


**OUR BEEF**  
No Hormones Added  
No Antibiotics

**OUR SEAFOOD** Sustainable  
Flown In Daily

**OUR CHICKEN** Certified Humane  
Springer Mountain Farms

**OUR PRODUCE**  
Market Fresh  
Locally Grown

## SHAREABLES

<b>BLUE CHIPS</b>	Homemade Blue Cheese Crema, Potato Chips	17
<b>DANG BANG SHRIMP</b>	Crispy Fried Shrimp, Sweet & Spicy "Dang Bang" Sauce	24
<b>WOOD GRILLED ARTICHOKEs</b>	Arugula, Balsamic Reduction, Parmesan Aioli	17
<b>OYSTERS ON THE HALF SHELL*</b>	6 Gulf Coast Oysters, Cocktail Sauce, Mignonette	21
<b>CHAR-GRILLED OYSTERS</b>	6 Gulf Coast Oysters, Garlic Butter, Grated Parmesan	24
<b>ESCARGOT</b>	Butter, Garlic, Cognac, Parsley, Garlic Bread	21
<b>FLORIDA GATOR (1/2 LB)</b>	Cajun Breaded & Fried, Tiger Sauce	20 
<b>POINT JUDITH CALAMARI</b>	Banana, Cherry & Bell Peppers, Cocktail & Marinara Sauce	24
<b>SHRIMP COCKTAIL</b>	Cocktail Sauce, Johnnie's Famous Mustard Sauce	21
<b>1974 ORIGINAL FRIED SHRIMP</b>	Made Fresh When The Ticket Enters The Kitchen	20
<b>SMOKED FISH DIP</b>	Housemade Potato Chips, Carrots, Celery, Romaine Hearts	16
<b>SEAFOOD TOWER*</b> Freshest Shellfish at the Height of Season 130		

## SOUPS & SALADS

<b>NEW ENGLAND CLAM CHOWDER</b>	Cedar Key Middleneck Clams	16
<b>LOBSTER BISQUE</b>	Chunks Of Maine Lobster, Sherry, Cream	23
<b>CLASSIC CAESAR SALAD</b>	Romaine Hearts, Housemade Croutons, Parmesan	15
<b>FISHBONES WEDGE SALAD</b>	Bacon, Tomato, Onion, Aged Buttermilk Blue Cheese Dressing	15
<b>SIGNATURE HOUSE SALAD</b>	Iceberg Lettuce, Tomatoes, Parmesan Cheese, Spanish Olive Vinaigrette	10
Bacon Lardons 5 • Aged Buttermilk Blue Cheese Crumbles 5 • Anchovies 4		

## SUSHI & SASHIMI

<b>CALIFORNIA ROLL*</b>	Real Crab Meat, Avocado, Cucumber, Masago	17
<b>LADY DRAGON ROLL*</b>	Panko Fried Shrimp, Cream Cheese, Avocado, Masago, Ebi, Eel Sauce	21
<b>VOLCANO ROLL*</b>	Canadian Crab, Avocado, Cucumber, Spicy Seafood Aioli	20
<b>SPICY DOUBLE TUNA ROLL*</b>	Sliced Tuna, Red Pepper Aioli, Nori	20
<b>SUMMER SUNSHINE ROLL*</b>	Salmon Nigiri, Snow Crab Meat, Avocado, Cucumber, Spicy Mayo	20
<b>FRESH SALMON*</b>	SUSHI 2 PCS... 10 SASHIMI 3 PCS... 13	
<b>TUNA*</b>	SUSHI 2 PCS... 11 SASHIMI 3 PCS... 14	
<b>YELLOWTAIL*</b>	SUSHI 2 PCS... 10 SASHIMI 3 PCS... 13	

Thank You For Your Business. Should You Have Any Comments Or Concerns,  
Please Ask For Our Operating Partner, Matthew Howell, Immediately!

Thank You,



Ron Woodsby, Owner | Ron@tottrg.com

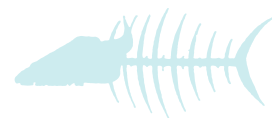
\*Consumer Information: There is a risk associated with raw oysters. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at a greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician. Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have a medical condition.

