



601 From Road
Paramus, NJ 07652
For reservations call (201) 261-2355

Dennis Larlo, Proprietor

Tuesday Tales of Lobster menu starting at just \$7.9. Available every single Tuesday for a limited time!

COCKTAILS ALL DAY. EVERY DAY.

- ★ **Blood Orange Paloma**
Sauza Hornitos tequila, Solerno blood orange liqueur, fresh grapefruit juice + hint of lime 6
- Classic Sidecar + Mango Twist**
A classic brandy cocktail with a modern mango flair 6
- Spiked Blackberry Elixir**
Malibu rum, fresh blackberries, coconut water, lightly sweetened + a hint of fresh mint 6
- Raspberry Vodka Collins**
Svedka vodka, fresh raspberries, house-made sour mix, sparkling soda 6

SPECIALTY SPIRIT-FREE

- ★ **House-Made Lemonade**
fresh pressed lemon juice, organic agave nectar + a hint of homemade lemongrass simple syrup 3.5
- ★ **Fresh Blackberry Smash**
fresh blackberries, coconut water, lightly sweetened + a hint of fresh mint 3.5

CLASSIC BEVERAGES

- Iced Tea OR Numi Hot Tea** 2.8
- Rainforest Alliance Bold Coffee** 2.8
- Espresso** 3.7
- Cappuccino** 3.7
- Fiji Water (500 ml)** 2.9
- San Pellegrino (500 ml)** 2.9

We proudly serve Coca-Cola products.

DESSERTS

- ★ **Key Lime Pie**
roasted pecan crust 3.5
- Seasonal Cheesecake**
apple rum sauce, candied pecans + whipped cream 3.5
- Seasonal Sorbet** 1.9

★ Popular Guest Choice

LUNCH

STARTERS

- BFG Imperial Dip** creamy with crab meat, shrimp + scallops served with crispy flatbread chips 9.4
- ★ **Bang Bang Shrimp®** crispy, tossed in a creamy, spicy sauce 9.9
- Twisted Edamame Hummus** topped with a roasted tomato relish, pepitas, drizzle of olive oil + served with crispy flatbread chips 4.9
- Chef's Seasonal Soup** Cup 3.5 | Bowl 4.5 *add a cup to any entrée 3.1*
- Corn Chowder + Lump Crab** with a hint of bacon Cup 4.5 | Bowl 5.5 *add a cup to any entrée 3.1*

LUNCH COMBINATIONS

6.9 Cup of Soup + House or Caesar Salad	7.9 Cup of Soup or House or Caesar Salad + 1/2 Vegetable or Chicken Wrap	8.9 Cup of Soup or House or Caesar Salad + Two BFG Soft Tacos <i>herb-grilled chicken</i> <i>tilapia filet mignon</i>
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MIX + MATCH ENTRÉE SALADS

All Entrée Salads are served with dressing on the side except our classically tossed Caesar Salad

- Bonefish House Salad** hearts of palm, Kalamata olives, tomatoes, citrus herb vinaigrette 5.9
- Classic Caesar Salad** house-made garlic croutons 6.5
- Florida Cobb Salad** avocado, mango, tomatoes, Danish Blue, citrus herb vinaigrette 7.9
- BFG Asian Salad** sweet peppers, snow peas + Miso vinaigrette 6.9
- ★ **Cilantro Lime Salad** roasted corn, black beans, Feta, grape tomatoes, red onion, tortilla strips + cilantro lime vinaigrette 7.5

ADD SEAFOOD, STEAK OR CHICKEN

- Herb-Grilled Chicken 4
- Wood-Grilled Shrimp 5
- Wood-Grilled Salmon 6
- Ahi Tuna 7
- Sirloin Steak 7

BURGERS + SANDWICHES + TACOS

Served with your choice of our house-made Parmesan fries, pesto couscous salad or Asian slaw
Add a cup of soup 3.1

- BFG Fish Sandwich** 6 oz tilapia or salmon fillet, Parmesan-dusted + fully dressed on a lightly toasted brioche bun 9.5
- Wood-Grilled Vegetable Wrap** red peppers, greens + cucumbers 7.5
- Lily's Chicken Wrap** goat cheese, wood-grilled chicken, sun-dried tomatoes + artichoke pesto 8.5
- BFG Soft Tacos** three warm tortillas, mango salsa, lime crema + shredded lettuce
herb-grilled chicken 8.9 | tilapia 9.5 | filet mignon 9.9
- ★ **Bang Bang Shrimp® Po Boy** crispy shrimp tossed in a creamy, spicy sauce with lettuce, tomato + Asian cucumbers 9.9
- American Kobe Burger** straight from Kay Ranch, TX, custom ground on a toasted brioche bun, fully dressed + special sauce 8.9
Choice of Cheese or Applewood Smoked Bacon 9.4 | Choice of Cheese + Applewood Smoked Bacon 9.9
Select from our Aged American Cheddar, Fontina or Danish Blue Cheese
- Bang Bang Shrimp® Tacos** three warm tortillas, Bang Bang Shrimp, lettuce, tomatoes + sour cream 9.9

