



GLUTEN-FREE

STARTERS & SHARING

Prince Edward Island Mussels Josephine® tomatoes, red onion, garlic, basil and lemon wine sauce

Edamame steamed and seasoned with green tea sea salt

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

GREENS

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

Classic Caesar Salad *prepared without croutons | as an entrée with chicken, shrimp or salmon**

NEW! Bonefish Cobb Salad *prepared without croutons | 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 *prepared without ancient grains (farro)* romaine and kale, Feta, avocado, pickled onions and sweet potato bites, tossed in our house vinaigrette, finished with a citrus aioli

SIGNATURE SIDES

Garlic Whipped Potatoes
Seasonal Vegetable
Jasmine Rice
French Green Beans

PREMIUM SIDES

for an additional charge

Sweet Potato Mash
Steamed Asparagus

DESSERTS

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

Crème Brûlée
with berries and fresh whipped cream

All rocks and wines featured on our dinner menu are gluten-free. Please ask your server for availability on gluten-free beer options.

With the guidance of registered dietitians, we have prepared this menu based on the most current information available from our suppliers and their stated absence of gluten within these items. Please be aware that because our dishes are prepared-to-order, during normal kitchen operations, individual foods may come into contact with one another due to shared cooking and preparation areas. Thus, we cannot guarantee that cross-contact with foods containing gluten will not occur. We encourage you to carefully consider your dining choices and your individual dietary needs when dining with us. When placing your order, please let your server know that you are ordering a gluten-free menu item.

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

Chilean Sea Bass

Atlantic Salmon*

Georges Bank Sea Scallops & Shrimp

Rainbow Trout

Tilapia

Our Grilled Fish selections are served with choice of two signature sides

Enjoy your fish with a freshly grilled lemon or choose from one of our Signature Sauces:

Lime Tomato Garlic

Mango Salsa

Herb Pesto

Lemon Butter

Oscar-Style (additional cost)

FROM THE LAND *with choice of two signature sides*

Filet Mignon* 6 oz or 8 oz USDA seasoned and wood-grilled

Bone-In Ribeye Steak* 18 oz, steakhouse style

The Angler's Sirloin Steak* 6 oz center cut

Lily's Chicken® goat cheese, spinach, artichoke hearts and lemon basil sauce

Enjoy it Surf & Turf style:

add one of the following to your entrée for an additional cost.

Oscar-Style

Wood-Grilled Shrimp Skewer

Cold Water Lobster Tail

SEAFOOD SPECIALTIES *with choice of two signature sides*

Cold Water Lobster Tails 5-6 oz lobster tail, seasoned and steamed, served with warm drawn butter

Dynamite-Style Shrimp wood-grilled shrimp topped with dynamite aioli and Feta cheese crumbles

SUNDAY BRUNCH *Available Sundays 11am-2pm*

Oscar Omelet asparagus, crab, cheese, basil and lemon butter

California Omelet Applewood bacon, Cheddar, caramelized onions, tomatoes and avocado

* 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.

Please ask your server for pricing. Menu items vary by location and are subject to change.

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