

#### FROM THE BAR

**Our Featured Favorites** 

#### SIGNATURE SANGRIA

refreshing wine cocktail made with fresh fruits and juices - choice of Blackberry Red or Sparkling Mango White (190/210 cal)

#### PARKER'S MARGARITA

founder Chris Parker's favorite finished with OJ and Grand Marnier (170 cal) | upgrade to Patrón for an additional charge.

#### **CRUSHED PINEAPPLE MARTINI**

Malibu rum, St~Germain Elderflower liqueur, fresh pineapple, lemon and simple syrup (180 cal)

#### **SMOKED OLD FASHIONED**

Woodford Reserve bourbon with Angostura bitters and a Bordeaux cherry, smoked with oak and served over a colossal ice cube (160 cal)

#### SEE OUR FULL BEVERAGE MENU ON THE BACK

## STARTERS & SHARING

### **BANG BANG SHRIMP®**

crispy shrimp tossed in our signature creamy, spicy sauce (730 cal)

#### **AHI TUNA POKE\***

red onions, peppers, cucumbers and cilantro tossed in a Hawaiian poke sauce (650 cal)

## New! TEMPURA CRUNCH SASHIMI TUNA\*

sushi-grade Tuna seared rare and sliced, with sashimi sauce and tempura crumbles. Served with wasabi, soy sauce and a sriracha drizzle (380 cal)

delicious blend of seafood with Mozzarella and Parmesan cheeses, served with seasoned house-made tortilla chips (910 cal)

#### **MARYLAND-STYLE CRAB CAKES**

house-made lump crab cakes with red rémoulade sauce (520 cal)

fried with peppers and served with sweet, spicy Asian sauce (1130 cal)

#### **MUSSELS JOSEPHINE®**

tomatoes, red onion, garlic, basil and lemon wine sauce (1180 cal)

### **BEEF & GINGER POTSTICKERS**

pan-seared with green onions and soy sauce (610 cal)

#### New! BFG FRIES

crisp, seasoned fries topped with lump crab and drizzled with Bang Bang Shrimp® sauce (1280 cal)

## SOUP & GREENS

add Blue cheese or Feta (100 cal) to any salad for an additional charge.

## **CORN CHOWDER & LUMP CRAB**

with a hint of bacon cup (320 cal) bowl (530 cal)

## **BONEFISH HOUSE SALAD**

hearts of palm, Kalamata olives, tomatoes and citrus herb vinaigrette (250 cal) as an entrée (390 cal)

## **CLASSIC CAESAR SALAD**

crisp romaine and garlic croutons (400 cal) as an entrée (400 cal)

Add a wood-grilled topping to your entrée salad for an additional charge.

Chicken (230 cal) | Shrimp (110 cal) | Salmon\* (300 cal)

## **FLORIDA COBB SALAD**

crisp chopped greens with mango, tomato, Blue cheese crumbles and pepitas, tossed in our citrus-herb vinaigrette with wood-grilled shrimp (630 cal) or wood-grilled chicken (760 cal)

# Pick your sides

## PREMIUM SIDES

## **BACON MAC & CHEESE**

delicious, creamy, cheesy macaroni topped with bacon and breadcrumbs (700 cal)

## **STEAMED ASPARAGUS**

classic al dente asparagus seasoned with salt and a drizzle of olive oil (45 cal)

## New! CREAMED SPINACH

sautéed spinach in a silky smooth white sauce, flavored with onion, garlic and topped with a crouton crumb (480 cal)

## SIGNATURE SIDES

**GARLIC WHIPPED POTATOES** (190 cal)

SEASONAL VEGETABLES (50-100 cal)

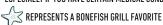
**JASMINE RICE** (200 cal)

COLESLAW (150 cal) FRENCH FRIES (510 cal)

## Menu pricing & items vary by location.

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.



