





https://menuweb.menu
Discovery Dr, Bluffton, United States
+18437573423 - https://frankiebones.com/bluffton/









The menu of Frankie Bones Bluffton from Bluffton comprises about 492 different courses and drinks. On average you pay about \$12.1 for a dish / drink. Frankie Bones Restaurant Lounge provides a nostalgic trip back to the carefree style of the early 1960s with its coveted American-Italian cuisine. Located on Hilton Head Island and Bluffton, they offer signature sandwiches, homemade soups, fresh seafood, flatbreads, salads, and premium pasta dishes, always fresh and fabulous. Join them for lunch from 11 AM until 4 PM, Monday through Saturday, for a perfect business or family meal.



Secondi Special Rolls

PRIME STEAK BURGER* SURF AND TURF*

Vegetarian Seafood Dishes

CAULIFLOWER RAINBOW TROUT \$16.5

Burger Pork Dishes*

MUSHROOM SWISS BURGER \$15.3 BABY BACK RIBS

Gnocchi American Food

GNOCCHI MAC AND CHEESE

Fish Dishes Gourmet-Pizzen

FISH AND CHIPS \$17.3 MEAT LOVER \$15.0

Meat Dishes Ribs

MEATBALLS PRIME RIB

Sweets Vegetables

KID'S SUNDAE \$4.3 BUTTERED ASPARAGUS \$5.3

A La Carte Dinner

FIRE-ROASTED VEGETABLES \$5.8 PENNE WITH MEAT SAUCE \$6.8

Starters & Salads Digestivi - Digestifs

FRENCH FRIES LIMONCELLO

Beef Dishes Pizza Snacks

FILET MIGNON CHEESE BREAD

Lunch Plates Fleischgerichte Vom

NY BRICK STEAK* \$19.8 Kalbsrücken

PICCATA



\$6.0

Italian CHICKEN MARSALA	\$20.0	FRIED POPCORN SHRIMP \$9.0
Egg Dishes OMELETTE		Modifiers BOLOGNESE SAUCE
Burgers & Hot Dogs CORN DOG	\$8.3	Popular Items COLD ANTIPASTO PLATTER \$16.8
Hot Beverages PREMIUM HOT TEA	\$3.8	Wood-Fired Rotisserie SLOW ROASTED PRIME RIB
Around The World	\$11.0	Port & Dessert Wine TERRA D'ORO ZIN PORT
Salad Bar FRESH MOZZARELLA CHEESE	\$4.3	Specialty ANGRY ORCHARD
Sandwiches & Wraps CORNED BEEF ON RYE		Red Wines BANFI CHIANTI CLASSICO, TUSCANY
First Course SEAFOOD SPAGHETTI	\$20.0	Signature Cocktails KEY LIME COLADA \$9.3
Entree CHICKEN AND BISCUITS	\$13.5	Half Sandwiches TUNA OR HARVEST CHICKEN SALAD

AMARETTO		HI-WIRE BED OF NAILS BROWN ALI	Ε
Baked		Coffee & Tea	
EGGPLANT PARMIGIANA	\$17.8	NITRO COLD BREW COFFEE	;

Draft Beer

Alcoholic Beverages



Merlot Enhancements

EDNA VALLEY, CENTRAL COAST GRILLED OR BLACKENED SHRIMP \$10.0

Sea Crispy Fried

GRILLED SALMON \$19.8 FISH CHIPS* \$9.8

Pinot Grigio Brandies

J PINOT GRIS, CALI REMY MARTIN XO \$24.0

Cabernet Monday

MARTIN RAY, NAPA CHICKEN OR EGGPLANT PARMIGIANA

Bottled Beverages Cocktails & Martinis

SAN PELLEGRINO SPARKLING \$6.5 HOUSE INFUSED LIMONCELLO \$8.5

Lunch Entrées Starches

RICE PILAF \$4.5
LIVER AND ONIONS \$20.0

Steaks & Chops Beef Entrees

N.Y. STRIP* \$31.3

Veal

American Whiskey

KNOB CREEK SINGLE BARREL

\$9.5

Draft Beers Craft Cocktails

\$10.5

POMEGRANATE MARTINI \$12.0
SAM ADAMS SEASONAL

Chicken (Dinner)

