

STARTERS & SHARING

- Bang Bang Shrimp**[®] crispy shrimp, tossed in our signature creamy, spicy sauce (780 cal) 13.9
- Ahi Tuna Sashimi*** premium sushi grade, sesame-seared rare with wasabi and pickled ginger
regular (340 cal) 15.6 | large (640 cal) 22.9
- Calamari** flash-fried with peppers and sweet, spicy Asian sauce (1220 cal) 13.6
- Imperial Dip** delicious blend of tender shrimp, lump crab, Mozzarella and Parmesan cheeses, served with seasoned house-made tortilla chips (1160 cal) 12.7
- Crab Cakes** jumbo lump crab cakes with red rémoulade sauce (490 cal) 16.9
- Beef & Ginger Potstickers** pan-seared with crispy onions and soy sauce (650 cal) 11.6



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

- Soup of the Day** cup 5.5 | bowl 6.5
- Bonefish House Salad** hearts of palm, Kalamata olives, tomatoes and citrus herb vinaigrette (230 cal) 5.5 | with an entrée 4.5
as an entrée (360 cal) 11.9
- Classic Caesar Salad** with house-made garlic croutons (480 cal) 5.5
with an entrée 4.5 | as an entrée (510 cal) 11.9

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)

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

- Chilean Sea Bass** (640 cal) MKT | **Mahi-Mahi** (280 cal) 23.5
- Salmon*** (430 cal) 24.9 | sm (330 cal) 23.4 | **Georges Bank Scallops & Shrimp** (250 cal) 24.9
- Ahi Tuna Steak*** (220 cal) 23.5 | **Rainbow Trout** (410 cal) 23.5

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*** 7 oz USDA seasoned and wood-grilled (240 cal) 25.1
- The Angler's Sirloin Steak*** 7 oz center cut (220 cal) 21.5 | Upgrade by adding a crab cake (510 cal) 26.9
- Lily's Chicken**[®] goat cheese, spinach, artichoke hearts and lemon basil sauce (470 cal) 18.9
- Chicken Marsala** fire-roasted chicken with prosciutto, mushrooms and marsala wine (470 cal) 18.9
- Fontina Pork Chop*** bone-in pork chop, Fontina cheese, garlic, prosciutto and mushroom marsala wine sauce (920 cal) 21.9

SPECIALTIES

- 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) 21.9
- Crab-Crusted Cod** garlic and crab crumb dusted, topped with lump crab, white wine lemon butter sauce. (440 cal)
Served with choice of two signature sides 25.6
- Pecan Parmesan-Crusted Rainbow Trout** artichoke hearts, fresh basil and lemon butter. (700 cal)
Served with choice of two signature sides 24.7
- Cold Water Lobster Tails** 5-6 oz lobster tail, seasoned and steamed, served with warm drawn butter
Single Tail entrée (300 cal) 21.9 | Twin Tail entrée (590 cal) 34.3
- Cod Imperial** stuffed with shrimp, crabmeat, Mozzarella and Parmesan cheeses and lemon caper butter. (480 cal)
Served with choice of two signature sides 25.9
- Fish & Chips** generous portion of crispy Cod, served with tartar, french fries and malt vinegar on the side (1030 cal) 19.2
- Half-Pound BFG Burger*** toasted bun, fully dressed with sharp Cheddar and special sauce, with french fries (1510 cal) 16.5
- Blackened Baja Fish Tacos** three warm tortillas, mango salsa, shredded cabbage, lime crema, with french fries (1230 cal) 17.3
- Bang Bang Shrimp**[®] Tacos three warm tortillas, our signature Bang Bang Shrimp[®], greens, tomatoes, sour cream, with french fries (1560 cal) 17.7

SIGNATURE SIDES

à la carte 4

- Garlic Whipped Potatoes** (220 cal) | **Jasmine Rice** (210 cal) | **Seasonal Vegetables** (30-150 cal) | **French Fries** (450 cal) | **Coleslaw** (180 cal)

PREMIUM SIDES

with entrée 5.5 | à la carte 8.5

- Bacon Mac & Cheese** (710 cal) | **Steamed Asparagus** (70 cal)

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.

Menu items vary by location and are subject to change. An 18% gratuity is added for parties of 8 or more.

