



BONITA
BY THE RIVER

MENU

TAPAS / APPETIZERS

| | |
|--|---|
| SPICY FILET MIGNON TIPS \$23 cherry peppers, olive oil | BARBECUE RIBS \$16 slow cooked, homemade bbq sauce |
| CAMARONES CON AL AJILLO \$17 shrimp, roasted garlic, olive oil | TOSTONES CON ROPA VIEJA \$15 fried plantains, slow braised flank steak in light tomato sauce with peppers & onions, pickled red onion |
| GRILLED PULPO \$23 sofrito rub, chorizo, white beans, cherry peppers | PASTELILLOS \$14 a puerto rican take on the empanada. seasoned ground beef, melted jack cheese, chipotle mayo |
| MEATBALLS \$14 homemade beef meatballs, light marinara sauce, ricotta | SPINACH PASTELILLOS \$13 spinach & cheese |
| MUSSELS Y CHORIZO \$21 chorizo, garlic lime sauce | HAM & MANCHEGO CROQUETAS \$13 roasted garlic crema |
| MINI GYROS \$17 rotisserie beef, tomato, onion, cucumber, tzatziki | LOBSTER MAC & CHEESE \$23 fresh lobster, yellow american, toasted breadcrumbs |
| FRIED CALAMARI \$19 housemade marinara, chipotle mayo | BONITA WINGS \$18 house dry rub, chunky bleu cheese |
| FRIED BURRATA \$17 tomato crema | STUFFED SCALLOPS \$21 scallops, bell pepper, onion, seasoned breadcrumb, crab & shrimp stuffing, white wine butter |
| TRUFFLE MAC & CHEESE \$16 american cheese, burrata, truffle butter, cracked black pepper | TRUFFLE RAVIOLO \$15 ricotta cheese, truffle mushroom cream sauce |
| GRILLED SAUSAGE PALERMO \$17 cheese & parsley sausage wheel, sautéed cherry peppers, broccoli rabe, garlic & oil | 1920 CAESAR SALAD \$15 recipe originating from mexico in 1920 |
| PAN CON TOMATE \$9 toasted bread, ground tomato, fresh garlic, grated romano + add burrata - additional \$7 | FRIED GOAT CHEESE & BEET SALAD \$15 beets, arugula, fried goat cheese, lite raspberry vinaigrette |

RAW BAR

| | | |
|--|--|--|
| CHILLED 1/2 LOBSTER cocktail sauce, horseradish crema \$20 | SHRIMP COCKTAIL cocktail sauce, horseradish crema \$20 | TUNA TARTARE avocado, red onion, vinaigrette drizzle, plantain chips \$23 |
| CLAM COCKTAIL cocktail sauce \$9 half dozen | OYSTERS east/west daily selection MP | SEAFOOD SALAD shrimp, calamari, scallops, olive oil, garlic, lemon red wine vinaigrette \$20 |
| BONITA OYSTERS (4) house oyster, sushi grade tuna, spicy mayo, eel sauce, scallion, tobiko \$18 | SEAFOOD TOWER lobster, jumbo shrimp, oysters, clams, daily ceviche \$75 \$150 | SPICY SHRIMP CEVICHE avocado, calabrian chili peppers, fresh lime, red onion, cilantro, tomato \$17 |

FLATBREAD PIZZAS

| | |
|---|--|
| FIG & PROSCIUTTO \$23 fig jam, prosciutto, arugula, shaved parmigiano, fresh mozzarella | PEPPERONI & HOT HONEY \$21 pepperoni, hot honey, housemade sauce |
| MARGHERITA \$20 housemade sauce, basil, fresh mozzarella, parmigiano, | THE SINATRA \$21 cherry peppers, sausage, mozzarella, olive oil, housemade sauce |

CLASSICS

LOBSTER RAVIOLI \$35
shrimp, parmesan cream sauce

PENNE VODKA \$23
housemade vodka sauce, melted mozzarella

CHICKEN MURPHY \$27
potatoes, vinegar peppers, mushrooms, crumbled sausage, garlic butter white wine

WILD MUSHROOM RAVIOLI \$23
truffle cream sauce

LA ZANA \$25
penne pasta, red roasted pepper, blackened cajun chicken

STUFFED SHRIMP \$35
crab & shrimp stuffing, champagne cream sauce

SHRIMP & CHICKEN FRANCESE \$35
egg battered, lemon butter white wine

CHICKEN IN GARLIC SAUCE \$25
bell pepper, garlic lemon butter sauce

CHICKEN MILANESE \$27
penne pasta, pink parmesan cream, fried burrata

CHICKEN MADRID \$29
panko crust, artichoke hearts, chorizo, spicy cherry peppers, garlic white wine

SEAFOOD

SALMON FRESCO \$33
pan seared, grape tomato, basil, lemon garlic white wine

BRONZINO \$37
crispy garlic, rosemary, olive oil

SURF & TURF PASTA \$35
jumbo shrimp, crab meat, filet mignon tips, light tomato basil sauce over pasta

STUFFED LOBSTER \$50
broiled with crab & shrimp stuffing

MARISCADA \$37
shrimp, mussels, clams, scallops in either spicy tomato broth or green sauce (garlic, white wine & parsley)

PAELLA FOR TWO \$73
chorizo, shrimp, mussels, clams, chicken, saffron rice
+ add lobster - MP

THE CUT SHOP

CHURRASCO \$45
12 oz, chimmi mojo, grilled onion

FILET MIGNON \$47
10 oz grilled, cognac mushroom demi

COWBOY RIBEYE \$55
16 oz salt & pepper grilled

BACON CHEESEBURGER \$23
butcher's blend, bacon, yellow american, french fries

SLOW COOKED RIBS \$32
slow cooked, homemade bbq sauce

BRAISED SHORT RIBS \$39
bone-in, slow cooked, demi

PORK CHOP ARRABBIATA \$33
14 oz, sauteed sweet & hot cherry peppers, garlic & oil

44 OZ PORTERHOUSE \$119
salt & pepper grilled

STEAK ADD ONS:

- TRUFFLE RAVIOLO - \$15
- GRILLED HALF LOBSTER - \$19
- 4 GRILLED SHRIMP - \$15

SIDES

POTATOES & CHERRY PEPPERS \$8

MAC & CHEESE \$11

SOUP OF THE DAY MP

SHISHITO PEPPERS \$11

ARROZ AMARILLO saffron rice \$8

FRENCH FRIES \$7