**STANDARDS + SHARING**

- **Bang Bang Shrimp**
  - Crispy, tossed in a creamy, spicy sauce
- **Ceviche**
  - Drilled bay scallops, marinated fish, fresh pineapple, cucumber, cilantro, and green apple, seasoned crisps for dipping
- **Ahi Tuna Sashimi**
  - Premium sushi grade, sesame-seared rare with wasabi + pickled ginger regular + large
- **Mussels Josephine**
  - Roasted with garlic, lemon, and white wine sauce
- **Waygu Beef + Ginger Potstickers**
  - Pan-seared with crispy onions, Thai peppers + soy sauce
- **Steamed Edamame**
  - Seasoned with green tea sea salt

**SOUPS + GREENS**

- **Corn Chowder + Lump Crab**
  - With a hint of bacon cup | bowl
- **Seasonal Soup**
  - Cup
- **Bonefish House Salad**
  - Hearts of palm, Kalamata olives, tomatoes, citrus herb vinaigrette + add Blue cheese or Feta
- **Florida Cobb Salad**
  - Grilled chicken, avocado, mango, tomatoes, Blue cheese, citrus herb vinaigrette
- **Cilantro Lime Shrimp Salad**
  - Roasted corn, black beans, Feta, grape tomatoes, red onion + cilantro lime vinaigrette

**HAND HELDS**

- **Half-Pound American Kobe Beef Burger**
  - Toasted brioche bun, fully dressed with sharp cheddar + special sauce
- **Blackened Baja Fish Tacos**
  - Three warm tortillas, mango salsa, lime crema + shredded lettuce
- **Lobster Roll**
  - A New England favorite
- **Fish + Chips**
  - Tempura-style with tartar, French fries
- **Bang Bang Shrimp Tacos**
  - Three warm tortillas, our signature Bang Bang Shrimp, lettuce, tomatoes + sour cream

**GRILLED FISH**

Our fish is lightly seasoned and cooked over our wood-burning grill.

We are committed to providing the finest fish as well as unique offerings.

For this reason, our menu changes regularly based on availability.

- **Snapper**
- **Swordfish**
- **Chilean Sea Bass**
- **Atlantic Salmon**
- **Sea Scallops + Shrimp**
- **Ahi Tuna Steak**
- **Rainbow Trout**
- **Tilapia**

Our Grilled Fish selections are served with a fresh seasonal vegetable + choice of one fresh side

**WOOD-GRILLED STEAKS + CHOPS**

- **Filet Mignon**
  - USDA center cut 6 oz / 8 oz
- **Rib-Eye Steak**
  - 13 oz USDA rib-eye
- **Silloin + Crab Cake Dinner**
  - 6 oz center cut silloin, Maryland style crab cake upgrade to filet mignon
- **The Angler’s Silloin Steak**
  - 6 oz center cut silloin
- **Grilled Lamb Chops**
  - Seasoned and lightly caramelized, with crispy Yukon gold potatoes, balsamic demi-glace to finish
- **BBQ Glazed Pork Chop**
  - Grilled + seasoned with a spicy chili rub, on a bed of sweet potato mash
- **Fontina Pork Chop**
  - Boneless pork chop, fontina cheese, garlic, prosciutto, mushroom Marsala wine sauce

**SAUTEÉD, BAKED + STEAMED**

- **Lily’s Chicken**
  - Goat cheese, spinach, artichoke hearts + lemon basil sauce
- **Pecan Parmesan Crusted Rainbow Trout**
  - Artichoke hearts, fresh basil + lemon butter
- **Tilapia Imperial**
  - Stuffed with shrimp, scallops, crabmeat + lemon butter
- **Cold Water Lobster Tails**
  - 5-6 ounce lobster tail, seasoned and steamed, served with warm drawn butter + crispy Yukon gold potatoes

**FRESH SIDES**

- **Garlic Whipped Potatoes**
- **Potatoes Au Gratin**
- **Steamed Broccoli**
- **Jasmine Rice**
- **French Green Beans**