# FISH

FISHBONES IS PROUD TO SERVE



*Sustainable Wild-Caught &  
Responsibly Farmed Fish And Seafood*



ALL ENTRÉES INCLUDE OUR BOTTOMLESS BOWL OF HOUSE SALAD  
& GARLIC CHEESE BUTTER BREAD

## FLOWN IN DAILY

- WILD ALASKAN HALIBUT Garlic Panko Encrusted, Beurre Blanc 63
- GULF GROUPER FRANÇAISE Pan-Fried, Beurre Blanc Sauce, Capers 42
- PACIFIC MAHI MAHI Macadamia Encrusted, Coconut Mango Sauce, Pineapple-Mango Salsa 46
- FAROE ISLAND KING SALMON\* Cedar Plank, Parmesan Red Onion Aioli 44

## MARKET FRESH SEAFOOD

- 1974 ORIGINAL FRIED SHRIMP (8) Made Fresh When The Ticket Enters The Kitchen 40
- GARLIC BUTTER SHRIMP SCAMPI Jumbo White Shrimp, Fresh Garlic Butter, Cognac 35
- CEDAR PLANK CRAB CAKES Pineapple Mango Salsa 49
- AUSTRALIAN LOBSTER TAIL Broiled, Lemon Drawn Butter Or Fried, Orange Blossom Honey 9 per oz

## CHEF'S COMBOS

*Combine Any Two Different Chef's Favorite Dishes For \$44*

- 1974 ORIGINAL FRIED SHRIMP Made Fresh When The Ticket Enters The Kitchen
- FAROE ISLAND KING SALMON\* Cedar Plank, Parmesan Red Onion Aioli
- FRIED FLORIDA BLACK GROUPER Cocktail Sauce, Tartar Sauce
- SINGLE PORK CHOP Citrus & Oak Grilled, Fresh Spices, Lemon
- CHICKEN BREAST Flame Broiled, Sweet Butter, Lemon

21% Service Charge And No Separate Checks For Parties Of Five Or More  
Children's & Gluten Free Menu Available • Private Dining Rooms • Gift Cards Available

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# BONES

## TASTE THE DIFFERENCE



Cooked Over Our 1200° Florida Citrus & Oak Wood-Burning Pit  
Aged 4 To 6 Weeks · Hand-Cut Daily By Management  
No Antibiotics · No Hormones Added · Humane Treatment  
Seasoned With Our Secret Seasoning 24 Hours In Advance



**RARE** - Cool Red Center · **MEDIUM RARE** - Warm Red Center · **MEDIUM** - Hot Pink Center  
**MEDIUM WELL** - Thin Line Of Pink · **WELL** - Cooked Thoroughly

## WOOD-FIRED STEAKS

- CENTER CUT FILET MIGNON (8 oz)** The Tenderest Of All Cuts **59**
- BONE-IN FILET MIGNON (16 oz)** The Connoisseur's Cut **65**
- F U FILET MIGNON** \*Freaking Unbelievable\* Plant-Based by Chunk™ **53**
- PRIME NEW YORK STRIP (18 oz)** 100% USDA Prime **75**
- BLACK ANGUS RIBEYE FILET (11 oz)** 100% Black Angus, The Center Cut Of The Ribeye Steak **72**
- PRIME BONE-IN RIBEYE (24 oz)** 100% Black Angus **79**

**TRUFFLE BUTTER 7 · BEARNAISE SAUCE 5**

## LOCAL FAVORITES

- COLORADO LAMB CHOPS** Twin 8 oz Chops Cut 1 3/4" Thick, 100% USDA Choice, Citrus & Oak Grilled, Parsley-Mint Chimichurri **59**
- DOUBLE CUT PORK CHOPS** Citrus & Oak Grilled, Fresh Spices, Lemon **SINGLE...27 DOUBLE...40**
- DOUBLE CHICKEN BREAST** Flame Broiled, Sweet Butter, Lemon **32**
- SLOW ROASTED PRIME RIB** Traditional Or Blackened Over Wood-Fire **55**  
**Available Weekends Only - Friday through Sunday**

