

BONE VALLEY T A V E R N

SHELLS

OYSTERS ON HALF SHELL⁺
SIX \$16 | TWELVE \$24
orange-ginger mignonette,
cajun cocktail, house crackers

DRUNKEN SHELLS \$14
clams, mussels, chilis,
white wine, toast points

**CAJUN PEEL AND
EAT SHRIMP \$16**
served hot, garlic, white wine,
house crackers, fresh lemon

⁺ 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
gochujang, buffalo,
mango-habanero **\$16**

TUNA NACHOS*
avocado, green onion, pico de gallo,
sesame seeds, furikake, wontons,
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**

CONCH FRITTERS
served with cajun tartar sauce,
fresh limes **\$14**

*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, shaved parmesan,
croutons, caesar dressing **\$9**

BLUE CRAB ICEBERG WEDGE
smoked bacon, blue crab,
heirloom tomatoes, english cucumbers,
applewood-smoked blue cheese,
green goddess dressing **\$21**

MIXED GREENS SALAD
tomato, cucumbers,
chopped bacon, red onions,
white balsamic vinaigrette **\$9**

chicken **+\$8**
shrimp **+\$14**
poke tuna* **+\$14**
gulf fish **+\$14**

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**

DINNER

ENTRÉES

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

BVT BURGER*
certified angus beef, smoked gouda,
lettuce, tomato, onion, avocado, bourbon
bacon jam, brioche bun **\$19**

**BLACKENED SCALLOPS
MAQUE CHOUX**
blackened diver scallops, corn
& bacon maque choux,
smoked gouda grits **\$38**

PRIME NEW YORK STRIP*
14 oz center cut, jerk roasted potatoes,
broccolini, herb butter **\$54**

SWEET POTATO BOWL
jerk roasted sweet potatoes, red cabbage,
avocado, pumpkin seeds,
brussels sprouts, jasmine rice **\$19**

CRAB-STUFFED LOBSTER TAIL
cajun street corn,
broccolini **\$54**

**SEARED LEMON-ROSEMARY
CHICKEN**
mashed sweet potatoes,
garlic brussels sprouts **\$32**

DRAFT BEER

14 oz small \$7.75 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,
Swan Brewing, Lakeland, 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 \$6.75 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, Sprite, Coke Zero,
Pibb Xtra \$4

ICED TEA OR LEMONADE \$4

POWERADE \$4

ACQUA PANNA STILL WATER \$8

**S.PELLEGRINO SPARKLING
WATER \$8**

SMARTWATER 20oz. \$6

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

	9oz	btl
La Marca, Prosecco, ITA	---	40
Moët & Chandon, Brut Champagne, FRA (187mL)	---	27

WHITE

	9oz	btl
La Perlina, Moscato, Puglia, ITA	14	40
Pighin, Pinot Grigio, Friuli-Venezia Giulia, ITA	16	45
Decoy, Rosé, CA	16	45
Columna, Albariño, Rías Baixas, Galicia, ESP	20	55
Details, Sauvignon Blanc, Sonoma, CA	16	45
Starmont, Chardonnay, Carneros, CA	18	50
Toad Hollow, Chardonnay, Unoaked, Mendocino County, CA	16	45

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, Grand Durif, Bland, Suisun Valley, CA	25	72
Roth, Cabernet Sauvignon, Alexander Valley, CA	21	60
DAOU, Cabernet Sauvignon, Paso Robles, CA	23	63
Padrillos, Malbec, Mendoza, ARG	14	40
Ancianp, No. 7, Roja Reserva, Rioja, ESP	14	40

COCKTAILS

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

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

**SMOKY MANGO
MARGARITA**
cantera negra silver tequila,
mezcal, mango, lime,
smoky salt rim \$17

BVTEA
benchmark bourbon, lemon juice,
simple syrup, lemon bitters,
unsweetened tea \$13

**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