**DESSERTS**

- **Macadamia Nut Brownie**
  - Flourless brownie, raspberry sauce, vanilla ice cream, sprinkled with macadamia nuts
- **Key Lime Pie**
  - Roasted pecan crust
- **Crème Brûlée**
  - Berries + whipped cream
- **Doughnuts**
  - Three, tossed in cinnamon sugar, served with sea salt caramel or chocolate sauce
- **Coconut Pie**
  - Creamy coconut custard, Myers Rum sauce, fresh whipped cream

**BOWLS**

- **Spicy Tuna**
  - Premium sushi grade, sesame-seared rare, avocado, sweet chile sauce, jasmine rice + passion fruit salsa
- **Chicken Teriyaki**
  - Marinated chicken, fried rice, mango salsa, macadamia nuts, lightly drizzled with Pan Asian sauce
- **Shrimp Pad Thai**
  - Rice noodles, green onions, peanuts, egg + traditional Pad Thai sauce

**DELUXE SIDES**

- **White Truffle Mac + Cheese**
- **Pumpkin Ravioli**
- **Sweet Potato Mash**
- **Steamed Asparagus**

*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.*

**Represents Bonefish Favorites**
**WINES**

- **SPARKLING / BUBBLES**
  - Creamy Brut or delicate strawberry and pear "Rose"
  - Chandon 'Brut' Sparkling 187ml Split
  - Chandon 'Rose' Sparkling 187ml Split

- **WHITES / PINOT GRIGIO**
  - Light floral aromas with fruity mango & pineapple flavors
  - Beringer White Zinfandel, CA
  - Jacobs Creek Moscato Australia
  - Chateau Ste. Michelle Riesling, WA
  - Ecco Domani Pinot Grigio, Italy
  - Maso di Sanmarco Pinot Grigio Verduzzo, Italy

- **SAUVIGNON BLANC**
  - Herbal aromas with grapefruit & stone fruit accents
  - Merryvale "Starmont", Napa Valley
  - 'Attitude' by Pascal Jolivet, France
  - Kim Crawford, Marlborough, New Zealand

- **CHARDONNAY**
  - Light oak, crisp flavor to full-bodied mouthfeels with hints of caramel
  - La Terre, CA
  - William Hill Central Coast
  - J. Lohr "Riverstone", Monterey
  - Kendall Jackson "V.R.", CA
  - Coppola "Director's Cut", Russian River
  - Chalk Hill, Sonoma Coast
  - Sonoma-Cutrer, Russian River Ranches

- **PINOT NOIR**
  - Earthy aromas with bright cherry, dark cherry fruit flavors
  - Concannon, CA
  - 10 Span, Santa Barbara County 100% Pinot Noir
  - La Crema, Sonoma Coast
  - 'Slycic' by Etude, Santa Barbara
  - Mesomi, Santa Barbara-Monterey-Sonoma Coast

- **REDS / BLENDS**
  - Full-flavored with hints of blackberry, blueberry and pomegranate
  - Ménage A Trois Red Blend, CA
  - Conundrum Red Blend, CA
  - Villa Antinori "Super Tuscan", Red, Italy
  - Dona Paula "Los Cardos" Malbec, Argentina
  - Bouquet Malbec, Mendoza Argentina
  - The Federalist Zinfandel, Lodi, CA

- **MERLOT / CABERNET**
  - Full-flavored with spicy black pepper, dark currant & soy, cherry flavors
  - Syrah-Merlot or Cabernet, Sauvignon, CA
  - Columbia Crest "Grand Estates" Merlot, WA
  - Rodney Strong Merlot, Sonoma County
  - Avalon Cabernet Sauvignon, CA
  - Charles & Charles Cabernet Blend, Columbia Valley, WA
  - Louis Martini Cabernet Sauvignon, Francis Coppola Black Label Cabernet, CA
  - Hess "Almali", Cabernet Sauvignon, Napa Valley

- **SPECIAL RESERVE SELECTIONS**
  - Indy's grand flavors and majestic mouthfeels of superlative selections
  - Perrier Jouet "Grand Brut", Champagne, France
  - Etoile Riesling, Columbia Valley, WA
  - Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand
  - Cakebread Cellars Chardonnay, Napa Valley
  - Estancia Meritage, Paso Robles
  - Stags' Leap Petite Sirah, Napa Valley
  - Swanson Vineyards Merlot, Oakville, Napa Valley
  - Hall Cabernet Sauvignon, Napa Valley

