

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 ARTICHOKE** 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**

SEAFOOD TOWER* Freshest Shellfish at the Height of Season **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,

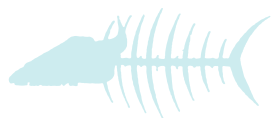


Ron Woodsby, Owner | Ron@tottrg.com

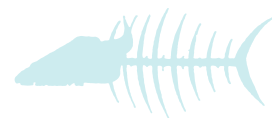
*Consumer Information: There is a risk associated with raw oysters. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at a greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician. Raw 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** Garlic Panko Encrusted, Beurre Blanc 62
- GULF BLACK GROUPER** Blackened, Beurre Blanc 49
- PACIFIC MAHI MAHI** Macadamia Encrusted, Coconut Mango Sauce, Pineapple-Mango Salsa 44
- 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 44
- 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 **69**

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**
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 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

- Dashwood, New Zealand 12
- Elouan, Oregon 14
- Ken Wright "AVA Series" Eola-Amity Hills, Oregon 25

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

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