



## SOUP

### Corn Chowder with Lump Crab

Cup 5.7 Bowl 6.5

Add a cup of soup to any entrée 2.9

## GREENS

**Warm Spinach Salad** chopped egg, red peppers, crispy bacon, caramelized onions, crispy shallots + warm balsamic vinaigrette 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 Bleu or Feta Cheese 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 Bleu, citrus herb vinaigrette 11.8

## FRESH SIDES

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

## STARTERS + SHARING

**Wagyu Beef + Ginger Dumplings** handmade, pan-seared with crispy shallots, Thai peppers + soy sauce 7.9

★ **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 7.8

**Ahi Tuna Sashimi**\* sesame-seared rare with wasabi + pickled ginger *Regular* 9.5 *Large* 16.5

**Mussels Josephine**® (PEI) tomatoes, garlic, basil + lemon wine sauce 9.3

**Maryland Crab Cakes** jumbo lump cakes + red remoulade 11.9

**Bacon Wrapped Atlantic Sea Scallops** with chutney + mango salsa 10.3

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

**Saucy Shrimp** lime tomato garlic sauce, Kalamata olives, Feta 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 10.9  
Add bacon, avocado or mushrooms each .5

**Bang Bang Tacos** lettuce, tomatoes + sour cream 9.3

**Baja Fish Tacos** "Cajun style" with lettuce, mango salsa + sour cream 9.3

**Fillet of Fish Burger** 6 oz fillet, Parmesan-dusted, fully dressed  
Tilapia 10.9 Salmon 13.9 Grouper 15.9

**Sir Will's Fish and Chips** tempura-style with house-made tartar, French fries 10.9

## GRILLED FISH ~ over our wood-burning grill ~

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	<b>Gulf Grouper</b>	20.9 / 17.9 sm	
★	<b>Chilean Sea Bass</b>	26.9 / 22.9 sm	<b>YOUR CHOICE OF SIGNATURE SAUCES</b> Mango Salsa Chimichurri Pan Asian Lemon Butter
	<b>Atlantic Salmon</b>	16.9 / 13.9 sm	
	<b>Sea Scallops + Shrimp</b>	16.7	
	<b>Rainbow Trout</b>	16.3	
	<b>Longfin Tilapia</b>	14.9	
	<b>Cold Water Lobster Tails</b>	27	
	<b>Ahi Tuna* "Tokyo Style"</b> 19.3 / 15.3 <i>seared rare, 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 13.9

**Fontina Chop**\* Boneless pork chop, Fontina cheese, garlic, prosciutto, mushroom marsala wine sauce 14.6

**Chicken Marsala** mushrooms + prosciutto marsala wine sauce 13.9

**Filet Mignon**\* USDA Choice "center cut" 8 oz 21.4 / 6 oz 19.3  
Add Garlic Gorgonzola butter 1.25

**Sirloin\* + Crab Cake Dinner** 6 oz "center cut" sirloin + Maryland style crab cake 19.3  
Upgrade to Filet Mignon 5

<b>"The Angler's Steak*" Special</b>	
USDA Choice sirloin + your choice of two sides 11 oz 17.8 / 6 oz 14.8 (House or Caesar salad included as a side choice)	

## SAUTÉED + BAKED

**Pecan Parmesan Crusted Rainbow Trout** artichoke hearts, fresh basil + lemon butter 17.3

★ **Imperial Longfin** stuffed with shrimp, scallops, crab meat, lemon caper butter 17.9

**Diablo Shrimp Fettuccine** tomatoes, capers, onions + spinach fettuccine in garlic cream sauce 13.9

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

★ Popular Guest Choice

\*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Gluten Free Menu Available

## MARTINIS

- ★ **FRESH BLUEBERRY MARTINI**  
Fris vodka, fresh basil & homemade blueberry agave nectar.  
~ Inspired by Violet Beauregarde ~ 7.9
- ★ **FRESH PINEAPPLE MARTINI**  
Square One Botanical vodka, hand-muddled fresh pineapple  
+ a hint of rosemary 8.5
- BONEFISH MARTINI®**  
Stoli vodka, cranberry + sparkling Prosecco 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](http://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 7.7
- ESPRESSO MARTINI**  
Svedka Vanilla vodka, Kahlúa, Crème de Cacao, espresso 6.9
- RAIN'S ORGANIC VODKA MARTINI**  
Rain's organic vodka + hand-stuffed bleu cheese olives 6.9
- LEMON DROP MARTINI**  
Absolut Citron, fresh lemon + sugar 7.5
- HPNOTIQ MARTINI**  
Malibu rum, Hpnotiq, pineapple juice + glow! 7.5
- SOUR APPLE MARTINI**  
Van Gogh Appel, apple liqueur, fresh sour, Sprite 7.5