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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) 7.8

SPARKLING / BUBBLES / ROSÉ

La Marca Prosecco 8.9 | 27

Chloe Rosé, Monterey County, CA 9.9 | 39

Domaine Ste. Michelle "Brut", WA 9.2 | 33

Gruet Sparkling Rosé, New Mexico 10.8 | 41

Taittinger "Brut" La Francaise, France 9.0

WHITES / PINOT GRIGIO

Chateau Ste. Michelle Riesling, Columbia Valley 9.5 | 32

Maryhill Pinot Gris, Columbia Valley 8.8 | 32

Antinori Santa Cristina Pinot Grigio, Italy 9.3 | 29

L'Ecole Semillon, Columbia Valley 10.3 | 37

Thurston Wolfe PGV, Washington State 10.8 | 37

SAUVIGNON BLANC

Chateau Ste. Michelle "Horse Heaven Hills", WA 9.3 | 32

Kim Crawford, Marlborough, New Zealand 10.4 | 35

CHARDONNAY

Canyon Road, CA 7.5

14 Hands, Columbia Valley 8.2 | 29

Barnard Griffin, Columbia Valley 9.3 | 32

Browne Family Vineyards, Columbia Valley 12.1 | 43

Kendall-Jackson "V.R.", CA 11 | 38

La Crema, Sonoma Coast 12.1 | 44

REDS / BLENDS

Christopher Michael Pinot Noir, OR 8.9 | 29

Columbia Winery Composition Red Blend, WA 9.1 | 33

Trapiche Broquel Malbec, Argentina 9.9 | 32

Pendulum Red Blend, Columbia Valley 10.3 | 38

Tenet Wines "The Pundit" Syrah, Columbia Valley 12.3 | 45

M-100 Red by Charlie Hoppes, Columbia Valley 12 | 42

Dr. Wolfe's Family Red, Columbia Valley 10.8 | 37

MERLOT / CABERNET

Canyon Road Merlot or Cabernet Sauvignon, CA 7.5

14 Hands Merlot or Cabernet Sauvignon, WA 8.2 | 29

Barnard Griffin Merlot, Richland, WA 9.6 | 34

Chateau Ste. Michelle Cabernet Sauvignon, WA 9.2 | 31

Pendulum Cabernet Sauvignon, Columbia Valley 10.3 | 37

Airfield Cabernet Sauvignon, Yakima Valley 10.8 | 39

Browne Family Vineyards Cabernet Sauvignon, WA 11.5 | 43

*For that special occasion,
please ask for the Proprietor Reserve Wine List*

BEERS local selections available

DRAFTS

Bud Light (130 cal) 5.1

Pyramid Seasonal (100-210 cal) 5.5

BOTTLES

Michelob ULTRA (90 cal) 4.9

Bud Light (110 cal) 4.8

Coors Light (100 cal) 4.9

Miller Lite (100 cal) 4.9

Budweiser (140 cal) 4.9

Corona Extra (150 cal) 5.7

Stella Artois (150 cal) 5.7

Sam Adams

Boston Lager (170 cal) 5.7

Guinness 14.9 oz (120 cal) 6.5

UP

Bonefish Pomegranate Martini

house-infused with Fris vodka, pomegranate and fresh mango (250 cal) 11.7

Contemporary Cosmo

Absolut Lime, cranberry, fresh lime sour, with a hint of St. Germain liqueur and a house-made cosmo ice cube (180 cal) 11.8

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) 11.4

Crushed Pineapple Martini

Malibu rum, St. Germain Elderflower liqueur, fresh pineapple, lemon and vanilla bean simple syrup (190 cal) 11.7

Espresso Martini

house-infused vanilla bean vodka, Kahlúa, Crème de Cacao and fresh-brewed espresso (170 cal) 11.8

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) 14.2

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) 12.1

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) 11.4

Parker's Margarita founder Chris Parker's favorite

finished with fresh OJ and Grand Marnier (190 cal) 11.2
Upgrade to Patrón +3.5

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) 11.7

SPIRIT-FREE



FRESHLY BREWED 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)

DESSERTS

Macadamia Nut Brownie flourless brownie, raspberry sauce, vanilla ice cream, sprinkled with macadamia nuts (990 cal) 8.5

Classic Cheesecake with melba sauce and powdered sugar (450 cal) 5.9

Warm Cookies Cranberry White Chocolate or Chocolate Chip (180 cal each)
1 Cookie 1.9 | 3 Cookies 2.9 | 6 Cookies 5.9

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