



SOUP

Corn Chowder + Lump Crab

with a hint of bacon

Cup 5.7 Bowl 6.5

Add a cup of chowder to any entrée 2.9

GREENS

Tay's Wedge Salad tomatoes, Danish Bleu crumbles, chives, crispy shallots + Bleu cheese dressing 5.9

(with entrée 3.9)

Bonefish Caesar house-made garlic croutons 4.9 *(with entrée 2.9)*

Bonefish House hearts of palm, Kalamata olives, tomatoes, citrus herb vinaigrette 4.9 *(with entrée 2.9)*

Add Danish Blue or Feta 1.5

Grilled Salmon* + Asparagus Salad

goat cheese, green beans, fennel, tomatoes, citrus herb vinaigrette 13.9

Florida Cobb Salad

grilled chicken, avocado, mango, tomatoes, Danish Blue, citrus herb vinaigrette 11.9

FRESH SIDES

Pumpkin Ravioli

with crispy sage + shallot brown butter (with entrée \$2)

Garlic Whipped Potatoes

Potatoes Au Gratin

Herbed Jasmine Rice

Steamed Vegetable Medley

French Green Beans (*Haricot Verts*)

Steamed Broccoli

Steamed Asparagus *(with entrée \$1)*

All entrées, except pasta, served with a fresh seasonal vegetable plus your choice of one side item

DESSERTS

Jen's Jamaican Coconut Pie

creamy custard, rum sauce + fresh whipped cream 6.2

Macadamia Nut Brownie

flourless brownie, raspberry sauce, vanilla ice cream 5.9

Key Lime Pie

roasted pecan crust 5.9

Crème Brûlée

berries + whipped cream 6.2

**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.*

Gluten-Free Menu Available

STARTERS + SHARING

Fresh Ceviche* chilled bay scallops, shrimp, fresh fish, avocado, peppers, citrus, cilantro + warm tortilla chips 7.9

Wagyu Beef + Ginger Dumplings pan-seared with crispy shallots, Thai peppers + soy sauce 8.2

★ **Bang Bang Shrimp®** crispy, tossed in a creamy, spicy sauce 8.9

Edamame steamed + seasoned 3.9

Singapore Calamari flash-fried with peppers + sweet spicy Asian sauce 8.3

Ahi Tuna Sashimi* sesame-seared rare with wasabi + pickled ginger *Regular 9.7 Large 16.7*

Mussels Josephine® (PEI) tomatoes, red onion, garlic, basil + lemon wine sauce 10.5

Maryland Crab Cakes jumbo lump cakes + red remoulade 11.9

Bacon Wrapped Atlantic Sea Scallops with chutney + mango salsa 10.5

Thai Coconut Shrimp 6 jumbos with crispy ginger + sweet spicy sauce 8.9

HAND HELDS ~ burgers + tacos served with fresh greens or house-made chips ~

★ **“American Style” Kobe Beef Burger*** fully dressed with sharp cheddar + special sauce on a lightly toasted brioche bun 11.3 *Add bacon, avocado or mushrooms each .5*

Bang Bang Tacos shrimp, lettuce, tomatoes + sour cream 9.7

Baja Fish Tacos “Cajun style” with lettuce, mango salsa + sour cream 9.7

Grilled Fish Sandwich 6 oz fillet, Parmesan dusted + fully dressed on a lightly toasted brioche bun Tilapia 11.3 Salmon* 14.3 Grouper 17.3

Sir Will's Fish + Chips tempura-style with house-made tartar, french fries 11.3

GRILLED FISH ~ over our wood-burning grill ~

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	Gulf Grouper	22.3 / 19.3 sm	
★	Chilean Sea Bass	27.3 / 23.3 sm	YOUR CHOICE OF SIGNATURE SAUCES Mango Salsa Chimichurri Pan Asian Lemon Butter
	Atlantic Salmon*	17.3 / 14.3 sm	
	Sea Scallops + Shrimp	16.9	
	Rainbow Trout	16.5	
	Longfin Tilapia	15.3	
	Wood-Grilled Cold Water Lobster Tails	27	
	<i>Seasoned + served with butter for dipping</i>		
	Ahi Tuna* “Tokyo Style”	19.5 / 15.5 sm	
	<i>Served with Asian vegetables + Jasmine rice</i>		
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GRILLED SPECIALTIES ~ over our wood-burning grill ~