#### FROM THE WOOD-FIRED GRILL

Our selections are lightly seasoned, wood-grilled and served with choice of two signature sides

Enjoy with a freshly grilled lemon or choose from one of our chef-crafted signature sauces: Lemon-Caper Butter (70 cal) | Mango Salsa (25 cal) | Lemon Butter (50 cal) Chimichurri (140 cal) | Pan Asian (60 cal)

PARTNER'S SELECTION ask about today's fresh catch

ATLANTIC SALMON\* (380 cal) | sm (300 cal)

MAHI-MAHI (DORADO) (230 cal) CHILEAN SEA BASS (570 cal)

SCALLOPS & SHRIMP SKEWER (290 cal) **RAINBOW TROUT** (450 cal)

**CHICKEN BREAST** (230 cal)

New! BONE-IN 12 OZ PORK CHOP\* (460 cal)



MAHI-MAHI & SHRIMP wood-grilled Mahi-Mahi paired with five jumbo shrimp brushed with a light citrus-herb marinade (340 cal)

SIRLOIN\* & CRAB CAKE 7 oz center-cut sirloin and a Maryland-Style Crab Cake (560 cal) - upgrade to filet mignon\* (590 cal) for an additional charge

FILET\* & LOBSTER TAIL 7 oz center-cut filet paired with seasoned and steamed lobster tail (620 cal)



SIRLOIN\* & SHRIMP wood-grilled 7 oz center-cut sirloin paired with five jumbo shrimp (350 cal)

- upgrade to filet mignon\* (380 cal) for an additional charge

New! CHICKEN & SHRIMP jumbo shrimp brushed with a light citrus-herb marinade, paired with a wood-grilled chicken breast (390 cal) 20.9

## FROM THE SEA

New! BONEFISH SIGNATURE PASTA red peppers and artichokes tossed in creamy creole sauce finished over linguine with choice of Atlantic Salmon\* (1130 cal), Jumbo Shrimp (940 cal) or Chicken (1080 cal)

New! TUNA POKE BOWL\* red onions, peppers, cucumber slices, cilantro tossed in a Hawaiian poke sauce, served over Jasmine Rice (610 cal)

Served with choice of two signature sides



COD IMPERIAL stuffed with a blend of seafood. Mozzarella and Parmesan cheeses, topped with lemon-caper butter (410 cal)

PARMESAN-CRUSTED RAINBOW TROUT artichoke hearts, fresh basil and lemon butter (850 cal)

COLD WATER LOBSTER TAILS a pair of 5-6 oz lobster tails, seasoned and steamed, served with warm drawn butter (700 cal)

## FROM THE LAND

HALF-POUND BFG BURGER\* toasted bun, fully dressed with sharp Cheddar and special sauce, served with seasoned fries (1410 cal) add bacon (90 cal) for an additional charge

Served with choice of two signature sides

FILET MIGNON\* 7 oz USDA, seasoned and wood-grilled

THE ANGLER'S SIRLOIN STEAK\* 7 oz center-cut (210 cal)



LILY'S CHICKEN® goat cheese, spinach, artichoke hearts and lemon basil sauce (510 cal)

CHICKEN MARSALA wood-grilled chicken with prosciutto, mushrooms and marsala wine sauce (510 cal)

FONTINA PORK CHOP\* bone-in pork chop, Fontina cheese, garlic, prosciutto and mushroom marsala wine sauce (790 cal)

## FROM THE DOCK Served with french fries

FISH & CHIPS generous portion of crispy Cod, served with house-made tartar and malt vinegar on the side (1040 cal)

Wew! CRISPY FRIED SHRIMP 8 jumbo shrimp with house-made tartar and cocktail sauces (1190 cal) BANG BANG SHRIMP® TACOS our signature Bang Bang Shrimp®, greens, tomatoes and lime crema (1580 cal) BLACKENED BAJA FISH TACOS mango salsa, shredded cabbage and lime crema (1320 cal)

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by category, from lighter and milder to more intense and full-bodied

White, Rosé, Red: 6 oz (150 cal) | bottle (650 cal) Sparkling: split (150 cal) | bottle (600 cal)

## SIGNATURE RED OR WHITE SANGRIA

Blackberry Red (190 cal) or Sparkling Mango White (210 cal)

