

## Appetizers

### FISH CHOWDER... \$9.95

Toasted house focaccia

### BERMUDA ONION SOUP... \$8.95

Beef broth, gooey cheese crouton

### SOUP OF THE DAY... \$8.95

Ask your server for chef's daily creation

### FRIED CALAMARI... \$16.95

Sweet chili, marinara with curry emulsion

### PEPATA DI COZZE e VONGOLE... \$19.95

Meaty rope mussels and little neck clams sautéed with extra virgin olive oil, garlic, fresh ginger jalapeno peppers cherry tomatoes and scallions simmered with white wine or in a red sauce.

### CRUNCHY LOCAL WAHOO BITES... \$15.95

Panko crusted, Cajun lime dip

### TUNA TARTAR... \$18.95

Sushi grade tuna layered with mango, avocado, seaweed salad, sesame crostini, crunchy slaw drizzled with our Asian dressing

### OCEAN BREEZE... \$19.95

Fresh seafood salad including mussels, clams, shrimps, calamari, and octopus served over mix green, grape tomatoes, Kalamata olives

### TRIO NETTUNO... \$19.95

Panko crusted wahoo bites, seafood fritters and cocco bello shrimps Served with Cajun lime special dipping sauce

### SHRIMPS AND MANGO EMPANADAS... \$14.95

Sweet chili, tropical salsa

### WARM OCTOPUS & POTATOES SALAD... \$18.95

Chorizo bits, arugula salad, Kalamata olives, salsa verde emulsion, grape tomatoes

### ESCARGOT A LA BOURGUIGNONNE... \$18.95

Sautéed in a garlic herbs butter sauce, white wine, hint of cognac, broiled with goat cheese toasted garlic bread

### BONE FISH NACHOS... \$16.95

Loaded with our own meat sauce, cheddar, mozzarella, scallions, jalapeno, corn, black beans and chopped tomatoes....have it instead with pulled pork, chicken or vegetarian **add \$1.50**

### BONE FISH PLATTER FOR TWO... \$28.95

Calamari, chicken wings, mozzarella sticks, chicken tenders, jalapeno poppers, shrimps and mango empanadas, onion rings, fries, spicy marinara with curry emulsion

### ONE OF A KIND BRUSCHETTA... \$13.95

Toasted house focaccia, garlic oil, avocado, chopped tomatoes, basil, fresh mozzarella, over mix green drizzled with EVO and balsamic glaze

### BRUSCHETTE... \$8.95

Classic garlic bread topped with tomatoes and mozzarella

### GARLIC BREAD... \$5.95

## Salads

### PLAIN & SIMPLE SALAD... \$8.95

Mix greens, tomatoes, cucumbers, carrots & peppers Italian dressing **add shrimps \$4.00, chicken \$4.00, smoked bbq brisket \$4.00 or grilled Mahi Mahi \$6.00**

### CAESAR SALAD... \$8.95

Garlic croutons, house dressing **add shrimps \$4.00, chicken \$4.00, smoked bbq brisket \$4.00 or grilled Mahi Mahi \$6.00**

### CAPRESE SALAD... \$14.95

Bermuda tomato and fresh mozzarella over mix green, Kalamata olives pesto drops, balsamic glaze

### SPINACH SALAD... \$15.95

Baby spinach, hardboiled egg, shredded carrots, tomatoes, goat cheese, creamy Italian dressing

## Pastas

### CAPELLINI BELLA NAPOLI... \$20.95

Extra virgin olive oil, garlic, lots of fresh tomatoes, basil touch of tomato sauce, topped with aged parmesan shavings

### LASAGNA COSA NOSTRA... \$23.95

Egg pasta, meat sauce, sausage, béchamel, mozzarella and parmesan cheese

### VEGETARIAN LASAGNA... \$24.95

Egg pasta layered with a variety of sautéed vegetables, spinach, ricotta, béchamel, cheese and touch of tomato sauce

### FETTUCINI ALFREDO... \$19.95

Cream sauce and mushrooms, topped with shrimps, chicken, ham or vegetables... **add \$4.00**

### FUSILLI ALLA MODA... \$23.95

Twisted pasta combined with spicy Italian sausage, little neck clams, shrimps, zucchini and cherry tomatoes sautéed in olive oil and garlic

### SPAGHETTI CARBONARA... \$21.95

Creamy egg sauce, crispy Italian pancetta, pecorino Romano and freshly ground black pepper

### SPAGHETTI PESCATORE... \$27.95

Array of shellfish and seafood in a spicy white wine & tomato sauce

### CAPELLINI ALL ASTICE... \$27.95

Angel hair pasta combined with lobster meat, baby spinach and porcini mushrooms laced in a delicious pink sauce, touch of lobster bisque drizzled with truffle oil

### PENNE AL SALMONE E ZUCCHINE... \$25.95

Laced in a delicateodka pink sauce

### RISOTTO 3 DELIZIE... \$29.95

Maine lobster, shrimps, and scallops, zucchini, grape tomatoes and touch of lobster bisque

