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** Fresh from Florida.

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**

FLORIDA STONE CRAB (1 1/2 LB) Johnnie's Famous Mustard Sauce **110**

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 **61**

BONE-IN FILET MIGNON (16 oz) The Connoisseur's Cut **67**

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

AUGRATIN POTATOES 16

BACON & CHEDDAR MASHED 16

ROASTED GARLIC MASHED POTATOES 13

COLOSSAL SEA SALT BAKED POTATO 15
Applewood Smoked Bacon, Cheese, Butter, Sour Cream, Chives

SWEET POTATO SOUFFLÉ 13

LOADED LOBSTER MAC & CHEESE 29

SAUTÉED BROCCOLI & ROASTED GARLIC 13

CREAMED CORN 14

SAUTÉED MUSHROOMS 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

The Crossings, Marlborough, New Zealand **11.5**

UNIQUE WHITES

Sauv Blanc-Semillon, Three Rivers Winery, Red Mtn 13.5
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, Lallier "Reflexion", Ay, France **23.5**
Sparkling, Moët & Chandon "Imperial", Epernay 26.5
Prosecco, Torresella, Veneto, Italy **12.5**

CABERNET SAUVIGNON

Bonanza by Caymus, California **16.5**
Roth "Ode to the Beast" Alexander Valley, CA **25**

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, Chocolate 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