SPARKLING

6 oz | btl

Chandon Brut Sparkling 187ml

Split

Chandon Rosé Sparkling 187ml

Split

**Veuve Clicquot Yellow Label Brut** 

Champagne, France

#### INTERESTING WHITES

Jacob's Creek Moscato, Australia

Chateau Ste. Michelle Riesling, WA

Ecco Domani Pinot Grigio, Italy

Santa Margherita Pinot Grigio, Alto Adige, Italy

#### SAUVIGNON BLANC

Decoy By Duckhorn, Sonoma County

Kim Crawford, Marlborough, New Zealand

#### CHARDONNAY

La Terre. CA

William Hill, Central Coast

Kendall-Jackson "V.R.", CA

Sonoma-Cutrer, Russian River Ranches

Cakebread Cellars, Napa Valley

## ROSÉ

Beringer White Zinfandel, CA

Chloe Rosé, Central Coast, CA

## **PINOT NOIR**

Silver Gate, CA

Acrobat, Willamette Valley, OR

Meiomi, Santa Barbara-Monterey-Sonoma Coast

## INTERESTING REDS

Villa Antinori "Super Tuscan" Red, Italy

Portillo "Estate Bottled" Malbec, Argentina

Francis Coppola Black Label Claret, CA

## MERLOT / CABERNET

Sycamore Lane Merlot or Cabernet Sauvignon, CA

Columbia Crest "Grand Estates" Merlot, WA

Louis Martini Cabernet Sauvignon, CA

Hess "Allomi" Cabernet Sauvignon, Napa Valley

## SPIRIT-FREE

## FRESHLY BREWED ICED TEA (0 cal) PEAK



## **BOTTLED WATERS**

Acqua Panna Still 1L and San Pellegrino 1L (0 cal)

## HOT BEVERAGES

Hot Tea (0 cal), Coffee (0 cal), Espresso (45 cal) and Cappuccino (45 cal)

BEVERAGES God (100 cal) Coke Zero Sugar (0 cal), Diet Coke (0 cal), Sprite (110 cal), Dr Pepper (100 cal), Barg's Root Beer (110 cal), Minute Maid Lemonade (100 cal) and Seagram's Ginger Ale (90 cal)



## SIGNATURE MARTINIS -

#### **BONEFISH POMEGRANATE MARTINI**

Fris vodka with house-infused mango and pomegranate flavors (260 cal)

#### TROPIC HEAT MARTINI

Absolut Citron vodka with the fresh flavors of mango, garnished with a spicy-sweet jalapeño-sugar rim (210 cal)

#### **ESPRESSO MARTINI**

vanilla vodka, Kahlúa, Crème de Cacao and fresh-brewed espresso (170 cal)



## CRUSHED PINEAPPLE MARTINI

Malibu rum, St~Germain Elderflower liqueur, fresh pineapple, lemon and simple syrup (180 cal)

#### "1901" DIRTY MARTINI

Absolut vodka or Bombay Sapphire gin shaken and served straight up with Blue cheese olives (200 cal)

# Hand-Crafted Cocktails



## SMOKED OLD FASHIONED

Woodford Reserve bourbon with Angostura bitters and a Bordeaux cherry, smoked with oak and served over a colossal ice cube (160 cal)

#### THE MULE

Reyka vodka, fresh lime, simple syrup and ginger beer (160 cal)



### Z PARKER'S MARGARITA

founder Chris Parker's favorite finished with OJ and Grand Marnier (170 cal) upgrade to Patrón for an additional charge



Bombay Sapphire gin, St~Germain Elderflower liqueur, a hint of lemon, topped with sparkling wine. Served over a colossal ice cube with a lemon twist (170 cal)

## **CORAL REEF PUNCH**

Bacardi Superior rum, Malibu rum, tropical flavors of passion fruit and simple syrup, orange, pineapple juice and a splash of bitters (230 cal)

Ask us, we'll craft your favorite cocktail!

## BEERS -

local selections available

## **DRAFTS**

Bud Light (130 cal) | Blue Moon (210 cal) Sam Adams Seasonal (180 cal)

## **BOTTLES**

Michelob ULTRA (100 cal) Corona Extra (150 cal) Modelo Especial (140 cal) Bud Light (110 cal) Stella Artois (150 cal) Coors Light (110 cal) Miller Lite (100 cal)

## DESSERTS

## **MACADAMIA NUT BROWNIE**

flourless brownie, raspberry sauce, vanilla ice cream, sprinkled with macadamia nuts (1050 cal)

## **CLASSIC CHEESECAKE**

with Melba sauce and powdered sugar (540 cal)

## WARM COOKIES

cranberry white chocolate or chocolate chip 1 cookie (180/190 cal) | 3 cookies (540/560 cal) 6 cookies (1090/1120 cal)

## **KEY LIME CAKE**

a generous slice of vanilla citrus cake layered with sweet-tart key lime frosting, lightly dusted with coconut (1210 cal)