6

Budweiser (5%) 3.6

O’Doul’s non-alcoholic 4

IMPORTS

Guinness 14.9 oz (4.2%) 5.3

Newcastle (4.5%) 4.7

Corona Extra (4.6%) 4.7

Heineken (5.4%) 4.7

Stella Artois (5.5%) 5

★ Raise the Bar Seasonal items