



STARTERS & SHARING

Bang Bang Shrimp® crispy shrimp, tossed in our signature creamy, spicy sauce (790 cal)

Calamari flash-fried with peppers and sweet, spicy Asian sauce (1230 cal)

Imperial Dip delicious blend of tender shrimp, bay scallops, lump crab, Mozzarella and Parmesan cheeses, served with seasoned house-made tortilla chips (1150 cal)

Beef & Ginger Potstickers pan-seared with crispy onions and soy sauce (650 cal)

GREENS *add Blue cheese or Feta (100 cal) to any salad for an additional price*

Bonefish House Salad hearts of palm, Kalamata olives, tomatoes and citrus herb vinaigrette (240 cal) | *as an entrée (370 cal)*

Classic Caesar Salad with house-made garlic croutons (500 cal) | *as an entrée (510 cal)*

Add one of the following toppings to your entrée salad for an additional price

Wood-Grilled Chicken (230 cal)

Wood-Grilled Salmon* (330 cal)

GRILLED FISH

Our fish is lightly seasoned and wood-grilled. Served with choice of two signature sides

Atlantic Salmon* (430 cal) | *sm (330 cal)*

Ahi Tuna Steak* (220 cal)

Georges Bank Scallops & Shrimp (250 cal)

Rainbow Trout (410 cal)

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

Lime Tomato Garlic (60 cal)

Mango Salsa (70 cal)

Chimichurri Sauce (130 cal)

Lemon Butter (60 cal)

FROM THE LAND *with choice of two signature sides*

Filet Mignon* 6 oz USDA seasoned and wood-grilled (240 cal)

The Angler's Sirloin Steak* 6 oz center cut (220 cal)

Lily's Chicken® goat cheese, spinach, artichoke hearts and lemon basil sauce (470 cal)

Bacon Jam Pork Chop* 12 oz bone-in topped with a bourbon bacon jam and pineapple chili honey (870 cal)

SPECIALTIES

Fish & Chips generous portion of crispy Cod, served with tartar, french fries and malt vinegar on the side (1030 cal)

Half-Pound BFG Burger* toasted bun, fully dressed with sharp Cheddar and special sauce, with french fries (1510 cal) | *add bacon (60 cal) for an additional price*

Cod Imperial stuffed with shrimp, scallops, crabmeat, Mozzarella and Parmesan cheeses and lemon caper butter. (480 cal) Served with choice of two signature sides

Saigon Noodles grilled chicken served over vermicelli noodles infused with ginger and garlic (930 cal)

Bang Bang Shrimp® Tacos three warm tortillas, our signature Bang Bang Shrimp®, greens, tomatoes, sour cream, with french fries (1570 cal)

SIGNATURE SIDES

à la carte

Garlic Mashed Potatoes (220 cal)

Seasonal Vegetables (30-150 cal)

French Fries (450 cal)

PREMIUM SIDE

with entrée or à la carte

Applewood Bacon Mac & Cheese (720 cal)

DESSERTS

Macadamia Nut Brownie flourless brownie, raspberry sauce, vanilla ice cream, sprinkled with macadamia nuts (990 cal)

Warm Cookies Cranberry White Chocolate or Chocolate Chip (180 cal each)
1 Cookie | 3 Cookies | 6 Cookies

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

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

SANGRIA

Signature Red or White Sangria

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

SPARKLING

Chandon Brut Sparkling

Chandon Rosé Sparkling

Veuve Clicquot Yellow Label Brut Champagne, France

INTERESTING WHITES

Jacob's Creek Moscato, Australia

Chateau Ste. Michelle Riesling, WA

Bella Sera Pinot Grigio, Italy

King Estate Pinot Gris, Willamette Valley, OR

Santa Margherita Pinot Grigio, Alto Adige, Italy

Martín Códax Albariño, Rías Baixas, Spain

SAUVIGNON BLANC

Decoy By Duckhorn, Sonoma County

Yealands, Marlborough, New Zealand

Kim Crawford, Marlborough, New Zealand

CHARDONNAY

La Terre, CA

William Hill, Central Coast

Chateau St. Jean, Sonoma County

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 by King Estate, Willamette Valley, OR