### PENNE OR SPAGHETTI... \$16.95

Cream, tomato sauce or Bolognese ...add homemade meatballs...\$4.00

**GLUTEN FREE PASTA AVAILABLE add \$2.00**

**Please advise of any food allergy or intolerance**

## Mains

### COCONUT THAI CHICKEN CURRY... \$26.95

Juicy chicken thighs, bell peppers and potatoes, lemon grass basmati rice

### SMOKED ST LOUIS RIBS... \$27.95

Our specialty, smoked in our own pit

### OUR FAMOUS FISH 'N CHIPS... \$26.95

A must! House beer batter, French fries, malt vinegar, mushy peas, tartar sauce

### SLOW BRAISED BEEF SHORT RIBS... \$33.95

Will melt in your mouth...wild mushroom sauce

### ATLANTIC SALMON FILLET MEDITERRANEAN STYLE... \$33.95

Lemon and fine herbs marinated, pan seared then broiled with grape tomatoes, red onions, Kalamata olives, zucchini and crumbled feta cheese

### JUMBO SHRIMPS 'N SCALLOPS... \$33.95

Marinated then grilled, herbs lemon butter sauce presented over asparagus and lemon barlotto

### LAMB CHOPS... \$36.95

Herbs marinated served with wild berries and mint gravy

### 12 OZ C.A.B RIB EYE... \$36.95

Cooked to perfection served with green peppercorn gravy

*Mains* CONTINUED...

17% gratuities will be added to your bill.

### **CIOPPINO... \$36.95**

Traditional Italian rich fish stew with an array of seafood including jumbo shrimp, scallops, octopus mussels, clams, calamari and fish in a spicy fish broth, white wine and tomato sauce, toasted house focaccia

### **SEAFOOD ABBONDANZA X 2... \$69.95**

A great way to sample our fresh seafood, array of fresh fish, steamed mussels and clams, jumbo shrimps, scallops and octopus marinated and grilled to perfection served with fresh vegetables and your choice of starch

### **CLASSIC HOMEMADE BURGER... \$16.95**

C.A.B Angus 8 oz burger, lettuce and tomato your choice of mushrooms, bacon, fried onion, cheddar or Swiss cheese

### **CATCH OF THE DAY... \$ market price**

Bermuda style with almond, banana and special rum sauce or with herbs lemon butter sauce

## *Pizza By The Foot*

Served on wooden board is a great way to gather and share, mix and match and make it as long as you want!!

MARGHERITA... pizza sauce and mozzarella... \$15.95 x 1 Ft

HAWAIIAN... pizza sauce, mozzarella, ham and pineapple... \$17.95 x 1 Ft

PEPPERONI...pizza sauce, mozzarella and pepperoni... \$17.95 x 1 Ft

CAPRICCIOSA... pizza sauce, mozzarella, ham, mushrooms, artichokes, spicy Italian sausage, olives and pepperoni... \$18.95 x 1 Ft

ORTOLANA... pizza sauce, mozzarella, grilled vegetables medley, goat cheese... \$18.95

BONE FISH SPECIAL... pizza sauce, arugula, fresh mozzarella, thin sliced Parma ham, cherry tomatoes, parmesan shavings, balsamic glaze... \$19.95 x 1 Ft

## *Snack Menu*

### **COCCO BELLO SHRIMPS... \$16.95**

Coconut coated prawns served with mixed greens, drizzled with sweet chili sauce

### **JALAPENO POPPERS... \$13.95**

Deep fried stuffed with cream cheese, marinara sauce

### **CHICKEN WINGS**

8 wings \$14, 16 wings \$26, 24 wings \$36 (Bbq or sweet & sour sauce)

### **CRUNCHY CHICKEN TENDERS... \$15.95**

Served with French fries

### **ONION RINGS... \$10.95**

Sweet chili sauce

### **MOZZARELLA STICKS... \$8.95**

Marinara sauce, served with fries \$12.95

### **POUTINE... \$9.95**

French fries topped with your favourite combination...

Italian: marinara sauce and mozzarella

American: bbq sauce and cheddar

Canadian: peppercorn gravy and cheddar

### **STRAIGHT CUT FRIES... \$5.95**

### **SWEET POTATOES FRIES... \$6.95**

## *Buon Appetito!*

## *Desserts \$10.95*

### **CHOCOLATE VULCANO**

Hot miniature chocolate bunt cake filled with hot gianduia sauce with vanilla ice cream

### **HOMEMADE TIRAMISU**

Livio's secret recipe

### **MACADAMIA CRÈME BRÛLÉE**

Toasted macadamia nuts, white chocolate

### **PANNA COTTA**

Vanilla bean panna cotta served with forest berries coulis fresh strawberries

### **MACEDONIA**

Assorted tropical sorbet, fresh fruit, splash of Grand Marnier

### **NEW YORK CHEESECAKE**

Graham cracker crust, strawberries coulis fresh strawberries

### **HOMEMADE RUM CAKE**

Flavored with Gosling's Black Seal, rum raisin ice cream, whipped cream, chocolate sauce kiss