After Dinner Drinks

CHICKEN PAISANO \$15.8

Breakfast Specialties Wood Fired Flatbreads

FIG PROSCIUTTO \$14.5
HOMEMADE CORNED BEEF

HASH* \$14.5

NY STRIP STEAK*

FRANKIECINO

& Drinks EET OR	\$3.5
'R	\$10.5
queurs	\$8.5
	\$20.0
Sides	\$4.3
	\$6.0
e Varieta D, ITALY	ıls
S T GRIGIO OR	≀ WHITE
)N	\$13.0
es & Por	ts

Hot Drink

HOT CHOCOLATE \$3.8

Fortified Wine

PENFOLD'S GRANDFATHER PORT

Ports

TAYLOR FLADGATE 10 YR TAWNY

Soft Drinks And Juices

CRANBERRY JUICE \$4.0

Burgers Sandwiches

SLIDERS \$7.8

Breakfast Side Orders

HOMEMADE SAUSAGE GRAVY \$4.0

Whiskey & Bourbon

BASIL HAYDEN'S \$11.0

Specialty Coffees

MEXICAN COFFEE \$8.5

Char-Grilled Burgers

ALL AMERICAN CHOP STEAK
BURGER*
\$15.5

Have A Hero

KING OF CLUBS \$14.5

White Wine - Pinot Grigio

CAPOSALDO, ITALY

Sides Items & Drinks

FRESH BREWED SWEET OR UNSWEET TEA

Malt Whisky

THE GLENLIVET 12 YR \$10.5

Cordials & Liqueurs

BANFI GRAPPA \$8.5

Islay

LAGAVULIN 16 YR \$20.0

Family Style Sides

WHIPPED POTATOES \$4.3

For Children

SCRAMBLED EGGS* \$6.0

Rosé & White Varietals

CUPCAKE MOSCATO, ITALY

House Whites

CHARDONNAY, PINOT GRIGIO OR WHITE ZINFANDEL

Grand Finale

FLY ME TO THE MOON \$13.0

Dessert Wines & Ports

FONSECA BIN 27 RUBY PORT \$8.0

Dips

SPINACH ARTICHOKE DIP \$11.5



Aged Steaks & Cho	ops \$41.3	Signature Dishes, Po & Seafood	ultry
Steak Sauces And	Δdd-	COLD WATER LOBSTER TAIL	\$41.3
Ons	Auu-	Online Alcohol Sales	;
OSCAR TOPPING	\$8.3	CORAZON SUNRISE	\$8.8
Prime Steaks & Ch	ops	Mexican-American F	ood
FILET MIGNON OSCAR	\$25.0	EMPANADAS	
Mixed Dishes		House Reds	
THE GODFATHER	\$12.5	CABERNET OR MERLOT	
Protein Additions		Premium Cheeses	
GYRO MEAT	\$7.3	CRUMBLED BLEU CHEESE	\$2.5
Bottled Beers And HEINEKEN 0.0	Cider	Honey B's Specials	
Shrimp / Fish		Boozy Coffee	
SALMON OSCAR*	\$28.0	TOASTED ALMOND	\$10.5

Bottled Beers And Cic	ler	Honey B's Specials	
Shrimp / Fish SALMON OSCAR*	\$28.0	Boozy Coffee TOASTED ALMOND	\$10.5
Omelets & Benedicts STEAK MUSHROOM*	\$16.5	Tease WARM BUTTERMILK BISCUIT	\$2.3
Breakfast Salad STRAWBERRY WALNUT SALAD	\$12.3	Parlay Entrées SPAGHETTI MADE MEATBALL	
Hearty Breakfasts BISCUITS GRAVY	\$9.5	Gourmet Delights PORK SCHNITZEL	\$20.0
Rich & Full Bodied	\$9.0	Bellini's STRAWBERRY BELLINI	\$7.8
KIT I LIVITOUSE KTE	Ψ3.0	STRAWDERRI DELLIM	Ψ1.0

