



STARTERS & SHARING

- ★ **Bang Bang Shrimp**® crispy shrimp, tossed in our signature creamy, spicy sauce (790 cal) 10.9
- Ahi Tuna Sashimi*** premium sushi grade, sesame-seared rare with wasabi and pickled ginger
regular (340 cal) 12.9 | large (640 cal) 19.9
- Imperial Dip** delicious blend of tender shrimp, bay scallops, lump crab, Mozzarella and Parmesan cheeses, served with seasoned house-made tortilla chips (1130 cal) 9.9
- Maryland-Style Crab Cakes** jumbo lump crab cakes with red rémoulade sauce (490 cal) 15.4

- Prince Edward Island Mussels Josephine**® tomatoes, red onion, garlic, basil and lemon wine sauce (1180 cal) 12.5
- Wagyu Beef & Ginger Potstickers** pan-seared with crispy onions and soy sauce (650 cal) 9.5
- Calamari** flash-fried with peppers and sweet, spicy Asian sauce (1230 cal) 11.5
- Thai Coconut Shrimp** six jumbo shrimp with sweet Thai chile sauce (620 cal) 11.9

SOUPS & GREENS add Blue cheese or Feta (100 cal) to any salad for 1.5

- Lobster Bisque** with a hint of sherry cup (280 cal) 5.4 | bowl (460 cal) 6.4
- ★ **Bonefish House Salad** hearts of palm, Kalamata olives, tomatoes and citrus herb vinaigrette (240 cal) 4.9
with an entrée 3.9 | as an entrée (370 cal) 8.7
- Classic Caesar Salad** with house-made garlic croutons (500 cal) 4.9
with an entrée 3.9 | as an entrée (510 cal) 8.7
- Bonefish Cobb Salad** romaine and kale, tomato, egg, Blue cheese crumbles, croutons, fresh avocado and bacon, tossed in a ranch dressing with wood-grilled shrimp (920 cal) or wood-grilled chicken (1000 cal) 16.4
- 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 (1180 cal) 17.5

Add one of the following toppings to your entrée salad for 6
Wood-Grilled Chicken (230 cal)
Wood-Grilled Shrimp (160 cal)
Wood-Grilled Salmon* (330 cal)
Crispy Chicken (580 cal)

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

- Chilean Sea Bass** (640 cal) 34.4 | sm (340 cal) 29.9
- Atlantic Salmon*** (430 cal) 20.9 | sm (330 cal) 18.7
- Baja Striped Bass** (410 cal) 26.9
- Georges Bank Scallops & Shrimp** (250 cal) 20.9
- Ahi Tuna Steak*** (220 cal) 19.9
- Rainbow Trout** (410 cal) 19.1

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

- Lime Tomato Garlic (80 cal)
- Mango Salsa (70 cal)
- Chimichurri Sauce (130 cal)
- Pan Asian Sauce (70 cal)
- Lemon Butter (60 cal)

We are committed to providing the finest fish so our menu changes regularly based on availability.

SEAFOOD SPECIALTIES with choice of two signature sides

- ★ **Cod Imperial** stuffed with shrimp, scallops, crabmeat, Mozzarella and Parmesan cheeses and lemon caper butter (470 cal) 21.9
- Dynamite-Style Shrimp** wood-grilled shrimp topped with dynamite aioli and Feta cheese crumbles (470 cal) 19.9
- Pecan Parmesan-Crusted Rainbow Trout** artichoke hearts, fresh basil and lemon butter (790 cal) 21.4
- Kate's North Atlantic Haddock** mildly sweet fish, garlic crumb dusted, wood-grilled, topped with Feta, artichokes, lemon basil butter sauce (490 cal) 23.4
- Crab-Crusted Cod** garlic and crab crumb dusted, topped with lump crab, white wine lemon butter sauce (440 cal) 22.9
- Cold Water Lobster Tails** 5-6 oz lobster tail, seasoned and steamed, served with warm drawn butter
Single Tail entrée (300 cal) 19.9 | Twin Tail entrée (590 cal) 31.9