### **ASSORTED ICE CREAM AND SORBETS \$7.95**

3 scoops whipped cream and cherry

## **WINES BY THE GLASS**

Price Per Glass

### **Rosé & Sparkling**

White Zinfandel, Woodbridge, Robert Mondavi \$8.50

Prosecco, Zardetto, Veneto, Italy \$12.50

### **Wonderfull Whites**

Sauvignon Blanc, Babich, Marlborough, New Zealand \$12.50

Chardonnay, Naked Grape, California, USA \$8.50

Pinot Grigio, Naked Grape, California, Italy \$8.50

Riesling, (Sweet) Blue Fish, Pflaz, Germany \$12.50

Moscato, Obikwa, South Africa \$8.50

Sauvignon Blanc, Santa Rita 120, Chile \$8.50

### **Wonderfull Reds**

Cabernet Sauvignon, Santa Rita 120, Chile \$8.50

Merlot, Santa Rita 120, Chile \$8.50

Pinot Noir, Mark West, Sonoma, California, USA \$12.50

Pinot Noir, Naked Grape, California \$8.50

Sangiovese, Ruffino, Chianti, Tuscany, Italy \$8.50

Malbec, Trumpeter, Argentina, Spain \$8.50

Zinfandel/Syrah Obikwa, Sweet Red, South Africa \$8.50

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20% gratuities will be added to your bill for split items or split cheques or parties of 8 or more.

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## Welcome to Our Wine List

*Price per BFB*

### *Champagne & Sparkling*

10 Moet Chandon	\$300
11 Veuve Clicquot, Brut Yellow Label (half bottle \$65)	\$119
12 Zardetto, Prosecco, Brut, Veneto, Italy	\$38

### *Wonderful Whites*

20 Frescobaldi Pomino Bianco (Chardonnay/Pinot Bianco)	\$45
21 Sweet Riesling, Blue Fish, Germany	\$47
22 Sauvignon Blanc, Babich, New Zealand	\$42
23 Sauvignon Blanc, Columbia Crest, Washington State	\$32
24 Chardonnay Kendall Jackson, California	\$49
25 Gavi Principessa Banfi Bordolese	\$42
26 Pinot Grigio, Santa Margarita, Trentino, Italy	\$45
27 Terre Di Tufi, Teruzzi & Puthod, Italy	\$55
28 White Zinfandel, R. Mondavi Woodbridge, California	\$32
29 Byron Santa Barbara Chardonnay	\$48
30 Big Easy, South Africa	\$38

### *Wonderful Reds*

31 Malbec, Santelin, Malbec Reserve, Mendoza, Argentina \$49	
32 Clos De Los Siete, Mendoza, Argentina	\$60
33 Pinot Noir, Mark West, California	\$40
34 Pinot Noir, La Crema, Sanoma Coast, California	\$62
35 Sangiovese, Ruffino, Chianti Classico 'Riserva Ducale', Italy	\$55
36 Sangiovese, Castello Banfi, Brunello Di Montalcino, Italy	\$140
37 Bolla Valpolicella Ripasso Le Poiane, Italy	\$48
38 Merlot, Casillero del Diablo, Chile	\$38
39 Montepulciano D'Abuzzo, Zaccagnini Riserva, Italy	\$54
40 Cab Sauv, Marques De Casa Concha, Chile	\$58
41 Banfi Col Di Sasso Cabernet	\$38
42 Big Easy, South Africa	\$46
43 Josh Cellars California Cabernet	\$44

## LIVE WEEKLY LOCAL ENTERTAINMENT

at our restaurants in the  
**Royal Naval Dockyard**  
May 1st to October 31st

### **MONDAYS**

Featuring: *Italian Guitar*  
with Randy Lambert  
at **CAFÉ AMICI** (Clocktower Mall)  
6pm to 10pm

Featuring: *Salsa Mondays*  
with Sabor Dance School  
at **BONE FISH BAR & GRILL**  
8pm to 12am

### **TUESDAYS**

Featuring: *Spanish Guitar*  
with Randy Lambert  
at **BONE FISH BAR & GRILL**  
12pm to 4pm

### **WEDNESDAYS**

Featuring: *Crazy Night*  
with DJ Travis  
at **BONE FISH BAR & GRILL**  
8pm to 12am

### **THURSDAYS**

Featuring: *Fire & Ice Band*  
Island Soca, Calypso & Reggae  
at **BONE FISH BAR & GRILL**  
8pm to 12am

### **FRIDAYS**

Featuring: *Latino Guitar*  
with Randy Lambert  
at **BONE FISH BAR & GRILL**  
12pm to 4pm

Featuring: *Family Night*  
with Randy Lambert  
at **CAFÉ AMICI** (Clocktower Mall)  
6pm to 10pm

### **SATURDAYS**

Featuring: *Fire & Ice Band*  
(when ship is in port)  
at **BONE FISH BAR & GRILL**  
8pm to 12am

### **SUNDAYS**

Featuring: *Spanish Guitar*  
with Randy Lambert  
at **BONE FISH BAR & GRILL**  
12pm to 4pm

Featuring: *DJ Travis*  
at **BONE FISH BAR & GRILL**  
8pm to 12am