

BONE VALLEY T A V E R N

SOUP/SALADS

SHRIMP AND SAUSAGE POTATO CHOWDER

florida gulf shrimp, chorizo, green onion \$8

MIXED GREENS

cucumber, tomato, carrot, croutons,
herb vinaigrette \$6

CAESAR SALAD

romaine, crouton, reggiano,
caesar dressing \$6
add grilled chicken +\$6
or grilled shrimp + \$8

TOGARASHI TUNA POKE BOWL

avocado, carrot, edamame, cucumber,
green onion, sesame, steamed rice \$18

LOBSTER BLT SALAD

romaine, sliced tomatoes, smoked bacon,
avocado, lemon & chive dressing,
grilled baguette \$23

BLACK AND BLUE STEAK SALAD

blackened new york strip, romaine,
blue cheese, tomatoes, cucumbers,
crispy onions, blue cheese dressing \$16

CALAMARI CAESAR SALAD

salt and pepper fried calamari and
banana peppers, crisp romaine,
croutons, reggiano, caesar dressing \$13

RAW BAR ITEMS

SMOKED FISH DIP

house crackers \$9

PEEL AND EAT JUMBO SHRIMP

½ lb, cajun boil,
cocktail sauce, lemon \$13

SANDWICHES

with choice of fries, seasonal fresh fruit
or house chips

LOBSTER BLT SANDWICH

cold water lobster, smoked bacon,
shredded lettuce, tomato, lemon aioli,
toasted baguette \$22

CHICKEN SALAD WRAP

shredded lettuce, tomato, jack cheese \$9

BVT CAB BURGER

certified angus beef, american cheese, lettuce,
tomato, pickle, bvt burger sauce, brioche \$13

SMOKED TURKEY WRAP

lettuce, tomato, avocado, jack cheese,
cilantro, pico \$12

SMALL PLATES

"KFC" CHICKEN WINGS

korean fried chicken,
gochujang brown sugar
or buffalo sauce \$12

DRUNKEN MUSSELS

garlic, white wine, butter, chilis,
cilantro, grilled baguette \$8

CHORIZO QUESADILLA

monterey jack & cotija cheese,
peppers, onions, pico, cilantro crema,
salsa verde \$10

TUNA NACHOS

ponzu, avocado, green onion, cilantro,
sesame, wontons, jalapeño pico \$16

FISH TACOS

grilled gulf fish, cilantro slaw,
avocado crema, jalapeño pico \$14

SALT AND PEPPER FRITTO MISTO

calamari, shrimp, gulf fish,
banana peppers, spicy mayo,
fresh lemon \$12

BIG PLATES

FISH AND CHIPS

tempura hogfish, dill pickle tartar,
cilantro slaw \$26

PUB STEAK FRITES

16 oz prime bone-in ny strip,
worcestershire butter, truffle peas,
grilled carrots \$34

LOBSTER MAC N CHEESE

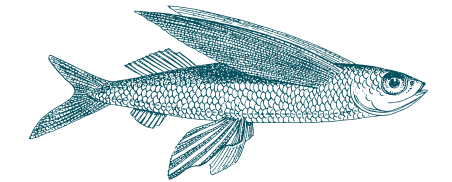
cavatappi, chorizo, lobster,
cheddar & jack cheeses, green peas \$25

MARKET GRAIN BOWL

jasmine rice, quinoa, edamame, cabbage,
carrots, avocado, red onion, cilantro crema \$16
add grilled chicken + \$6
or grilled shrimp + \$8

TANDOORI BRICK CHICKEN

steamed rice, honey-grilled carrots \$20



OUR DAILY FRESH FISH

ask your server about today's selections,
either grilled, blackened or fried served
with jasmine rice and broccolini **MP**
*choose a sauce: lemon & chive beurre blanc,
cilantro chimichurri or grilled pineapple salsa*

