



SIGNATURE STARTERS

- Bang Bang Shrimp® crispy, tossed in a creamy, spicy sauce 12.2
- ★ 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 9.3
- Ahi Tuna Sashimi* premium sushi grade, sesame-seared rare with wasabi + pickled ginger regular 16.2 | large 20.9
- Mussels Josephine® (Penn Cove) tomatoes, red onion, garlic, basil + lemon wine sauce 15.2

SOUPS

- Corn Chowder + Lump Crab with a hint of bacon cup 6 | bowl 8 (cup of Chowder with entrée 3.6)
- ★ Authentic Lobster Bisque with a hint of sherry cup 8 (cup of Bisque with entrée 5.6)

GREENS [Bonefish House Salad or Classic Caesar Salad with entrée 3.6]

- 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, pepitas, citrus herb vinaigrette 5.9 chicken 14.9 | shrimp 15.5 | salmon* 16.9 add Danish Blue or Feta 1.5
- Classic Caesar Salad house-made garlic croutons 5.9 chicken 14.9 | shrimp 15.5 | salmon* 16.9
- Cobb Salad grilled chicken, avocado, mango, tomatoes, pepitas, Danish Blue, citrus herb vinaigrette 15.9
- Cilantro Lime Shrimp Salad roasted corn, red peppers, black beans, Feta, grape tomatoes, red onion, tortilla strips + cilantro lime vinaigrette 15.9

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 14.2 add bacon, avocado or mushrooms .5 each
- ★ Blackened Baja Street Tacos three fish tacos in a crispy wonton shell, finished with fresh romaine, mango salsa, lime crema + fresh herb pesto 13.2
- Northwest Crab Cake Sandwich jumbo lump crab cake with lettuce, tomato + red remoulade sauce 16.4
- Fish + Chips tempura-style fish fillets with house-made tartar, french fries 14.7
- ★ Bang Bang Shrimp® Crispy Tacos served street taco-style in three crispy wonton shells with fresh tomato, shredded lettuce + sour cream 15.9

STARTERS + SHARING

- Wagyu Beef + Ginger Potstickers pan-seared with crispy onions, Thai peppers + soy sauce 9.7
- ★ Steamed Edamame seasoned with green tea sea salt 5.9
- Singapore Calamari flash-fried with peppers + sweet spicy Asian sauce 10.9
- ★ Filet Satay* USDA "center cut" filet mignon marinated in a soy seasoning, served with spicy mustard 10.9
- Thai Coconut Shrimp 6 jumbos + sweet spicy sauce 11.7
- Northwest Crab Cakes jumbo lump crab cakes + red remoulade sauce 15.7
- ★ Roasted Mushroom Flatbread caramelized garlic, mozzarella cheese, finished with truffle essence 10.9

BOWLS

- Spicy Tuna* premium sushi grade, sesame-seared rare, avocado, sweet chile sauce, jasmine rice + passion fruit salsa 17.2
- ★ Teriyaki tender-marinated chicken served on a bed of fried rice, topped with fresh mango salsa, chopped peanuts + drizzled lightly with peanut sauce 17.9
- Pad Thai Asian rice noodles, scallions, peanuts, egg + traditional pad Thai sauce 13.9 add herb-grilled chicken 6 | add wood-grilled shrimp 6 add wood-grilled salmon* 7
- ★ 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 11.9 add herb-grilled chicken 6 add wood-grilled salmon* 7

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

- ★ Wild Mahi Mahi 19.9
- Chilean Sea Bass 31.9
- Salmon* 20.2 / 18.4 sm
- Sea Scallops + Shrimp 22.9
- Rainbow Trout 18.5
- Tilapia 17.7
- Cold Water Lobster Tails steamed + served with butter for dipping 32 (2 tails) / 19.9 (1 tail)

- 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 24.9 / 8 oz 28
- Rib-Eye Steak* 13 oz USDA rib-eye 28.9
- Sirloin* + Crab Cake Dinner 6 oz "center cut" sirloin + jumbo lump crab cake 24.5 upgrade to filet mignon* add 5
- The Angler's Steak* 6 oz USDA sirloin 19.3
- Fontina Chop* boneless pork chop, fontina cheese, garlic, prosciutto, mushroom marsala wine sauce 18.9

- 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 17.5
- Pecan Parmesan Crusted Rainbow Trout artichoke hearts, fresh basil + lemon butter 20.7
- Tilapia Imperial stuffed with shrimp, scallops, crabmeat, Gruyere cheese, Parmesan cheese + lemon caper butter 21.9

FRESH SIDES

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

DELUXE SIDES

- ★ White Truffle Mac + Cheese (with entrée 5.7)
- Crab Fried Rice (with entrée 4)
- ★ Wood-Grilled Broccolini® (with entrée 2)
- Steamed Asparagus (with entrée 2)

*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”

