

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 (630 cal) 22.9

Crab Cakes jumbo lump crab cakes with red rémoulade sauce (490 cal) 16.9

Imperial Dip delicious blend of tender shrimp, lump crab, Mozzarella and Parmesan cheeses, served with seasoned house-made tortilla chips (1160 cal) 13.7

Beef & Ginger Potstickers pan-seared with green onions and soy sauce (650 cal) 11.6

Calamari flash-fried with peppers and sweet, spicy Asian sauce (1220 cal) 13.6

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

Soup of the Day cup (330 cal) 5.5 | bowl (530 cal) 6.5

Bonefish House Salad hearts of palm, Kalamata olives, tomatoes and citrus herb vinaigrette (230 cal) 5.5 | as an entrée (360 cal) 11.9

Classic Caesar Salad with house-made garlic croutons (480 cal) 5.5 as an entrée (480 cal) 11.9

Add a topping 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

Partner's Selection Ask about Today's Fresh Catch - MKT

Chilean Sea Bass (640 cal) MKT

Salmon* (430 cal) 24.9 | sm (330 cal) 23.4

Ahi Tuna Steak* (220 cal) 23.5

Mahi-Mahi (250 cal) 23.5

Rainbow Trout (410 cal) 23.5

Enjoy with a freshly grilled lemon or one of our Signature Sauces:

Lime Tomato Garlic (60 cal)
 Mango Salsa (70 cal)
 Lemon Butter (60 cal)
 Chimichurri (130 cal)

PERFECT PAIRINGS with choice of two signature sides

Mahi-Mahi & Shrimp wood-grilled Mahi-Mahi, paired with five jumbo shrimp brushed with a light citrus herb marinade (330 cal) 27.9

Scallops & Shrimp Skewer sugar sweet, yet firm texture scallops paired with jumbo shrimp (250 cal) 24.9

Steak* & Crab Cake 7 oz center-cut sirloin and a Crab Cake (520 cal) 27.9
 upgrade to filet mignon* (540 cal) add 8.5

Steak* & Lobster Tail 7 oz center-cut sirloin paired with seasoned and steamed cold water lobster tail (530 cal) 34.9
 upgrade to filet mignon* (560 cal) add 8.5

Lobster Tail & Crab Cake seasoned and steamed cold water lobster tail paired with a Crab Cake and red rémoulade sauce (570 cal) 31.9

SEAFOOD SPECIALTIES

Fish & Chips generous portion of crispy Cod, served with tartar, french fries and malt vinegar on the side (1030 cal) 19.2

Bang Bang Shrimp[®] Tacos three warm tortillas, our signature Bang Bang Shrimp[®], greens, tomatoes, sour cream, with french fries (1560 cal) 17.7

Blackened Baja Fish Tacos three warm tortillas, mango salsa, shredded cabbage, lime crema, with french fries (1230 cal) 17.3

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) 22.9

Cod Imperial stuffed with shrimp, crabmeat, Mozzarella and Parmesan cheeses and lemon caper butter (480 cal) 25.9

Pecan Parmesan-Crusted Rainbow Trout artichoke hearts, fresh basil and lemon butter (700 cal) 24.7

Crab-Crusted Cod garlic and crab crumb dusted, topped with lump crab, white wine lemon butter sauce (440 cal) 25.6

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

Served with choice of two signature sides

FROM THE LAND with choice of two signature sides unless otherwise specified [^]

Half-Pound BFG Burger*[^] toasted bun, fully dressed with sharp Cheddar and special sauce, with french fries (1420 cal) 16.5

Filet Mignon* 7 oz USDA seasoned and wood-grilled (250 cal) 25.1

The Angler's Sirloin Steak* 7 oz center-cut (230 cal) 21.5

Lily's Chicken[®] goat cheese, spinach, artichoke hearts and lemon basil sauce (490 cal) 18.9

Chicken Marsala fire-roasted chicken with prosciutto, mushrooms and marsala wine (480 cal) 18.9

Fontina Pork Chop* bone-in pork chop, Fontina cheese, garlic, prosciutto and mushroom marsala wine sauce (920 cal) 21.9

SIGNATURE SIDES à la carte 4

Garlic Whipped Potatoes (220 cal)
 Jasmine Rice (210 cal)
 Coleslaw (170 cal)

Seasonal Vegetables (30-150 cal)
 French Fries (530 cal)

PREMIUM SIDES

with entrée 5.5 | à la carte 8.5
 Bacon Mac & Cheese (720 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.

AN 18% GRATUITY IS ADDED FOR PARTIES OF 8 OR MORE.

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) 7.8

SPARKLING / BUBBLES

La Marca Prosecco 8.9 | 27

Gruet Sparkling Rosé, New Mexico 10.8 | 41

Taittinger "Brut" La Francaise, France 90

WHITES / PINOT GRIGIO

Chateau Ste. Michelle Riesling, Columbia Valley 9.5 | 32

Maryhill Pinot Gris, Columbia Valley 8.8 | 32

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

14 Hands, Columbia Valley 8.2 | 29

Browne Family Vineyards, Columbia Valley 12.1 | 43

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

La Crema, Sonoma Coast 12.1 | 44

ROSÉ

King Estate Rosé of Pinot Noir, Willamette Valley 13 | 29

Chloe, Monterey County, CA 9.9 | 39

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

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

MERLOT / CABERNET

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

SPIRIT-FREE



FRESHLY BREWED ICED TEA (0 cal)

BOTTLED WATERS

Acqua Panna Still 1L and 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) and Seagram's Ginger Ale (90 cal)

HOT BEVERAGES

Hot Tea, Coffee, Espresso (0 cal) and Cappuccino (45 cal)

UP

Bonefish Pomegranate Martini

New Amsterdam vodka with house-infused mango and pomegranate flavors (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

"1901" Dirty Martini

Absolut vodka or Bombay Sapphire gin shaken and served straight up with Blue-cheese olives (170 cal) 10.4

Fresh Grapefruit Martini

house-made fresh grapefruit, basil and Reyka vodka infusion, finished with fresh pressed grapefruit juice and a hint of basil (170 cal) 11.7

Tropic Heat Martini

Absolut Citron vodka with the fresh flavors of mango, garnished with a spicy-sweet jalapeño-sugar rim (250 cal) 11.4

Crushed Pineapple Martini

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

Espresso Martini

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

ROCKS

Smoked Old Fashioned

Woodford Reserve bourbon with Angostura bitters and a Bordeaux cherry, smoked with oak and served over a Colossal ice cube (180 cal) 14.2

The Mule

our signature twist on the classic Moscow Mule

Reyka vodka, fresh lime, house-made simple syrup and ginger beer (140 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

Coral Reef Punch

Bacardi Superior rum, Malibu rum, tropical flavors of passion fruit and simple syrup, orange, pineapple juice, and a splash of bitters (240 cal) 10.9

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

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 (410 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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