**STARTERS & SHARING**

- Bang Bang Shrimp®: crispy shrimp, tossed in our signature creamy, spicy sauce (790 cal)
- New! Classic Ceviche: a Peruvian-style ceviche, with hand-cut fish, bay scallops and sweet shrimp marinated in citrus, served with seasoned tortilla chips (550 cal)
- Ahi Tuna Sashimi®: premium sushi-grade, sesame-seared rare with wasabi and pickled ginger regular (330 cal) or <b>large (610 cal)</b>

**SOUPS & GREENS**

- Corn Chowder & Lump Crab: with a hint of bacon cup (240 cal) | bowl (380 cal)
- Classic Caesar Salad: with house-made garlic croutons (500 cal)
- Bonefish House Salad: Hearts of palm, Kalamata olives, tomatoes and citrus herb vinaigrette (220 cal)
- add blue cheese or feta (110 cal)
- 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 (920 cal) | substitute with wood-grilled chicken (1020 cal) with jumbo lump crab (870 cal) | with sea scallops and shrimp (1020 cal)
- 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 (1110 cal)

**BRUNCH**

**Endless Brunch**

Enjoy endless Bellinis, Mimosas or Blackberry Sangria with any entrée.

**Endless Bubbles Peach Bellini, freshly squeezed Mango, Mimosas or Traditional Mimosas** (150/300 cal)

**Endless Blackberry Sangria** a signature sangria, fresh orange and blackberry create a perfect Bonefish blend (190 cal)

**Eggs Benedict**

Served with choice of steamed asparagus (40 cal) or potatoes au gratin (260 cal).

**Traditional Eggs Benedict®** smoked ham or on a toasted English muffin with poached eggs and Hollandaise sauce (700 cal)

**New! Filet Mignon & Lobster Eggs Benedict®** one with filet mignon, one with sweet lobster on a toasted English muffin with poached eggs and Hollandaise sauce (840 cal)

**Grilled Fish Selections** served with a choice of two signature sides

- Our fish is lightly seasoned and wood-grilled
- Enjoy your fish with a freshly grilled lemon or choose from one of our Signature Sauces: Lime Tomato Garlic (110 cal) Mango Salsa (70 cal) Herb Pesto (130 cal) Pan Asian Sauce (35 cal) Lemon Butter (140 cal) Oscar-Style (190 cal)

**Wood-Grilled & Baked** with choice of two signature sides

- Tilaapia® (240 cal)
- California Omelet smoked ham on a toasted English muffin with poached eggs, green onions and spicy Hollandaise sauce (750 cal)
- Bang Bang Shrimp® Eggs Benedict®: crispy shrimp on a toasted English muffin with poached eggs, green onions and spicy Hollandaise sauce (790 cal)

**Hand-Heleds**

- New! Filet Mignon & Lobster Eggs Benedict®: one with filet mignon, one with sweet lobster on a toasted English muffin with poached eggs and Hollandaise sauce (840 cal)
- 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 (1110 cal)

**Grilled Fish**

Our Grilled Fish Selections are served with a choice of two signature sides.

- Fresh Catch of the Day
- Our fish is lightly seasoned and wood-grilled
- Enjoy your fish with a freshly grilled lemon or choose from one of our Signature Sauces: Lime Tomato Garlic (110 cal) Mango Salsa (70 cal) Herb Pesto (130 cal) Pan Asian Sauce (35 cal) Lemon Butter (140 cal) Oscar-Style (190 cal)

**Wood-Grilled & Baked** with choice of two signature sides

- Tilaapia® (240 cal)
- California Omelet smoked ham on a toasted English muffin with poached eggs, green onions and spicy Hollandaise sauce (750 cal)
- Bang Bang Shrimp® Eggs Benedict®: crispy shrimp on a toasted English muffin with poached eggs, green onions and spicy Hollandaise sauce (790 cal)

**Hand-Heleds**

- BFG Fish Sandwich blackened, Parsons-dusted and fully dressed on a lightly toasted bun, with choice of fresh greens or French fries (740/110 cal)
- Cod Fish & Chips: generous portion of crispy Cod, served with tartar, fresh fries and malt vinegar on the side (1030 cal)
- Half-Pound Waggy Beef® Burger®: toasted bun, fully dressed with sharp Cheddar and special sauce, with choice of fresh greens or French fries (1140/1510 cal) add bacon (60 cal), avocado (35 cal) or mushrooms (25 cal)
- Blackened Baja Fish Tacos three warm tortillas, blackened Cod, mango salsa, shredded cabbage, lime crema, with choice of fresh greens or French fries (860/1230 cal)
- Bang Bang Shrimp® Tacos three warm tortillas, our signature Bang Bang Shrimp®, greens, tomatoes, sour cream, with choice of fresh greens or French fries (1140/1570 cal)