## SHAREABLE SIDES

- |  |   |
|--|---|
| <b>AUGRATIN POTATOES 16</b>  | <b>LOADED LOBSTER MAC &amp; CHEESE 29</b>       |
| <b>BACON &amp; CHEDDAR MASHED 16</b>   | <b>SAUTÉED BROCCOLI &amp; ROASTED GARLIC 13</b> |
| <b>ROASTED GARLIC MASHED POTATOES 13</b>   | <b>CREAMED CORN 14</b>                          |
| <b>COLOSSAL SEA SALT BAKED POTATO 15</b><br>Applewood Smoked Bacon, Cheese, Butter, Sour Cream, Chives | <b>SAUTÉED MUSHROOMS 13</b>                     |
| <b>SWEET POTATO SOUFFLÉ 13</b>   | <b>JUMBO FRESH ASPARAGUS 13</b>                 |
|  | <b>CEDAR PLANK CAULIFLOWER 20</b>               |

# WINES BY THE GLASS

*We Take The Same Pride With Our Wine Selections As We Do Our Food; Having Proper Storage & Serving Temperatures Plays A Big Part In Great Wines Being Great! Temperatures Ranging From The Coldest Being Champagne (38°) To Cabernet Sauvignon (65°) Served Just Below Room Temperature.*

▼ Denotes Coravin Preservation

BY THE BOTTLE & LARGE FORMAT LISTS AVAILABLE

## CHARDONNAY

Chalk Hill, Russian River Valley, California 14.5

▼ Belle Glos "Glasir Holt", Santa Rita Hills, California 24.5

## SAUVIGNON BLANC

Silverado Vineyards "Miller Ranch", Napa Valley, California 13.5

The Crossings, Marlborough, New Zealand 11.5

## UNIQUE WHITES

Pinot Grigio, Barone Fini, Valdadige, Italy 11.5

Pinot Grigio, Masi "Masianco", Friuli, Italy 15.5

White Zinfandel, Canyon Road, California 8.5

## CHAMPAGNE & SPARKLING

Moscato D'Asti, Ruffino, Italy 11.5

Sparkling, Santa Margherita "Rose", Italy 16.5

Sparkling, Moët & Chandon "Imperial", Epernay 26.5

Prosecco, Torresella, Veneto, Italy 12.5

## CABERNET SAUVIGNON

Bonanza by Caymus, California 16.5

Quilt, Napa Valley, California 21.5

## MERLOT

Emmolo by Caymus, Napa Valley, California 21.5

## PINOT NOIR

Dashwood, New Zealand 13.5

Elouan, Oregon 15.5

Ken Wright "AVA Series" Eola-Amity Hills, Oregon 26.5

## UNIQUE REDS & BLENDS

Malbec, Nieto Senetiner "Don Nicanor",

Mendoza, Argentina 15.5

## DESSERTS

**SWEET BUTTER CAKE** Sweet Buttery Crunch Cake Served Warm, Vanilla Ice Cream 18

**GRAND MARNIER CHOCOLATE CAKE** Grand Marnier Infused Rich Chocolate Cake, Chocolate Icing, Chocolate Morsels, Fresh Whipped Cream 17

**SALTED CARAMEL CHEESECAKE** New York Style Cheesecake, Caramel Swirls, Graham Cracker Crust, Himalayan Sea Salt 16

**REDEMPTION BOURBON SALTED CARAMEL BROWNIE** Triple Layer Brownie, Redemption Bourbon Caramel Sauce, Salted Caramel Ice Cream 17

**PLANT CITY STRAWBERRY CAKE** Three Layer Sweet Cake, Strawberry Cream, Plant City Strawberries, Fresh Whipped Cream 16

**KEY LIME PIE** Real Key Lime Juice, Macadamia Nut Crust, Fresh Whipped Cream 14

**CRÈME BRÛLÉE** Classic Custard, Caramelized Sugar, Touch Of Vanilla 14

*YOUR NEXT GREAT DINING EXPERIENCE AWAITS...*

**Talk of the Town**  
RESTAURANT GROUP

Central Florida's Most Award-Winning  
Restaurant Group

**Charley's**  
STEAK HOUSE

Citrus & Oak Grilled  
Steaks & Seafood

**FishBones**

The Freshest Seafood  
from the Oceans of  
Planet Earth™

**Vito's**  
Chop House

Italian Specialties  
& Fine Wines

**TEXAS**  
CATTLE COMPANY

Aged Steaks &  
Fresh Fish