- **SPIRIT-FREE**
  - Specialty Fresh Blackberry Smash
  - Bottled Waters Fiji (500 ml)
  - San Pellegrino (500 ml)
  - Vitamin Water Flavors XXX (Acai, Blueberry + Pomegranate), Zero Squeezed Lemonade
  - Honest Organic Iced Teas Just Iced Tea Raspberry Iced Tea Just A tad Sweet Classic Iced Tea Just A tad Sweet
  - Coca-Cola Beverages Coke, Coke Zero, Diet Coke, Cherry Coke, Sprite, Steagman's Ginger Ale
  - Hot Beverages Numi Organic Hot Tea
  - Rainforest Alliance Bold Coffee
  - Espresso, Cappuccino

**MARTINIS**

- **Fresh Pear Martini**
  - Freshly muddled Pears, Absolut Pears vodka, St. Germain Elderflower liqueur + fresh lemon juice. Garnished with an edible flower for fun!

- **Fall Apple Martini**
  - Fall apples soaked 3 days in vodka. Finished with a touch of honey & a cinnamon sprinkle

- **Bonefish Pomegranate Martini**
  - A house-made infusion with Rov vodka, pomegranate, fresh mango

- **Fresh Raspberry Martini**
  - Rov small-batch vodka, freshly muddled red raspberries + fresh squeezed lemon juice. NEW RECIPE for our classic favorite

- **Ocean Trust Tropic Heat Martini**
  - Absolut vodka house-infused with pineapples, freshly muddled mango, lemon juice + a thin slice of jalapeno

- **Cosmopolitan**
  - Yep, it's the traditional Cosmo. But we make it better!

- **Ultimate Infused Dirty Martini**
  - Ketel 1 Citron vodka infused with olives for 3 full days. Served ice cold in a frozen martini glass. The best damn dirty martini ever!

- **Espresso Martini**
  - Vanilla vodka, Kahlúa, Creme de Cacao, fresh brewed espresso

**ROCKS**

- **The Mule our signature twist on the classic Moscow Mule**
  - Grey Goose, fresh lime, house-made ginger syrup, ginger beer. Finished in a rustic copper mug with crushed ice, fresh mint, candied ginger

- **Cold Snap Cucumber Cosmo in a frozen ice glass**
  - Rov vodka, Seelos Blood Orange liqueur, fresh English cucumbers served on the rocks

- **Parker's Margarita**
  - Founder-Chris Parker's Favorite

- **Patron's Perfect Cucumber Margarita**
  - Patrón Silver, fresh lime + English cucumber. Topped with a hint of St. Germain Elderflower liqueur + rimmed with salt + pepper for a perfect finish

- **Modern Mojito**
  - A classic favorite of Ernest Hemingway with a modern twist. Pyrat amber rum, homemade fresh mint simple syrup, a hint of orange + Grand Marnier

- **Signature Red or White Sangria**
  - Choice of Blackberry Red or Sparkling Mango White

**BEERS**

- **DRAFFS**
  - Bud Light
  - Blue Moon
  - Sam Adams Seasonal

- **CRAFT / SPECIALTY**
  - Sam Adams Boston Lager (4.8%)
  - Fat Tire Amber Ale (5.1%)
  - Ommission Pale Ale (5.8%) gluten-free
  - Sierra Nevada "Torpedo Extra IPA" (7.2%)

- **DOMESTIC CLASSICS**
  - Michelob Ultra (4%)
  - Bud Light (4.2%)
  - Coors Light (4.2%)

- **IMPORTS**
  - Guinness 14.9 oz (4.2%)
  - Newcastle (4.5%)
  - Corona Extra (4.6%)
  - Heineken (5.4%)
  - Stella Artois (5.5%)

- **Non-alcoholic**
  - O'Doule's (3.5%)

- **Gluten-free**
  - Michelob Ultra (4%)

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