FROM THE LAND with choice of two signature sides

- Filet Mignon*** 6 oz USDA seasoned and wood-grilled (240 cal) 22.9 | 8 oz (310 cal) 26.9
- Bone-In Ribeye Steak*** 18 oz steakhouse style (1150 cal) 29.9
- The Angler's Sirloin Steak*** 6 oz center cut (220 cal) 17.5
- Sirloin* & Crab Cake Dinner** 6 oz center cut sirloin and a Maryland-style crab cake (510 cal) 21.9 | upgrade to filet mignon* (530 cal) add 8
- Lily's Chicken**® goat cheese, spinach, artichoke hearts and lemon basil sauce (470 cal) 16.7
- Bacon Jam Pork Chop*** 12 oz bone-in topped with a bourbon bacon jam and pineapple chili honey (930 cal) 19.9

Enjoy it Surf & Turf style by adding one of the following to your entrée:
Wood-Grilled Shrimp Skewer (160 cal) 6
Oscar-Style (130 cal) 5
Cold Water Lobster Tail (300 cal) 14

HAND-HELDS & BOWLS

- ★ **Thermidor Gnocchi** sweet lobster chunks and tender shrimp sautéed with golden-brown potato gnocchi, mushrooms, peas and fresh tomatoes tossed in lobster-sherry cream sauce (1030 cal) 19.9
- Cod Fish & Chips** generous portion of crispy Cod, served with tartar, french fries and malt vinegar on the side (1030 cal) 15.9
- Half-Pound Wagyu Beef Burger*** toasted bun, fully dressed with sharp Cheddar and special sauce, with french fries (1510 cal) 14.9 | add bacon (60 cal) or avocado (35 cal) .9 each
- Blackened Baja Fish Tacos** three warm tortillas, mango salsa, shredded cabbage, lime crema, with french fries (1230 cal) 14.9
- Bang Bang Shrimp® Tacos** three warm tortillas, our signature Bang Bang Shrimp®, greens, tomatoes, sour cream, with french fries (1570 cal) 14.9
- Spicy Tuna* Bowl** premium sushi grade, sesame-seared rare, avocado, sweet chile sauce, jasmine rice, mango salsa (1020 cal) 16.4
- Pad Thai** rice noodles, green onions, peanuts, egg and traditional Pad Thai sauce with sautéed shrimp (900 cal) or crispy chicken (1340 cal) 15.5

SIGNATURE SIDES

- à la carte 3
- Garlic Whipped Potatoes (220 cal)
- Potatoes Au Gratin (230 cal)
- Jasmine Rice (210 cal)
- Coleslaw (180 cal)
- Seasonal Vegetables (30-150 cal)

PREMIUM SIDES

- with entrée 4 | à la carte 7
- Applewood Bacon Mac & Cheese (690 cal)
- Steamed Asparagus (70 cal)
- Crispy Brussels Sprouts with Ham (610 cal)

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

WINES *by category, from lighter & milder, to more intense & full-bodied*
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) 6.5

SPARKLING

- Chandon Brut** Sparkling 187ml Split 13
- Chandon Rosé** Sparkling 187ml Split 14
- Veuve Clicquot Yellow Label Brut** Champagne, France 71

INTERESTING WHITES

- Copperidge** White Zinfandel, CA 6.2
- Jacob’s Creek** Moscato, Australia 7.7 | 29
- Washington Hills Late Harvest** Riesling, WA 8.7 | 33
- Avia** Pinot Grigio 6.9 | 26
- Bella Sera** Pinot Grigio, Italy 8.9 | 34
- Santa Margherita** Pinot Grigio, Alto Adige, Italy 14.2 | 54

SAUVIGNON BLANC

- Seaglass** Santa Barbara 8.7 | 33
- Starborough**, Marlborough, New Zealand 12.7 | 49

CHARDONNAY

- Copperidge**, CA 6.2
- Penfold’s “Rawson’s Retreat”**, Australia 7.1 | 27
- William Hill**, Central Coast 8.4 | 32
- Hess**, Monterey 9.9 | 38
- Kendall-Jackson “V.R.”**, CA 12.4 | 48
- Markham**, Napa Valley 14.7 | 57
- Cakebread Cellars**, Napa Valley 66

ROSÉ

- Beringer** White Zinfandel, CA 7.9 | 29
- Saved Magic Maker** Rosé, CA 9.9 | 38