GRILLED JUMBO SHRIMP



Our Aperitives This Week		Toppings And Burgers	
PEACH BELLINI	\$7.8	SAUTÉED ONIONS	\$3.3
Canadian, Irish & Oth	er	Toast	
Whiskey		FRENCH TOAST	\$6.0
CROWN ROYAL BLACK	\$9.5	AVOCADO TOAST	\$13.5
Bricco Signature		Salad	
Cocktails		COLE SLAW	\$4.5
LEMON DROP	\$11.0	PECAN CRUSTED CHICKEN SALAD	\$13.5
Warm & Boozy		Schnitzel	
B-52 COFFEE	\$10.5	SCHWEIN SCHNITZEL	\$15.5
Premium Bourbons &	L	SCHNITZEL	, _ 0.0
Ryes		Chicken	
ELIJAH CRAIG	\$9.5	GRILLED CHICKEN	\$6.3
		CHICKEN PARMESAN	Ψ0.0
Crafts, Imports &			
Domestics		Sauces	
SHOCK TOP		TOMATO SAUCE	
Het Diete Meele		SALSA	
Hot Plate Meals			
PECAN CRUSTED CHICKEN	\$6.8	Appetizer	
Snacks Without Sides	2	CUP OF SOUP OF THE DAY	
		SEAFOOD PLATTER	\$20.0
FRIED MOZZARELLA	\$10.0	Fish	
Custom Chopped Sal	ad -		
Meats & Proteins		GRILLED SALMON	\$20.0
		SEA BASS	

\$10.0



Steaks		Bourbon	
SURF AND TURF		RIDGEMONT 1792	\$9.0
RIBEYE STEAK		BULLEIT RYE	\$10.5
From The Grill		Sauvignon Blanc	
BROILED SEAFOOD SAMPLER	\$19.8	THE SEEKER, MARLBOROUGH	
RIBS		CRAGGY RANGE, MARLBOROUGH	4
Spirits		Brunch Sides	
REMY MARTIN VSOP	\$10.0	TWO EGGS YOUR WAY*	\$4.0
MARTINI		HASH BROWN CASSEROLE	\$4.0
Omelettes		Benedicts	
HAM, SWISS, MUSHROOM BROCCOLI	\$10.8	FREDO'S SEAFOOD BENEDICT*	\$14.5
DENVER OMELETTE	\$13.3	LOW COUNTRY BENEDICT*	\$14.5
N.4		Brunch Cocktails	
Main		Brunch Cocktails FRANKIE'S BRUNCH BLOODY	40.0
Main 4 OZ. FILET MIGNON*	\$18.8		\$6.3
	\$18.8 \$12.5	FRANKIE'S BRUNCH BLOODY	\$6.3 \$9.0
4 OZ. FILET MIGNON*		FRANKIE'S BRUNCH BLOODY MARY	
4 OZ. FILET MIGNON* EGGS BENEDICT		FRANKIE'S BRUNCH BLOODY MARY GAZPACHO BLOODY MARY	
4 OZ. FILET MIGNON* EGGS BENEDICT Juices	\$12.5	FRANKIE'S BRUNCH BLOODY MARY GAZPACHO BLOODY MARY Single Malt Scotch	\$9.0
4 OZ. FILET MIGNON* EGGS BENEDICT Juices PINEAPPLE JUICE	\$12.5 \$3.5	FRANKIE'S BRUNCH BLOODY MARY GAZPACHO BLOODY MARY Single Malt Scotch MACALLAN 12 YR	\$9.0 \$11.0
4 OZ. FILET MIGNON* EGGS BENEDICT Juices PINEAPPLE JUICE GRAPEFRUIT JUICE	\$12.5 \$3.5	FRANKIE'S BRUNCH BLOODY MARY GAZPACHO BLOODY MARY Single Malt Scotch MACALLAN 12 YR MACALLAN 18 YR	\$9.0 \$11.0
4 OZ. FILET MIGNON* EGGS BENEDICT Juices PINEAPPLE JUICE GRAPEFRUIT JUICE House Specials	\$12.5 \$3.5 \$3.5	FRANKIE'S BRUNCH BLOODY MARY GAZPACHO BLOODY MARY Single Malt Scotch MACALLAN 12 YR MACALLAN 18 YR Cognac	\$9.0 \$11.0 \$30.0
4 OZ. FILET MIGNON* EGGS BENEDICT Juices PINEAPPLE JUICE GRAPEFRUIT JUICE House Specials TUNA SALAD MELT	\$12.5 \$3.5 \$3.5	FRANKIE'S BRUNCH BLOODY MARY GAZPACHO BLOODY MARY Single Malt Scotch MACALLAN 12 YR MACALLAN 18 YR Cognac COURVOISIER VSOP	\$9.0 \$11.0 \$30.0
4 OZ. FILET MIGNON* EGGS BENEDICT Juices PINEAPPLE JUICE GRAPEFRUIT JUICE House Specials TUNA SALAD MELT SURF TURF	\$12.5 \$3.5 \$3.5	FRANKIE'S BRUNCH BLOODY MARY GAZPACHO BLOODY MARY Single Malt Scotch MACALLAN 12 YR MACALLAN 18 YR Cognac COURVOISIER VSOP HENNESSY VSOP	\$9.0 \$11.0 \$30.0