★ **Lily's Chicken®** goat cheese, spinach, artichoke hearts, lemon basil sauce 14.3

Fontina Chop* boneless pork chop, fontina cheese, garlic, prosciutto, mushroom marsala wine sauce 14.3

Chicken Marsala mushrooms + prosciutto, marsala wine sauce 14.3

Filet Mignon* USDA Choice “center cut” 8 oz 21.7 / 6 oz 19.7

Add Garlic Gorgonzola butter 1.5

The Angler's Steak* USDA Choice sirloin 11 oz 18.3 / 6 oz 15.3

Sirloin* + Crab Cake Dinner 6 oz “center cut” sirloin + jumbo lump crab cake 19.9

Upgrade to Filet Mignon 6*

SAUTÉED + BAKED

Pecan Parmesan Crusted Rainbow Trout artichoke hearts, fresh basil + lemon butter 17.5

★ **Longfin Tilapia Imperial** stuffed with shrimp, scallops, crab meat, Gruyere cheese, Parmesan cheese + lemon caper butter 18.3

Diablo Shrimp Fettuccine tomatoes, capers, onions + spinach fettuccine in garlic cream sauce 14.3

Maryland Crab Cake Dinner two broiled crab cakes + red remoulade 16.4

★ **Popular Guest Choice**

MARTINIS

- ★ **FRESH APPLE MARTINI**
Fall apples soaked 3 days in vodka.
Finished with a touch of honey + cinnamon sprinkle 7.9
- ★ **THE BEE'S KNEES MARTINI**
A 1920's Prohibition era throwback. Made with honey + lemon
to mask the smell of alcohol which was prohibited 6.9

BONEFISH MARTINI®
Stoli vodka, cranberry + sparkling wine 6.9

POMEGRANATE MARTINI
A house-made infusion with Fris vodka, pomegranate, fresh mango 7.9

OCEAN TRUST MANGO MARTINI
Absolut Citron, muddled mango, orange + surprise twist 7.9
\$1 is donated to Ocean Trust for each one sold. Visit them at www.oceantrust.org

COSMOPOLITAN
Yep, it's the traditional Cosmo. But we make it better! 7.9

RASPBERRY MARTINI
Stoli Razberi vodka, raspberry liqueur + fresh sour 7.9

ESPRESSO MARTINI
Svedka Vanilla vodka, Kahlúa, Crème de Cacao, espresso 7.5

ULTIMATE INFUSED DIRTY MARTINI
Ketel 1 Citron vodka infused with olives for 3 full days.
Served ice cold in a frozen martini glass. Finished with the
perfect garnish. The best damn dirty martini ever! 8

LEMON DROP MARTINI
Absolut Citron, fresh lemon + sugar 7.9

HPNOTIQ MARTINI
Malibu rum, Hpnotiq, pineapple juice + glow! 7.7

ROCKS

- ★ **PARKER'S MARGARITA**
Founder - Chris Parker's Favorite
Finished with fresh OJ + Grand Marnier 6.9
Upgrade to Patrón +2.6

BLACK CHERRY GUAVA MOJITO
Cruzan Guava Rum, black cherries, fresh mint, lime 7.9

SIGNATURE RED OR WHITE SANGRIA
Choice of Pomegranate Mango Red or Sparkling Mango White 5.5

