



## STARTERS & SHARING

★ **Bang Bang Shrimp**<sup>®</sup> crispy shrimp, tossed in our signature creamy, spicy sauce

**Ahi Tuna Sashimi**<sup>\*</sup> premium sushi grade, sesame-seared rare with wasabi and pickled ginger  
*regular | large*

**Prince Edward Island Mussels Josephine**<sup>®</sup> tomatoes, red onion, garlic, basil and lemon wine sauce

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

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

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

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

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

**Edamame** steamed and seasoned with green tea sea salt

## SOUPS & GREENS

**Corn Chowder & Lump Crab** with a hint of bacon *cup | bowl*

**Tay's Wedge Salad** tomatoes, crumbled Blue cheese, crispy onions, bacon and Blue cheese dressing

★ **Bonefish House Salad** hearts of palm, Kalamata olives, tomatoes and citrus herb vinaigrette  
*add Blue cheese or Feta | as entrée with chicken | with shrimp | with salmon\**

**Classic Caesar Salad** with house-made garlic croutons  
*as entrée with chicken | with shrimp | with salmon\**

**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 | *substitute with wood-grilled chicken with jumbo lump crab | with sea scallops and shrimp*

**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

## 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  
Chilean Sea Bass  
Atlantic Salmon\*  
Georges Bank Scallops & Shrimp  
Ahi Tuna Steak\*  
Rainbow Trout  
Tilapia

*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**

Our Grilled Fish selections are served with a choice of two fresh sides

## SEAFOOD SPECIALTIES *with choice of two fresh sides*

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

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

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

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

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

## FROM THE LAND *with choice of two fresh sides*

**Filet Mignon**<sup>\*</sup> 6 oz USDA seasoned and wood-grilled

**Bone-In Ribeye Steak**<sup>\*</sup> 18 oz, steakhouse style

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

**The Angler's Sirloin Steak**<sup>\*</sup> 6 oz center cut

**Fontina Pork Chop**<sup>\*</sup> boneless pork chop, Fontina cheese, garlic, prosciutto and mushroom Marsala wine sauce

**Lily's Chicken**<sup>®</sup> goat cheese, spinach, artichoke hearts and lemon basil sauce

**Enjoy it Surf & Turf style:**

*add one of the following to your entrée*

Oscar-Style  
Wood-Grilled Shrimp Skewer  
Cold Water Lobster Tail

## 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

**Half-Pound Wagyu Beef Burger**<sup>\*</sup> toasted bun, fully dressed with sharp Cheddar and special sauce  
*add bacon, avocado or mushrooms*

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

**Bang Bang Shrimp**<sup>®</sup> Tacos three warm tortillas, our signature Bang Bang Shrimp<sup>®</sup>, lettuce, tomatoes, sour cream

**Spicy Tuna**<sup>\*</sup> Bowl premium sushi grade, sesame-seared rare, avocado, sweet chile sauce, jasmine rice, passion fruit salsa

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

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

## FRESH SIDES

Garlic Whipped Potatoes  
Potatoes Au Gratin  
Jasmine Rice

French Fries  
Seasonal Vegetable  
French Green Beans  
Sautéed Spinach

## DELUXE SIDES

White Truffle Mac & Cheese  
Crab Fried Rice  
Sweet Potato Mash  
Steamed Asparagus

## DESSERTS

★ **Macadamia Nut Brownie**  
flourless brownie, raspberry sauce, vanilla ice cream, sprinkled with macadamia nuts

**Key Lime Pie**  
with roasted pecan crust

**Crème Brûlée**  
with berries and fresh whipped cream

**Doughnuts**  
three, tossed in cinnamon sugar, served with sea salt caramel or chocolate sauce

**Jen's Jamaican Coconut Pie**<sup>™</sup>  
creamy coconut custard, Myers's Rum sauce and fresh whipped cream

★ *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  
*fruity & flowery with a refreshing finish*

**Acrobat by King Estate** Pinot Noir, Willamette Valley, OR  
*bright red fruit aroma, earthy & fruit flavors with balance*