\$6.5

\$8.3

Draft Beer - 160z

SOUTHERN BARREL DAMN YANKEE IPA RIVER DOG IPA

Bourbon & Rye

BUFFALO TRACE	\$8.5
TEMPLETON RYE	\$10.0

Highland

GLENMORANGIE 10 YR	\$11.0
OBAN 14 YR	\$13.0

Parlay A Combo

2 WAY PARLAY	\$12.3
3 WAY PARLAY	\$15.3

Parlay Sides

CUP OF HOMEMADE CHICKEN NOODLE SOUP

SKINNY FRIES OR SWEET POTATO FRIES

Sinful Sparklers

PEACH OR STRAWBERRY BELLINIS	\$7.8
GINGER RODGERS	\$8.5

Ice Cold Bottles

HIGH NOON PEACH SELTZER
SEASONAL FEATURES

Restaurant Category

DESSERT

STEAKHOUSE

Alcoholic Drinks

	MOSCATO
000	PERONI
	CABERNET

Pizza

PIZZA MARGHERITA	\$14.3
PEPPERONI PIZZA	\$9.5

Breakfast

FOUR CHEESE PIZZA

A Y	STEAK EGGS	\$17.0
	BUTTERMILK PANCAKES	\$10.5
	STEAK BENEDICT	\$18.8

Chicken Dishes

CHICKEN FINGERS	\$13.0
CHICKEN TENDERS	\$8.8
CHICKEN PARMIGIANA	

Wine

CHARDONNAY
MERLOT
ΜΔΡςΔΙΔ

Coffee

ESPRESSO	
CAPPUCCINO	\$5.0
FRESH BREWED COFFEE	\$3.5

Sparkling

BOUVET BRUT, FRANCE



LALUCA PROSECCO, ITALY

AMELIA BRUT ROSÉ CRÉMANT DE BORDEAUX

Lunch Classics

BARNYARD BURGER* \$16.0 THE FB BURGER* \$13.0

BURGER TOPPINGS:

Other Whites

PACIFIC RIM RIESLING, WASH STATE ROSEHAVEN ROSE, CALI SANTI SOAVE, ITALY

Drafts On Tap

SOUTHERN BARREL DAMN YANKEE IPA (LOCAL)

RIVER DOG IPA (LOCAL)

SEASONAL DRAFT FEATURES

Soup - Salad

FRIED PECAN CHICKEN SALAD \$13.5

SALMON AND GOAT CHEESE
SALAD*

\$26.0

ANTE UP ANY SALAD:

Ante Up Any Salad

GRILLED 60Z SALMON*	\$11.0
GRILLED BRICK STEAK*	\$9.5
SCOOP OF HARVEST CHICKEN SALAD OR TUNA SALAD	\$5.0

Take A Little Frankie Home With You!