## ROCKS

- ★ **PARKER'S MARGARITA**  
*Founder - Chris Parker's Favorite*  
Finished with fresh OJ + Grand Marnier 6.5  
*Upgrade to Patrón +3*
- 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

### LIGHT

Amstel Light 3.5%	4.3
Michelob Ultra 4.1%	3.8
Coors Light 4.2%	3.5
Bud Light 4.2%	3.5
Miller Lite 4.2%	3.5
Budweiser 5%	3.5
Pabst Blue Ribbon 16 oz 5%	3.3
Sweetwater 420 5.4%	4.5
Red Brick Blonde Ale 5.6%	4.5

### FULL

Guinness 14.9 oz 4.2%	5.5
Redbridge Lager 4.3% <i>gluten free</i>	4
Newcastle 4.5%	4.3
Corona Extra 4.6%	4.3
Sam Adams Seasonal 5%	4.7
Fat Tire Amber Ale 5.3%	4.5
Heineken 5.4%	4.3
Stella Artois 5.5%	4.5
Sierra Nevada Pale Ale 5.6%	4.3
Terrapin Hopsecutioner 7.5%	4.5

### SHARING

Sapporo Premium 22 oz 4.9%	10
Arrogant Bastard Ale 22 oz 7.2%	12
Sweetwater "Dank Tank Series" 22 oz	14

## WINES

*Listed in descending order by category, from lighter and milder, to more intense and full-bodied*

### WHITES OF INTEREST

Beringer White Zinfandel	5.5/21
Jacob's Creek Moscato, Australia	6/22
Chateau Ste. Michelle Riesling, Washington	6.9/27
Eroica Riesling, Columbia Valley, WA	42
Sokol Blosser "Evolution" White Blend, Oregon	9.5/36
Paco & Lola Albarino, Spain	40

### PINOT GRIGIO

Ecco Domani, Italy	6.5/25
Biltmore, Asheville, N.C.	7.5/28
King Estate "Signature Collection", Oregon	8.9/35
Santa Margherita, Alto Adige, Italy	46

### SAUVIGNON BLANC

Merryvale "Starmont", Napa Valley	8.5/33
"Attitude" by Pascal Jolivet, France	35
Chalk Hill, Russian River Valley	52

### CHARDONNAY

La Terre	5
William Hill, Central Coast	5.9/22
Mark West, Central Coast	6.9/26
J. Lohr "Riverstone", Monterey	7.5/29
Kendall Jackson "V.R."	8.9/34
Coppola "Director's Cut", Russian River	9.9/39
Franciscan "Cuvée Sauvage", Carneros, Napa	42
Sonoma-Cutrer, Russian River Ranches	48
Cakebread Cellars, Napa Valley	68

### PINOT NOIR

Concannon, Central Coast	6.5/24
Bearboat, Russian River Valley	9.5/36
La Crema, Sonoma Coast	12/46
Meiomi, Santa Barbara-Monterey-Sonoma Coast	42

### REDS OF INTEREST

Ménage à Trois Red Blend	6.9/26
Villa Antinori "Super Tuscan" Red, Italy	40
Estancia Meritage, Paso Robles	55
Dona Paula "Los Cardos" Malbec, Argentina	6.9/26
D' Arenberg "The Stump Jump" GSM Red	7.5/28
Stags' Leap Petite Syrah, Napa Valley	66
Murphy-Goode "Liar's Dice" Zinfandel, Sonoma	49

### MERLOT

Sycamore Lane	5
Columbia Crest "Grand Estates", Washington	6.9/26
Swanson Vineyards, Oakville, Napa Valley	52

### CABERNET SAUVIGNON



Sycamore Lane	5
Avalon	5.8/22
Louis Martini, Sonoma Coast	8.9/34
Francis Coppola Black Label Claret	10/38
Sebastiani, Alexander Valley	52
Hall, Napa Valley	68

### SPARKLING

Caposaldo "Brut" Prosecco, Veneto, Italy	7.9/31
Perrier Jouet "Grand Brut", France	65

### DRAFTS

Bud Light	3.5
Yuengling Lager	4.2
Terrapin Rye	4.3
Blue Moon	4.5

We proudly sell  products. Our coffee is Rainforest Alliance Certified™ 

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