**Signature Sides**

- Garlic Whipped Potatoes (230 cal)
- Potatoes Au Gratin (260 cal)
- Jasmine Rice (210 cal)
- Seasonal Vegetable (100 cal)
- Sautéed Spinach (150 cal)
- French Green Beans (90 cal)
- Cole Slaw (170 cal)

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

*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.
**WINES** by category, from lighter & milder, to more intense & full-bodied

**WORLD OF WINE DISCOVERIES**
discover something new & noteworthy

- 5 oz: White, Rosé, Red or Sparkling Split (150 cal)
- Bottle: White, Rosé or Red (650 cal) Sparkling (600 cal)

- Nino Franco Rustico Prosecco, Italy
- Fruity & flowery with a refreshing finish
- Acrrobat by King Estate Pinot Noir, Willamette Valley, OR
- Bright red fruit aroma, earthy & fruit flavors with balance

**WHITE / PINOT GRIGIO**
light, floral aromas with fruity mango & pineapple flavors

- Beringer White Zinfandel, CA
- Jacob's Creek Moscato, Australia
- Chateau Ste. Michelle Riesling, WA
- Ecco Domani Pinot Grigio, Italy
- Masi Masianico Pinot Grigio/Verduzzo, Italy
- Santa Margherita Pinot Grigio, Alto Adige, Italy
- Dona Paula "Los Cardos" Malbec, Mendoza, Argentina
- The Federalist Zinfandel, Lodi, CA
- Ménage à Trois Red Blend, CA
- Chateau Ste. Michelle "Starmont" 187ml
- Prosecco, Italy

- Just Iced Tea®
- Fresh Blackberry Smash (90 cal)
- Tropic Heat Martini (120 cal)
- Fresh Raspberry Martini (150 cal)
- Tonic Heat Martini (170 cal)

- Pinot Grigio, Italy
- Pinot Grigio/Verduzzo, Italy
- Pinot Grigio, Alto Adige, Italy
- Pinot Gris, Willamette Valley, OR
- Pinot Grigio, Italy
- Pinot Grigio, Italy
- Pinot Gris, Columbia Valley, WA

**PINOT NOIR**
earthy aromas with bright cherry, dark cherry fruit flavors

- Concannon, CA
- La Crema, Sonoma Coast
- Meiomi, Santa Barbara-Monterey-Sonoma Coast
- Villa Antinori "Super Tuscan" Red, Italy
- BACARDI® Gran Reserva Maestro premium rum with fresh mint, pure cane syrup, and a spicy finish

- Sycamore Lane Merlot or Cabernet Sauvignon, CA
- Columbia Crest "Grand Estates" Merlot, WA
- Rodney Strong Merlot, Sonoma County
- Avalon Cabernet Sauvignon, CA
- Charles & Charles Cabernet Blend, Columbia Valley, WA
- Louis Martini Cabernet Sauvignon, CA
- Francis Coppola Black Label, CA
- Hess "Allomi" Cabernet Sauvignon, Napa Valley

**MERLOT / CABERNET**
full-flavored with heavy backbone, black currant & deep cherry flavors

- Sycamore Lane Merlot or Cabernet Sauvignon, CA
- Columbia Crest "Grand Estates" Merlot, WA
- Rodney Strong Merlot, Sonoma County
- Avalon Cabernet Sauvignon, CA
- Charles & Charles Cabernet Blend, Columbia Valley, WA
- Louis Martini Cabernet Sauvignon, CA
- Francis Coppola Black Label, CA
- Hess "Allomi" Cabernet Sauvignon, Napa Valley

**RED / BLENDS**
full-flavored with hints of blackberry, blueberry & pomegranate

- Ménage à Trois Red Blend, CA
- Villa Antinori "Super Tuscan" Red, Italy
- Dona Paula "Los Cardos" Malbec, Mendoza, Argentina
- BACARDI® Gran Reserva Maestro premium rum with fresh mint, pure cane syrup, and a spicy finish