COFFEE MARINATED RIBEYE SPICE
SPAGHETTI SQUASH PRIMAVERA SPICE
HERB BUTTER SPICE

Uncategorized

TRULY HARD SELTZER
A TO Z, OREGON
YEUNGLING

Non Alcoholic Drinks

COKE ZERO	\$3.5
SPRITE	\$3.5
GINGER ALE	\$3.5
WATER	

Soups

HOMEMADE CHICKEN NOODLE
SOUP OF THE DAY
SOUP N SALAD \$9.8
CUP OF CHICKEN NOODLE SOUP

Daily Features

POT ROAST MONDAY

LASAGNA WEDNESDAY

TURKEY THURSDAY

CHOP STEAK SATURDAY

Ante Up

TWO CRAB STUFFED JUMBO SHRIMP	\$9.3
BACON BORDELAISE SAUCE	\$2.0



BEARNAISE OR HOLLANDAISE SAUCE	\$2.0	CHAR-GRILLED PORK TENDERLOIN*	\$24.8	
GO ALL IN MUSHROOMS, ONIONS AND BLUE CHEESE	\$6.3	Frankie's Favorites		
Martinis		CINNAMON SUGAR DROP DOUGHNUTS	\$6.8	
ULTIMATE MARTINI	\$12.0	CHICKEN FRIED BONELESS PORK	\$15.8	
DIRTY DEAN	\$12.0	CHOP		
VEGAS MORNING	\$12.0	FRANKIE'S ALL AMERICAN*	\$13.5	
THE POLITICIAN	\$12.5	BROADWAY BRUNCH*	\$10.5	
VEGAS MORNING MARTINI	\$12.0	SCHWEIN SCHNITZEL A LA HOLSTEIN	\$17.8	
Italian Reds		Drinks		
DAVINCI CHIANTI, ITALY		NUTTY IRISHMAN	\$10.5	
CARPINETO DOGOJOLO SUPER TU	ISCAN	SAM ADAMS		
MASI CAMPOFIORIN RIPASSO, ITAL	. Y	FRESH BREWED ICED TEA (SWEET OR		
MICHELE CHIARLO BAROLO,		UNSWEET)		
TORTOLIANO		COCA-COLA		
VIETTII BARBARA D'ALBA TREVIGN ITALY	IE,	DRINKS		
		BEER		
Fabulous Desserts		Soft Drinks		
THE DESSERT SAMPLER	\$10.5			
GRANDMA JEAN'S CARROT CAKE	\$8.5	COKE	\$3.5	
FRANKIE'S CAMPFIRE SMORES	\$25.0	DIET COKE	\$3.5	
BUTTERFINGER CRUNCH CAKE	\$8.5	LEMONADE	\$3.5	
TRIPLE CHOCOLATE ESPRESSO	\$8.5	FANTA ORANGE	\$3.5	
BROWNIE SUNDAE	ψ0.5	ORANGE JUICE	\$4.0	
Beef - Pork		ICED TEA (SWEET OR UNSWEET)	\$3.5	
FRANKIE'S SIGNATURE RIBEYE*	\$42.5	Beer		
JACKPOT MIXED GRILL*	\$35.8	BUD LIGHT		
CLASSIC PRIME RIB*		STELLA ARTOIS		
NY BRICK STEAK CRAB STUFFED	¢22 ∩	MICHELOB ULTRA		
SHRIMP*	\$32.0			

HEINEKEN



BUDWEISER COORS LIGHT

Pinot Noir

CHERRY PIE, CALI PROVERB, CALI

NOAH RIVER, CALI

REX HILL, WILLAMETTE VALLEY

ORIN SWIFT SLANDER, CALI

DOMAINE SERENE, YAMHILL CUVEE, OREGON

Chardonnay

WILLIAM HILL, CENTRAL COAST

CHLOE, SONOMA

BREAD BUTTER, CALI

ST. FRANCIS, SONOMA

ALBERT BICHOT, BURGUNDY, FRANCE

ROMBAUER, NAPA

JAYSON BY PAHLMEYER, NAPA

Frankie's Classics

HILTON HEAD TEA	\$10.3
FRANKIE'S CADILLAC MARGARITA	\$13.0
THE JAMAICAN MULE	\$9.0
BOURBON PEACH ARNOLD PALMER	\$9.0
BLUFFTON OLD FASHIONED	\$13.0
SEX ON A PEACH	\$11.0
FLY ME TO THE MOON MANHATTAN	\$13.0

