

BONE VALLEY T A V E R N

SHELLS

CAJUN PEEL AND EAT SHRIMP

served hot, garlic, white wine,
house crackers, fresh lemon **\$16**

SHRIMP FRITTERS

lemon rémoulade, cajun tartar sauce,
fresh lemon **\$14**

DRUNKEN MUSSELS

#1 chilean mussels, fresno chili,
white wine, cilantro, toast point **\$16**

OAXACAFELLER OYSTERS

poblano, cotija, fresh lime
6 | \$18 12 | \$24

[†]CONSUMER INFORMATION: There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

SHAREABLES

KFC CHICKEN WINGS

brown sugar gochujang,
mango-habanero or buffalo **\$16**

TUNA NACHOS*

avocado, green onion, cilantro,
sesame, pico de gallo, spicy mayo
FULL \$25 | HALF \$18

SMOKED FISH DIP

smoked gulf fish, banana peppers,
house crackers **\$12**

BACON-WRAPPED SCALLOPS

applewood-smoked bacon,
pineapple chutney **\$18**

SHRIMP TOSTADA

corn tortilla, shrimp, avocado,
shredded cabbage, pickled onion **\$16**

*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SOUP/SALADS

POZOLE CRAB SOUP

lump blue crab, red cabbage, hominy,
cilantro, tomatoes **\$9**

CAESAR SALAD

crisp romaine, pickled fresno,
roasted heirloom tomatoes,
caesar dressing **\$9**

FALL HARVEST SALAD

sweet gem lettuce, applewood-smoked blue
cheese, crisp apple, dried cranberries,
candied pecans, pumpkin seeds, jerk roasted
sweet potatoes, apple cider vinaigrette **\$9**

DESSERTS

WARM BANANA BREAD PUDDING

salted caramel ice cream, chocolate sauce,
caramel sauce, fresh berries **\$9**

CHOCOLATE FLOURLESS CAKE

vanilla bean ice cream, orange coulis,
fresh berries **\$9**

COCONUT KEY LIME PIE

toasted coconut, whipped cream, fresh lime **\$9**

DINNER

ENTRÉES

DAILY FRESH CATCH

steamed jasmine rice,
broccolini, fresh lemons,
choice of pineapple chutney,
cilantro chimichurri or
herb butter **MKT**

FRIED LOBSTER TAIL

smoked gouda grits, cajun
cream sauce, broccolini,
lobster tail **\$54**

BVT BURGER*

certified angus beef,
smoked gouda, lettuce, tomato, onion,
chipotle bacon aioli, brioche bun **\$19**

HARVEST BOWL

roasted sweet potato, cider slaw,
avocado, brussel sprouts,
pumpkin seeds, jasmine rice **\$19**

PRIME NEW YORK STRIP*

14 oz. center cut, loaded red skin
mashed potatoes, broccolini,
herb butter **\$54**

SEARED LEMON ROSEMARY CHICKEN

garlic brussel sprouts,
mashed sweet potatoes **\$32**

BLACKENED SCALLOPS

blackened diver scallops, street corn,
smoked gouda grits **\$38**

DRAFT BEER

14 oz small \$8.00 21 oz tall \$11

CRAFTIER

LITTLE PAYNE CREEK LIGHT LAGER,
Motorworks Brewing,
Streamsong, FL, 4.3 ABV, 12 IBU

DRAGLINE IPA,
Motorworks Brewing,
Streamsong, FL, 6.8 ABV, 40 IBU

FREE DIVE IPA,
Coppertail Brewing,
Tampa, FL, 5.9 ABV, 65 IBU

OFF THE CHAIN HEFEWEIZEN,
Motorworks Brewing,
Streamsong, FL, 5.9 ABV, 13 IBU

BLUE MOON BELGIAN WHITE,
Molson Coors, Denver, CO, 5.4 ABV, 9 IBU

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

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

ANGRY ORCHARD CRISP APPLE CIDER,
The Boston Beer Company,
Free Walden, NY 5.0 ABV

MODELO ESPECIAL,
Grupo Modelo,
Mexico, 4.4 ABV, 18 IBU

DOMESTIC

14 oz small \$7.00 21 oz tall \$10

BUD LIGHT, 4.2 ABV
MICHELOB ULTRA, 4.2 ABV
MILLER LITE, 4.2 ABV
YUENGLING LAGER, 4.4 ABV, 16 IBU
STELLA ARTOIS, 5.2 ABV, 24 IBU

NON-ALCOHOLIC

SOFT DRINK
Coke, Diet Coke, Coke Zero, Sprite,
Pibb Xtra \$4

ICED TEA OR LEMONADE \$4

POWERADE \$4

SARATOGA SPRINGS
STILL WATER \$8

SARATOGA SPRINGS
SPARKLING WATER \$8

SMARTWATER 20oz. \$6

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

	9oz	btl
La Marca, Prosecco, ITA	15	50
Moët & Chandon, Brut Champagne, FRA (187mL)	---	27

WHITE

	9oz	btl
La Perlina, Moscato, Puglia, ITA	18	50
Pighin, Pinot Grigio, Friuli-Venezia Giulia, ITA	18	50
Decoy, Rosé, CA	18	50
Columna, Albariño, Rías Baixas, Galicia, ESP	20	55
Emmolo, Sauvignon Blanc, Suisan Valley, CA	18	50
Bonanza, Chardonnay, Unoaked, CA	18	50

RED

	9oz	btl
Acrobat, Pinot Noir, OR	18	50
Louise Jadot, Pinot Noir, Bourgogne, Burgandy, FRA	21	60
Goldschmidt, Chelsea, Merlot, Dry Creek, Valley, CA	28	80
Caymus-Suisun, Grand Durif, Bland, Suisun Valley, CA	25	72
Roth, Cabernet Sauvignon, Alexander Valley, CA	21	60
DAOU, Cabernet Sauvignon, Paso Robles, CA	23	63
Terrazas, Malbec, Mendoza, ARG	18	50
Anciano, No. 7, Rioja Reserva, Rioja, ESP	18	50

COCKTAILS

PLEASE ASK ABOUT OUR
SEASONAL COCKTAIL

SPICY MARGARITA
jalapeño-infused tequila,
triple sec, sour mix, salt rim \$13

FILTHY COLLINS
6 o'clock gin, lemon juice,
filhy cherry syrup \$15

PEACH MULE
tito's handmade vodka,
peach, lime,
fever-tree ginger beer \$16

BOURBON BLACKBERRY
SMASH
bulleit bourbon, blackberry,
lemon, mint, club soda \$16

RANCH WATER
patrón silver, fresh lime juice,
topo chico, fresh lime wedge,
choice of salt, no salt or
tajín rim \$16

ABUELITA
(MOCKTAIL)
orange juice, grapefruit juice,
lime juice, honey syrup, jalapeno slices,
club soda, tajín rim \$8