- Cabernet Sauvignon, France
- Broc Cellars, Columbia Valley, WA
- Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand
- Cakebread Cellars Chardonnay, Napa Valley
- Estancia, Paso Robles
- Slags' Leap Petite Sirah, Napa Valley
- Swanson Vineyards Merlot, Oakville, Napa Valley
- Hall Cabernet Sauvignon, Napa Valley

**SPECIAL RESERVE SELECTIONS**
indulge in grand flavors & majestic mouthfeels of superb selections

- Perrier Jouet "Grand Brut" Champagne, France
- Broc Cellars, Columbia Valley, WA
- Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand
- Cakebread Cellars Chardonnay, Napa Valley
- Estancia, Paso Robles
- Slags' Leap Petite Sirah, Napa Valley
- Swanson Vineyards Merlot, Oakville, Napa Valley
- Hall Cabernet Sauvignon, Napa Valley

**MARTINIS**
★ Bonefish Pomegranate Martini
house-infused with fris vodka, pomegranate and fresh mango (250 cal)

★ Contemporary Cosmo
Absolut Lime, cranberry, fresh lime sour, with a hint of St. Germain liqueur for a modern twist on the classic Cosmopolitan (190 cal)

Fresh Raspberry Martini
Reyka small-batch vodka,hand-muddled red raspberries and fresh-squeezed lemon juice (230 cal)

★ 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 (150 cal)

Fresh Pineapple Martini
Malibu rum, St. Germain Elderflower liqueur, fresh pineapple, lemon and a house-made vanilla bean simple syrup (190 cal)

NEW! Infused Manhattan
Maker’s 46 premium Kentucky bourbon, with a house-made infusion of Cinzano Rosso vermouth, fresh rosemary and orange peel (170 cal)

Espresso Martini
House-infused vanilla vodka, Kahlúa, Créme de Cacao and fresh-brewed espresso (170 cal)

**ROCKS**
NEW! Woodford Reserve Old Fashioned
Woodford Reserve bourbon, mulled orange wedge, Angostura bitters, house-made vanilla bean syrup, garnished with a Bordeaux cherry and orange peel (230 cal)

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 (240 cal)

Park’s Margarita founder Chris Parker’s favorite finished with fresh OJ and Grand Marnier (150 cal)

Upgrade to Patron® (150 cal)

Patron’s Perfect Cucumber Margarita
Patron Silver, fresh lime and English cucumber, topped with a hint of St. Germain Elderflower liqueur, rimmed with salt and pepper for a perfect finish (150 cal)

NEW! Maestro Mojito
Bacardi Gran Reserva Maestro premium rum with fresh mint, pure cane syrup and sparkling soda (220 cal)

Signature Red or White Sangria
choice of Blackberry or Sparkling Mango Wine (190/220 cal)

**BEERS**

**DRAFTS**

- Bud Light (110 cal) | Blue Moon (180 cal)
- Sam Adams Seasonal (170-200 cal)

**CRAFT / SPECIALTY**

- Sam Adams Boston Lager (4.8%) (170 cal)
- Fat Tire Amber Ale (5.3%) (140 cal)
- Sierra Nevada "Torpedo Extra IPA" (7.2%) (200 cal)

**DOMESTIC CLASSICS**

- Michelob Ultra (4.1%) (100 cal)
- Bud Light (4.2%) (110 cal)
- Coors Light (4.2%) (100 cal)
- Miller Lite (4.2%) (100 cal)
- Budweiser (5%) (140 cal)

**IMPORTS**

- Guinness 14.9 oz (4.2%) (120 cal)
- Newcastle (4.5%) (150 cal)
- Corona Extra (4.6%) (150 cal)
- Heineken (5%) (140 cal)
- Stella Artois (5%) (150 cal)

**SPIRIT-FREE**

**SPECIALTY** Fresh Blackberry Smash (90 cal)

**BOTTLED WATERS** Fiji 500 ml | San Pellegrino 500 ml (0 cal)

**HONEST® ORGANIC ICED TEA**

- Just Iced Tea (0 cal) | Raspberry Just A Tad Sweet (45 cal)
- Classic Green Iced Tea Just A Tad Sweet! (45 cal)

**BEVERAGES** (0 cal)

- Coke Zero Sugar (0 cal) | Diet Coke (0 cal)
- Sprite (0 cal) | Seagram’s Ginger Ale (0 cal)

**HOT BEVERAGES**

- Hot Tea (0 cal) | Coffee (0 cal)
- Espresso (0 cal) | Cappuccino (45 cal)

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

BB 050118