Domaine Ste. Michelle “Brut,” WA 8 / 30

Perrier Jouet “Grand Brut,” Champagne, France 120

WHITES / PINOT GRIGIO

Light, floral aromas with fruity mango & pineapple flavors

Sycamore White Zinfandel 6

Chateau Ste. Michelle Riesling, Columbia Valley 6.5 / 24

Kestrel Vintners “Lady in White,” Prosser, WA 7 / 26

Maryhill Pinot Gris, Goldendale, WA 8 / 30

Goose Ridge Pinot Gris, Benton City, WA 9 / 34

Thurston Wolfe PGV, Washington State 10 / 38

Market Vineyards “Liquidity”, Richland, WA 10.5 / 40

SAUVIGNON BLANC

Herbal aromas with grapefruit, stone fruit accents

Mercer Sauvignon Blanc, Columbia Valley, WA 8.5 / 32

Kestrel Vintners Sauvignon Blanc, Prosser, WA 10.5 / 40

CHARDONNAY

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

Sycamore Lane, CA 6

14 Hands, Columbia Valley 7 / 26

Barnard Griffin, Columbia Valley 7.5 / 28

Kennedy Shah Woodenville, WA 8.5 / 34

Canoe Ridge “Expedition,” Walla Walla, WA 10 / 38

La Crema, Sonoma Coast 11.5 / 44

PINOT NOIR

Earthy aromas with bright cherry, dark cherry fruit flavors

Christopher Michael Pinot Noir, Willamette Valley, OR 7.5 / 28

Don & Sons Pinot Noir, Sonoma Coast, CA 11 / 42

REDS / BLENDS

Full-flavored with hints of blackberry, blueberry and pomegranate

Maryhill Sangiovese, Columbia Valley 9.5 / 36

M-100 Red by Charlie Hoppes, Columbia Valley 11.5 / 44

Terra Blanca “Killer Red” Syrah 8 / 30

Hamilton Cellars “Bona Vita,” Richland, WA 11.5 / 44

MERLOT / CABERNET

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

Canyon Road Merlot or Cabernet Sauvignon 6

14 Hands, Merlot or Cabernet Sauvignon, Columbia Valley 7 / 26

Barnard Griffin Merlot, Richland, WA 8.5 / 32

Market Vineyards “Benchmark” Merlot, Richland, WA 11.5 / 44

Hudson Shah Cabernet Sauvignon, Woodenville, WA 8.5 / 34

Airfield Estates Cabernet Sauvignon, Prosser, WA 10 / 38

McKinley Springs Cabernet Sauvignon, Benton City, WA 11.5 / 44

SPECIAL RESERVE SELECTIONS

Indulge in grand flavors and majestic mouthfeels of superb selections

Eroica Riesling, Columbia Valley, WA 13 / 49

Cakebread Cellars Chardonnay, Napa Valley 17 / 64

Hamilton Cellars Malbec, Richland, WA 18 / 69

Cougar Crest Anniversary Cuvee, Walla Walla, WA 20 / 75

Le’cole 41 Apogee, Walla Walla, WA 100

Long Shadow “Feather” Cabernet Sauvignon 130

All wines designated with Columbia Valley are local Washington wineries.

SPIRIT-FREE

SPECIALTY

3.9

Fresh Blackberry Smash House-Made Lemonade

BOTTLED WATERS

3.25

Fiji (500 ml) San Pellegrino (500 ml)

vitaminwater.

CAFFEINE FLAVORS

3.25

XXX (Acai, Blueberry + Pomegranate) Zero Squeezed Lemonade

HONEST® ORGANIC ICED TEAS

3.25

Just Iced Tea Raspberry Iced Tea Just A Tad Sweet

Classic Green Iced Tea Just A Tad Sweet



BEVERAGES

3.25

Coke Coke Zero Diet Coke

Cherry Coke Sprite Seagram’s Ginger Ale

HOT BEVERAGES

Numi Organic Hot Tea 3.25 Rainforest Alliance Bold Coffee 3.25

Espresso 4.25 Cappuccino 4.25

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 9.7

Bonefish Pomegranate Martini

A house-made infusion with Fris vodka, pomegranate, fresh mango 9.1

Fresh Raspberry Martini

Reyka small-batch vodka, freshly muddled red raspberries +

fresh squeezed lemon juice. NEW RECIPE for our classic favorite 9.3

Ocean Trust Tropic Heat Martini

Absolut vodka house-infused with pineapples, freshly muddled mango, lemon juice + a thin slice of jalapeño 9.1

\$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 9.1

Cosmopolitan

Yep, it’s the traditional Cosmo. But we make it better! 9.4

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! 9.4

Lemon Drop Martini

Absolut Citron, fresh lemon + sugar 9.4

Espresso Martini

Svedka Vanilla vodka, Kahlúa, Crème de Cacao, fresh brewed espresso 9.4

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 9.5

Parker’s Margarita

Founder-Chris Parker’s Favorite

Finished with fresh OJ + Grand Marnier 8.2

Upgrade to Patrón +3.5

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. 9.7

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 4.7

Pyramid Angler Ale 5.7

Pyramid Hefeweizen 5.7

Local Rotating IPA 5.7

2 Seasonal Rotating Taps 5.7

CRAFT / SPECIALTY

Sam Adams Boston Lager (4.8%) 4.5

Angry Orchard Crisp Apple Hard Cider (5%) gluten free 4.8

Sierra Nevada Pale Ale (5.6%) 5

DOMESTIC CLASSICS

Michelob Ultra (4.1%) 4.5

Coors Light (4.2%) 4.5

Miller Lite (4.2%) 4.5

Budweiser (5%) 4.5

Pabst Blue Ribbon 16 oz (5%) 4.3

IMPORTS

Guinness 14.9 oz (4.2%) 5.5

Newcastle (4.5%) 5

Corona Extra (4.6%) 5

Stella Artois (5.5%) 5.5



Raise the Bar Seasonal items