


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	13
DANG BANG SHRIMP	Crispy Fried Shrimp, Sweet & Spicy "Dang Bang" Sauce	23
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 
COLOSSAL BLUE CRAB MARTINI	Johnnie's Famous Mustard Sauce	25
POINT JUDITH CALAMARI	Banana, Cherry & Bell Peppers, Cocktail Sauce, Marinara Sauce	22
SHRIMP COCKTAIL	Cocktail Sauce, Johnnie's Famous Mustard Sauce	21
BLACKENED JUMBO SEA SCALLOPS	Cajun Seasoning, Garlic Cognac Butter	24
SEAFOOD TOWER*	Gulf Oysters On The Half Shell, Shrimp Cocktail, Colossal Blue Crab, Florida Stone Crab	175

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER	Cedar Key Middleneck Clams	13
LOBSTER BISQUE	Chunks Of Maine Lobster, Sherry, Cream	23
CLASSIC CAESAR SALAD	Romaine Hearts, Housemade Croutons, Parmesan	15
FISHBONES WEDGE SALAD	Bacon, Tomato, Onion, Roquefort Blue Cheese Dressing	15
SIGNATURE HOUSE SALAD	Iceberg Lettuce, Tomatoes, Parmesan Cheese, Spanish Olive Vinaigrette	10
	Bacon Lardons 5 • Roquefort 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
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

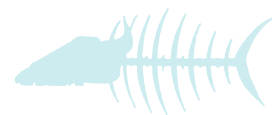
*Consumer Information: There is a risk associated with raw oysters. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at a greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician. Raw 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

- CHILEAN SEA BASS** Macadamia Encrusted, Coconut Mango Sauce, Pineapple-Mango Salsa **59**
- GULF BLACK GROUPER** Blackened, Beurre Blanc **49**
- WILD ALASKAN HALIBUT** Garlic Panko Encrusted, Beurre Blanc **62**
- HAWAIIAN TRIGGERFISH** Jumbo Lump Crab, Beurre Blanc **49**
- FAROE ISLAND KING SALMON*** Cedar Plank, Parmesan Red Onion Aioli **40**

MARKET FRESH SEAFOOD

- 1974 ORIGINAL FRIED SHRIMP (8)** Made Fresh When The Ticket Enters The Kitchen **35**
- GARLIC BUTTER SHRIMP SCAMPI** Jumbo White Shrimp, Fresh Garlic Butter, Cognac **33**
- CEDAR PLANK CRAB CAKES** Pineapple Mango Salsa **42**
- CARIBBEAN LOBSTER TAIL** Broiled, Lemon Drawn Butter Or Fried, Orange Blossom Honey **7 per oz**
- FLORIDA STONE CRAB** Large/Jumbo Florida Stone Crab, Johnnie's Mustard Sauce **120 per lb**

CHEF'S COMBOS

Combine Any Two Different Chef's Favorite Dishes For \$39

- 1974 COLOSSAL FRIED SHRIMP** Made Fresh When The Ticket Enters The Kitchen
- HAWAIIAN TRIGGERFISH** Caught Off The Coast Of The Big Island
- 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 **53**

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 **65**

PRIME BONE-IN RIBEYE (24 oz) 100% USDA Prime, Heavily Marbled **69**

TRUFFLE BUTTER 6 · **BEARNAISE 5** · **COLOSSAL CRAB OSCAR 21**

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...25** **DOUBLE...37**

DOUBLE CHICKEN BREAST Flame Broiled, Sweet Butter, Lemon **32**

SLOW ROASTED PRIME RIB Traditional Or Blackened Over Wood-Fire **55**

SHAREABLE SIDES

AUGRATIN POTATOES 15

BACON & CHEDDAR MASHED 15

ROASTED GARLIC MASHED POTATOES 13

COLOSSAL SEA SALT BAKED POTATO 13

Applewood Smoked Bacon, Cheese, Butter,
Sour Cream, Chives

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 13
▼ Belle Glos "Glasir Holt", Santa Rita Hills, California 23

SAUVIGNON BLANC

Silverado Vineyards "Miller Ranch", Napa Valley, California 13
The Crossings, Marlborough, New Zealand 10

UNIQUE WHITES

Pinot Grigio, Barone Fini, Valdadige, Italy 10
Pinot Grigio, Santa Margherita, Alto Adige, Italy 17
Riesling, Strub "Soil to Soul - Kabinett", Rheinhessen, Germany 12
White Zinfandel, Canyon Road, California 7

CHAMPAGNE & SPARKLING

Moscato D'Asti, Ruffino, Italy 10
Sparkling, Santa Margherita "Rose", Italy 15
Prosecco, Torresella, Veneto, Italy 11

CABERNET SAUVIGNON

Bonanza by Caymus, California 15
Peju "Legacy Collection", Napa Valley, CA 26
Quattro Theory, Napa Valley, California 23

MERLOT

Emmolo by Caymus, Napa Valley, California 20

PINOT NOIR

Elouan, Oregon 14
Four Graces, Willamette Valley, Oregon 16
▼ J Vineyards, Santa Barbara, Sonoma, California 18

UNIQUE REDS & BLENDS

Malbec, Don Miguel Gascón, Mendoza, Argentina 12

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

WOODFORD RESERVE SALTED CARAMEL BROWNIE Triple Layer Brownie, Salted Caramel Sauce, Woodford Reserve 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