**Broquel** Malbec, Mendoza, Argentina  
*black fruit jam & an elegant touch of smoke, vanilla, chocolate*

## SPARKLING / BUBBLES

*crisp dry “Brut” or delicate strawberry & pear “Rose”*

**Chandon Brut** Sparkling 187ml

**Chandon Rose** Sparkling 187ml

## WHITES / 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 Masianco** Pinot Grigio/Verduzzo, Italy

**King Estate** Pinot Gris, Willamette Valley, OR

**Santa Margherita** Pinot Grigio, Alto Adige, Italy

## SAUVIGNON BLANC

*herbal aromas with grapefruit, stone fruit accents*

**Merryvale “Starmont”**, Napa Valley

**Kim Crawford**, Marlborough, New Zealand

## CHARDONNAY

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

**La Terre**, CA

**William Hill**, Central Coast

**J. Lohr “Riverstone”**, Monterey

**Kendall-Jackson “V.R.”**, CA

**Coppola “Director's Cut”**, Russian River

**Chalk Hill**, Sonoma Coast

**Sonoma-Cutrer**, Russian River Ranches

## PINOT NOIR

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

**Concannon**, CA

**La Crema**, Sonoma Coast

**Meiomi**, Santa Barbara-Monterey-Sonoma Coast

## REDS / BLENDS

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

**Ménage à Trois** Red Blend, CA

**Conundrum** Red Blend, CA

**Villa Antinori “Super Tuscan”** Red, Italy

**Dona Paula “Los Cardos”** Malbec, Argentina

**The Federalist** Zinfandel, Lodi, CA

## 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** Claret, CA

**Hess “Allomi”** Cabernet Sauvignon, Napa Valley

## SPECIAL RESERVE SELECTIONS

*indulge in grand flavors & majestic mouthfeels of superb selections*

**Perrier Jouet “Grand Brut”** Champagne, France

**Eroica** Riesling, Columbia Valley, WA

**Cloudy Bay** Sauvignon Blanc, Marlborough, New Zealand

**Cakebread Cellars** Chardonnay, Napa Valley

**Estancia** Meritage, Paso Robles

**Stags' Leap** Petite Sirah, Napa Valley

**Swanson Vineyards** Merlot, Oakville, Napa Valley

**Hall** Cabernet Sauvignon, Napa Valley

## MARTINIS

★ **NEW! Fresh Watermelon Martini** our summertime favorite  
hand-muddled watermelon, house-infused English cucumber and Fris vodka,  
fresh sour, garnished with frozen watermelon cubes

★ **Bonefish Pomegranate Martini**  
house-infused with Fris vodka, pomegranate and fresh mango

**NEW! Contemporary Cosmo**

Absolut Lime, cranberry, fresh lime sour, with a hint of St. Germain liqueur for  
a modern twist on the classic Cosmopolitan

**Fresh Raspberry Martini**

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

★ **Ocean Trust Tropic Heat Martini**

Absolut vodka house-infused with pineapples, and the fresh flavors of mango  
and lemon, finished  
your purchase helps us support the Ocean Trust Foundation

**Fresh Pineapple Martini**

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

**Ultimate Infused Dirty Martini**

Ketel One Citroen vodka house-infused with olives for 3 full days, served  
ice cold in a frozen martini glass – the best damn dirty martini ever!

**Espresso Martini**

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

## ROCKS

**NEW! Sparkling Blue Hawaiian**

inspired by the islands, a summertime tiki favorite with Cruzan Guava rum,  
Blue Curaçao liqueur, coconut and pineapple, topped with  
Nino Franco Rustico Prosecco

**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

**Parker's Margarita** founder Chris Parker's favorite

finished with fresh OJ and Grand Marnier | Upgrade to Patrón

**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

**Modern Mojito** a favorite of Ernest Hemingway with a modern twist

Pyrat amber rum, house-made fresh mint simple syrup, a hint of orange  
and Grand Marnier

**Signature Red or White Sangria**

choice of Blackberry Red or Sparkling Mango White

## BEERS

### DRAFTS

Bud Light | Blue Moon | Sam Adams Seasonal

### CRAFT / SPECIALTY

Sam Adams Boston Lager (4.8%)

Fat Tire Amber Ale (5.3%)

Sierra Nevada “Torpedo Extra IPA” (7.2%)

### DOMESTIC CLASSICS

Michelob Ultra (4.1%)

Bud Light (4.2%)

Coors Light (4.2%)

Miller Lite (4.2%)

Budweiser (5%)

### IMPORTS

Guinness 14.9 oz (4.2%)

Newcastle (4.5%)

Corona Extra (4.6%)

Heineken (5%)

Stella Artois (5%)

## SPIRIT-FREE

**SPECIALTY** Fresh Blackberry Smash

**BOTTLED WATERS** Fiji 500 ml | San Pellegrino 500 ml

**HONEST® ORGANIC ICED TEAS**

Just Iced Tea | Raspberry *Just A Tad Sweet*

Classic Green Iced Tea *Just A Tad Sweet*

**BEVERAGES** *Coca-Cola* | Coke Zero | Diet Coke

Cherry Coke | Sprite | Seagram's Ginger Ale

**HOT BEVERAGES** Hot Tea | Coffee

Espresso | Cappuccino