Meiomi, Santa Barbara-Monterey-Sonoma Coast

Böen, Monterey-Sonoma-Santa Barbara

INTERESTING REDS

Three Thieves Red Blend, CA

Charles & Charles Cabernet Blend, WA

Villa Antinori "Super Tuscan" Red, Italy

Portillo "Estate Bottled" Malbec, Argentina

The Federalist Zinfandel, Lodi, CA

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

Halter Ranch "Synthesis" Cabernet Sauvignon, CA

Hess "Allomi" Cabernet Sauvignon, Napa Valley

Palermo By Orin Swift Cabernet Sauvignon, Napa Valley

BEERS *local selections available*

DRAFTS

Bud Light (130 cal) | Blue Moon (200 cal)

Sam Adams Seasonal (170-200 cal)

BOTTLES

Michelob ULTRA (90 cal)

Bud Light (110 cal)

Coors Light (100 cal)

Miller Lite (100 cal)

Budweiser (140 cal)

Corona Extra (150 cal)

Heineken (140 cal)

Stella Artois (150 cal)

Sam Adams

Boston Lager (170 cal)

Newcastle (150 cal)

Guinness 14.9 oz (120 cal)

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

UP

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 and a house-made cosmo ice cube (180 cal)

Fresh Grapefruit Martini

house-made fresh grapefruit, basil and Reyka vodka infusion, finished with fresh pressed Ruby Red grapefruit juice and a hint of basil (170 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 (190 cal)

Crushed Pineapple Martini

Malibu rum, St. Germain Elderflower liqueur, fresh pineapple, lemon and vanilla bean simple syrup (190 cal)

Espresso Martini

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

ROCKS

Smoked Old Fashioned

Woodford Reserve bourbon and a touch of maple with Angostura bitters and a Bordeaux cherry smoked with oak and served over a Colossal ice cube (170 cal)

Infused Manhattan

Maker's 46 premium Kentucky bourbon, with a house-made infusion of Cinzano Rosso vermouth, fresh rosemary and orange peel. Served over a Colossal ice cube or served UP by request (170 cal)

The Mule *our signature twist on the classic Moscow Mule*

Reyka vodka, fresh lime, house-made ginger syrup, ginger beer finished with crushed ice, fresh mint and candied ginger (200 cal)

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

finished with fresh OJ and Grand Marnier (190 cal)

Upgrade to Patrón for an additional price

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 (230 cal)

Main Squeeze Spiked Lemonade

Hendrick's and house-made lemonade infused with mint and ginger garnished with a fresh sprig of mint (120 cal)

TIKI

Coral Reef Punch

Bacardi Superior rum, Malibu rum, tropical flavors of passion fruit and vanilla bean simple syrup, fresh-squeezed orange and pineapple juice, bitters and fresh pineapple garnish (240 cal)

Tiki Torch

Bacardi Añejo Cuatro rum, banana liqueur and Kahlúa with tropical flavors of pineapple and passion fruit finished with a torched pineapple (290 cal)

SPIRIT-FREE

SPECIALTY Seasonal Flavored Iced Tea (70 cal)

Ginger Mint Infused Lemonade (120 cal)

HONEST® ORGANIC ICED TEA (0 cal)

BOTTLED WATERS Acqua Panna Still 1L | San Pellegrino 1L (0 cal)

BEVERAGES *Coca-Cola* (100 cal) | Coke Zero Sugar (0 cal)

Diet Coke (0 cal) | Sprite (100 cal) | Dr Pepper (90 cal)

Barq's Root Beer (100 cal) | Minute Maid Lemonade (90 cal)

Seagram's Ginger Ale (90 cal)

HOT BEVERAGES Hot Tea (0 cal) | Coffee (0 cal)

Espresso (0 cal) | Cappuccino (45 cal)