BOTTLES + CANS

Amstel Light 3.5%	4.7
Michelob Ultra 4.1%	3.9
Bud Light 4.2%	3.6
Coors Light 4.2%	3.6
Guinness 14.9 oz 4.2%	5.5
Miller Lite 4.2%	3.6
Corona Extra 4.6%	4.7
Sam Adams Boston Lager 4.8%	4.7
Budweiser 5%	3.6
Pabst Blue Ribbon 16 oz 5%	3.5
Shock Top 5.2%	4.2
Blue Moon 5.4%	4.7
Heineken 5.4%	4.7
Widmer Omission 5.8% <i>gluten free</i>	4.7

DRAFTS

Bud Light	3.6
Yuengling Lager	4.5
Lagunitas IPA	4.7
Sam Adams Seasonal	5
Stella Artois	5

WINES

~ listed by category, from lighter + milder, to more
intense + full-bodied ~

WHITES OF INTEREST

Beringer White Zinfandel	5.5/21
Jacob's Creek Moscato, Australia	6.5/24
Chateau Ste. Michelle Riesling, Washington	6.9/27
Eroica Riesling, Columbia Valley, WA	11/42
Sokol Blosser "Evolution" White Blend, Oregon	9.5/36
Paco & Lola Albarino, Spain	40

PINOT GRIGIO

Ecco Domani, Italy	6.5/25
Masi Masianco Pinot Grigio/Verduzzo, Italy	7.9/30
King Estate "Signature Collection", Oregon	9.5/36
Santa Margherita, Alto Adige, Italy	12/46

SAUVIGNON BLANC

Merryvale "Starmont", Napa Valley	8.7/34
"Attitude" by Pascal Jolivet, France	9.5/36
Kim Crawford, Marlborough, New Zealand	11.5/43
Chalk Hill, Russian River Valley	49

CHARDONNAY

La Terre	5.5
William Hill, Central Coast	6.5/24
J. Lohr "Riverstone", Monterey	7.9/30
Kendall Jackson "V.R."	9.3/36
Coppola "Director's Cut", Russian River	9.9/39
Sonoma-Cutrer, Russian River Ranches	12/46
Cakebread Cellars, Napa Valley	65

SPARKLING

Caposaldo "Brut" Prosecco, Veneto, Italy	7.9/31
Perrier Jouet "Grand Brut", France	70

PINOT NOIR

Concannon	6.5/24
Bearboat, Russian River Valley	9.5/36
La Crema, Sonoma Coast	12.5/48
Meiomi, Santa Barbara-Monterey-Sonoma Coast	11/42

REDS OF INTEREST

Ménage à Trois Red Blend	7.5/28
Villa Antinori "Super Tuscan" Red, Italy	11.5/45
Estancia Meritage, Paso Robles	55
Dona Paula "Los Cardos" Malbec, Argentina	7.5/28
D'Arenberg "The Stump Jump" GSM Red	7.9/30
Stags' Leap Petite Syrah, Napa Valley	65
Murphy-Goode "Liar's Dice" Zinfandel, Sonoma	40

MERLOT

Sycamore Lane	5.5
Columbia Crest "Grand Estates", Washington	7/26
Rodney Strong, Sonoma County	9.5/36
Swanson Vineyards, Oakville, Napa Valley	49

CABERNET SAUVIGNON

Sycamore Lane	5.5
Avalon	6.5/24
Hayman and Hill "Reserve", Paso Robles	7.9/31
Louis Martini, Sonoma Coast	8.9/34
Francis Coppola Black Label Claret	10/38
Sebastiani, Alexander Valley	12/46
Hess "Allomi", Napa Valley	13/50
Hall, Napa Valley	68

SPECIALTY SPIRIT-FREE

Fresh Blackberry Smash	3.5
Iced Tropical Thai Tea	3
NUMI Organic Hot Tea	2.7
Rainforest Alliance Bold Coffee	2.7
Fiji Water (500 ml)	2.9
San Pellegrino (500 ml)	2.9

BONEFISH GRILL

We proudly sell *Coca-Cola* products. Our coffee is Rainforest Alliance Certified™

A suggested gratuity of 18% of the purchase and sales tax will be
calculated and applied to checks of parties of 8 or more.