PINOT NOIR

- Silver Gate**, CA 8.9 | 34
- Mark West**, CA 9.9 | 38
- La Crema**, Sonoma Coast 14.7 | 57

INTERESTING REDS

- Apothic** Red Blend, CA 9.2 | 35
- Dona Paula “Los Cardos”** Malbec, Argentina 8.9 | 34
- Trapiche Oak Cask** Malbec, Argentina 9.9 | 38
- Newton Red Label** Claret, Napa Valley 9.9 | 38
- Cline Cashmere** Red Blend, CA 12.7 | 49
- The Federalist** Zinfandel, Lodi, CA 10.9 | 41

MERLOT / CABERNET

- Copperidge** Merlot or Cabernet Sauvignon, CA 6.2
- Blackstone** Merlot, CA 8.4 | 32
- Robert Mondavi “Private Select”** Cabernet Sauvignon, CA 9.4 | 36
- 14 Hands** Cabernet Sauvignon, Columbia Valley, WA 10.7 | 41
- Charles & Charles** Cabernet Blend, Columbia Valley, WA 9.7 | 37
- Louis Martini** Cabernet Sauvignon, CA 13.2 | 51
- J. Lohr Seven Oaks** Cabernet Sauvignon, Paso Robles 13.7 | 53
- Franciscan** Cabernet Sauvignon, Napa Valley 66

DESSERTS

- Macadamia Nut Brownie**
flourless brownie, raspberry sauce, vanilla ice cream, sprinkled with macadamia nuts (990 cal) 7.9
- Key Lime Pie**
with roasted pecan crust (860 cal) 7.5
- ★ **Seasonal Crème Brûlée**
with fresh whipped cream (410-960 cal) 7.9
- Jen’s Jamaican Coconut Pie™**
creamy coconut custard, Myers’s Rum sauce and fresh whipped cream (780 cal) 6.9

UP

- Bonefish Pomegranate Martini**
house-infused with Fris vodka, pomegranate and fresh mango (250 cal) 8.9
- Contemporary Cosmo**
Absolut Lime, cranberry, fresh lime sour, with a hint of St. Germain liqueur and a house-made cosmo ice cube (180 cal) 9.4
- 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) 9.9
- 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 (220 cal) 9.4
- Crushed Pineapple Martini**
Malibu rum, St. Germain Elderflower liqueur, fresh pineapple, lemon and vanilla bean simple syrup (190 cal) 9.9
- ★ **Espresso Martini**
house-infused vanilla bean vodka, Kahlúa, Crème de Cacao and fresh-brewed espresso (170 cal) 9.9

ROCKS

- Smoked Old Fashioned**
Woodford Reserve bourbon and a touch of maple with Angostura bitters and Bordeaux cherry smoked with oak and served over a Colossal ice cube (180 cal) 12.9
- 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) 10.9
- 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 (150 cal) 8.5
- ★ **Parker’s Margarita** *founder Chris Parker’s favorite*
finished with fresh OJ and Grand Marnier (190 cal) 8.4
Upgrade to Patrón +3
- 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) 9.9
- Main Squeeze Spiked Lemonade**
Hendrick’s and house-made lemonade infused with mint and ginger garnished with a fresh sprig of mint (120 cal) 8.9
- ★ **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 (210 cal) 9.3
- Modern Mojito**
Bacardi Añejo Cuatro premium spiced rum with fresh mint, pure cane syrup and sparkling soda (210 cal) 8.9

BEERS *local selections available*

DRAFTS

- Bud Light (130 cal) 4.2 | Blue Moon (200 cal) 5.4
- Sam Adams Seasonal (170-200 cal) 5.4

BOTTLES

- | | |
|-----------------------------|--------------------------------------|
| Michelob Ultra (90 cal) 4.6 | Heineken (140 cal) 5 |
| Bud Light (110 cal) 4.2 | Stella Artois (150 cal) 5.4 |
| Coors Light (100 cal) 4.2 | Sam Adams Boston Lager (170 cal) 5.4 |
| Miller Lite (100 cal) 4.2 | Newcastle (150 cal) 5 |
| Budweiser (140 cal) 4.2 | Guinness 14.9 oz (120 cal) 5.7 |
| Corona Extra (150 cal) 5 | |

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)

★ *represents a Bonefish favorite*

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