DESSERT

FLOURLESS CHOCOLATE CAKE

vanilla ice cream, fresh berries,
orange coulis \$8

LEMON MERINGUE PIE

meyer lemon curd, torched meringue,
raspberry purée \$8

WARM BANANA BREAD PUDDING

salted caramel ice cream,
bourbon sauce \$8

NON-ALCOHOLIC

SOFT DRINKS

Pepsi, Diet Pepsi, Sierra Mist,
Mountain Dew, Ginger Ale \$4

ICED TEA OR LEMONADE \$4

GATORADE \$4

VOSS STILL OR SPARKLING \$5

COCKTAILS

CHAMPAGNE COCKTAIL

prosecco, blood orange bitters,
boodles gin \$12

BVT BLOODY MARIA

camerena tequila, bloody mary-clamato mix,
celery, bitters, shrimp, chorizo, old bay \$15

CASUAL "DRINKING" WATER

appleton estate rum, myers's spiced rum,
triple sec, lemon, pineapple,
orgeat, tiki bitters \$12

BASIL PEACH MOSCOW MULE

tito's handmade vodka, peach, lime,
basil, q ginger beer \$12

SPICY MARGARITA

jalapeño infused tequila, cointreau,
owen's margarita mix \$9

PUNCHBOWL #9

wheatley vodka, cruzan 137, coecoei,
banana, orange, cranberry,
pineapple \$13

WINES BY THE GLASS

WHITE

listed from milder to stronger

BIN		6 oz	9 oz	BTL
100	La Marca, Prosecco, IT	11		47
255	La Perlina, Moscato, Puglia, IT	11	13	47
265	Santa Margherita, Pinot Grigio, Alto Adige, IT	17	23	76
270	The Palm by Whispering Angel, Rosé, Provence, FR	13	18	60
280	Columna, Albariño, Rías Baixas, Galicia, ES	12	16	55
140	Whitehaven, Sauvignon Blanc, Marlborough, NZ	12	16	53
285	Dr. Loosen, Riesling, Dry, "Red Slate," Mosel, DE	12	16	53
190	Starmont, Chardonnay, Carneros, CA	13	18	60
1055	Toad Hollow, Chardonnay, Unoaked, Mendocino County, CA	12	16	55

RED

listed from milder to stronger

BIN		6 oz	9 oz	BTL
290	Acrobat, Pinot Noir, OR	13	18	60
295	Louis Jadot, Pinot Noir, Bourgogne, Burgundy, FR	15	20	67
415	Markham, Merlot, Napa Valley, CA	16	21	71
430	Pascual Toso, Malbec, "Toso Estate," Mendoza, AR	9	12	42
435	Emilio Moro, Tempranillo, "Finca Resalso", Ribera del Duero, ES	12	16	55
355	Louis M. Martini, Cabernet Sauvignon, Sonoma County, CA	15	20	67
1045	Santa Rita, Cabernet Sauvignon, "Medalla Real", Maipo Valley, CL	10	14	47
504	Cass, Cabernet Sauvignon, Paso Robles, CA	18	24	82

DRAFT BEER

14 oz small \$6.75 22 oz tall \$10.50

TRADITIONAL

BUD LIGHT, 4.2 ABV

MICHELOB ULTRA, 4.2 ABV

MILLER LITE, 4.2 ABV

YUENGLING LAGER, 4.4 ABV, 16 IBU

CORONA PREMIER, 4.0 ABV

STELLA ARTOIS, 5.2 ABV, 24 IBU

STELLA CIDRE, 4.5 ABV

CRAFTIER

LITTLE PAYNE CREEK LITE LAGER,
Streamsong, FL, 4.3 ABV

PALM BENDER GULF COAST IPA,
Big Storm Brewery,
Clearwater, FL, 7.0 ABV, 70 IBU

V-TWIN VIENNA LAGER,
Motorworks Brewery,
Bradenton, FL, 4.7 ABV, 26 IBU

JAI ALAI IPA,
Cigar City Brewing,
Tampa, FL, 7.5 ABV, 65 IBU

STONE IPA,
Escondido, CA, 6.9 ABV, 71 IBU

ORANGE BLOSSOM PILSNER,
Orange Blossom Brewing Co.,
Orlando, FL, 5.5 ABV, 7 IBU

ORGANIC BLONDE ALE,
Orlando Brewing Co.,
Orlando, FL, 4.7 ABV, 6 IBU

NIGHT SWIM PORTER,
Coppertail Brewing Co.,
Tampa, FL, 6.2 ABV

SMITHWICK'S IRISH ALE,
Kilkenny, Ireland, 3.8 AB, 20 IBU