ENTRÉES

Select entrées served with your choice of our house-made Parmesan fries, pesto couscous salad or Asian slaw
Add a cup of soup 3.1

- Grilled Fresh Fish of the Day** with choice of side + served with your choice of a Signature Sauce: Mango Salsa or Herb Pesto 14.9
- Maryland-Style Jumbo Lump Crab Cakes** jumbo lump cakes + red remoulade with choice of side
small 11.9 | large 14.9
- ★ **Lily's Salmon** goat cheese, spinach, artichoke hearts, lemon basil sauce with choice of side 13.9
- Wood-Grilled Filet Mignon** mushrooms, blistered tomatoes + Applewood smoked bacon with choice of side 16.9
- Spring Basil Fettuccine** artichoke pesto, asparagus, peppers, tomatoes, white wine cream sauce + Parmesan cheese 7.9
add herb-grilled chicken 4 | wood-grilled shrimp 5 | wood-grilled salmon 6
- Fish + Chips** tempura-style with house-made tartar + Parmesan fries 8.9

MARTINIS

- ★ **FRESH GRAPEFRUIT MARTINI**
Infused Ketel One vodka + Ruby Red grapefruits,
finished with a hint of basil 8.5
- ★ **WINTER WHITE COSMOPOLITAN**
Our best-selling guest favorite of the year! 7.9
- BONEFISH MARTINI®**
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%	4.8
Heineken Light 3.5%	4.8
Michelob Ultra 4.1%	3.9
Bud Light 4.2%	3.9
Coors Light 4.2%	3.9
Guinness 14.9 oz 4.2%	5.5
Miller Lite 4.2%	3.9
Corona Light 4.5%	4.8
Magner's Irish Cider 4.5%	5
Newcastle 4.5%	4.8
Corona Extra 4.6%	4.8
Anchor Steam 4.9%	5
Budweiser 5%	3.9
Pabst Blue Ribbon 16 oz 5%	3.6
Blue Moon 5.4%	4.8
Heineken 5.4%	4.8
Stella Artois 5.5%	4.8
Bass Ale 5.6%	4.8
Sierra Nevada Pale Ale 5.6%	4.8

DRAFTS

Flying Fish Pale Ale	4
Miller Lite	3.9
Sam Adams Seasonal	5
Yuengling Lager	4.8

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	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
Cloudy Bay, Marlborough, New Zealand	52

CHARDONNAY

La Terre	5.5
William Hill, Central Coast	6.5/24
J. Lohr "Riverstone", Monterey	8.5/34
Kendall Jackson "V.R."	9.3/36
Coppola "Director's Cut", Russian River	11.5/45
Chalk Hill, Sonoma Coast	12/46
Sonoma-Cutrer, Russian River Ranches	14/54
Cakebread Cellars, Napa Valley	65

SPARKLING

Caposaldo "Brut" Prosecco, Veneto, Italy	8/31
Perrier Jouet "Grand Brut", France	65

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	11.5/43

REDS OF INTEREST

Ménage à Trois Red Blend	7.9/30
Conundrum Red Blend	13/50
Villa Antinori "Super Tuscan" Red, Italy	12/46
Estancia Meritage, Paso Robles	55
Dona Paula "Los Cardos" Malbec, Argentina	7.5/28
Broquel Malbec, Mendoza, Argentina	8.5/32
Stags' Leap Petite Syrah, Napa Valley	65

MERLOT


Sycamore Lane	5.5
Columbia Crest "Grand Estates", Washington	7.5/28
Rodney Strong, Sonoma County	10/38
Swanson Vineyards, Oakville, Napa Valley	57

CABERNET SAUVIGNON

Sycamore Lane	5.5
Avalon	6.5/24
Louis Martini, Sonoma Coast	8.9/34
Francis Coppola Black Label Claret	10/38
Hess "Allomi", Napa Valley	14/52
Hall, Napa Valley	65

SPECIALTY SPIRIT-FREE

Fresh Blackberry Smash	3.5
House-Made Lemonade	3.5
NUMI Organic Hot Tea	2.8
Rainforest Alliance Bold Coffee	2.8
Fiji Water (500 ml)	2.9
San Pellegrino (500 ml)	2.9

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

Gluten-Free Menu Available

