

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

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

SOUPS & SALADS

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

SUSHI & SASHIMI

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

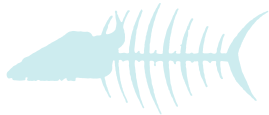
*Consumer Information: There is a risk associated with raw oysters. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at a greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician. Raw 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
- 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, Cut 1 3/4” Thick
- CHICKEN BREAST Flame Broiled, Sweet Butter, Lemon

For Parties Of Five Or More: 20% Auto Gratuity, 1% Service Charge And No Separate Checks
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, Cut 1 3/4" Thick **SINGLE...29 DOUBLE...43**
- DOUBLE CHICKEN BREAST** Flame Broiled, Sweet Butter, Lemon **32**
- SLOW ROASTED PRIME RIB** Traditional Or Blackened Over Wood-Fire **59**
Available Weekends Only - Friday through Sunday

SHAREABLE SIDES

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

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

Sebastiani Vineyards, Sonoma County, 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 20

GRAND MARNIER CHOCOLATE CAKE Grand Marnier Infused Rich Chocolate Cake, Chocolate Icing, Chocolate Morsels, Fresh Whipped Cream 20

SALTED CARAMEL CHEESECAKE New York Style Cheesecake, Caramel Swirls, Graham Cracker Crust, Himalayan Sea Salt 20

REDEMPTION BOURBON SALTED CARAMEL BROWNIE Triple Layer Brownie, Redemption Bourbon Caramel Sauce, Salted Caramel Ice Cream 20

PLANT CITY STRAWBERRY CAKE Three Layer Sweet Cake, Strawberry Cream, Plant City Strawberries, Fresh Whipped Cream 20

MEGA KEY LIME PIE Real Key Lime Juice, Macadamia Nut Crust, Fresh Whipped Cream 21

CRÈME BRÛLÉE Classic Custard, Caramelized Sugar, Touch Of Vanilla 16

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