Starters

FRESH CATCH OF THE DAY NY BRICK STEAK AND \$20,0 CHAR-GRILLED PORK \$20.0 **TENDERLOIN BACON WRAPPED SHRIMP** \$13.3 SEAFOOD STUFFED MUSHROOMS \$13.0 **HEIRLOOM TOMATO CAPRESE** \$11.3 **PETIT FILET MIGNON*** \$26.0 **GYRO** \$10.5

Cabernet Sauvignon

CAKEBREAD, NAPA

J LOHR, PASO ROBLES

LOUIS MARTINI, SONOMA

BROADSIDE, CENTRAL COAST

FLORA SPRINGS, NAPA

SILVER OAK, NAPA

ADAPTATION BY PLUMPJACK, NAPA

ARCH RIVAL, CALI

Other Reds

CALI

BODEGA NORTON 1895 MALBEC, ARG
BEAR FLAG ZINFANDEL, SONOMA
THE OTHER, SYRAH-CAB, LODI
LOCATIONS BY DAVE PHINNEY, CA
KLINKER BRICK BRICKMASON RED
BLEND LODI
MAD HATTER RED BLEND, NAPA
BENZIGER MERLOT, SONOMA
ORIN SWIFT 8 YEARS IN THE DESERT,



Bevera	ges		CRAB CAK	E DINNER	\$30.8
	GRAND MARNIER	\$8.5	CRAB STU	FFED SHRIMP SCAMPI	\$30.8
100	CORONA LIGHT		FRIED SEA	FOOD TRIO*	\$30.0
	MR. PIBB	\$3.5	CALAMAR	I	
	N BARREL DRAFT ROOT	\$ 5.5	SHRIMP SO	CAMPI	
BEER		Ψ0.0	CRAB CAK	ES	
SAN PELLI LTR.	EGRINO SPARKLING 1	\$6.5	CRISPY CA	LAMARI	\$12.5
SMART WA	TER 1 LTR.	\$4.5	LOBSTER	TAIL	
ROOT BEE	R FLOAT	\$5.3	Salads		
FRESHLY E	BREWED COFFEE	\$3.5	Salaus		
SMART WA	ATER 1 LTR	\$4.5		SOUTHWEST CHICKEN SALAD	\$16.5
Dessei	-+			SPINACH SALAD	\$12.0
Dessei	_			GOAT CHEESE SALAD	\$13.5
	NEW YORK CHEESECAKE	\$8.5	GRILLED C	CHICKEN CAESAR	\$12.5
	KEY LIME PIE	\$7.8	COBB SAL	AD	\$16.5
	CREME BRULEE	\$8.5	GREEK VIL	LAGE SALAD	\$12.0
TIRAMISU		\$8.5	HOUSE SA	LAD	
HOMEMAD	E CANNOLI	\$4.5	CAESAR S	ALAD	
BIG CHOC	OLATE CAKE	\$10.8	GREEK SA	LAD	
FRESH FR	UIT SALAD		BALSAMIC	GRILLED CHICKEN	\$13.5
VANILLA C	INNAMON FRENCH	\$10.8	CHILLED B	SEETS	\$9.3
CREPES			COOL WED	OGE	\$11.3
CHEESECA	AKE		TUNA SAL	AD	
BROWNIES	6		WEDGE SA	ALAD	
			BEET SAL	AD	
Seafoo	od		HOUSE SA	LAD	
-	SEAFOOD TRIO	\$30.0	Entrás.	0	
	FRANKIE'S LOBSTER MAC CHEESE	\$40.0	Entrée	FRANKIE 'S MADE	\$9.5



\$25.5

\$30.0

COD SAVANNAH

BROILED SEAFOOD TRIO*

FRANKIE 'S MADE \$9.5
MEATBALLS

CITY SLICKER CHEESE \$10.0 SLIDERS*

TURKEY CLUB

MEATBALL SANDWICH

CORNED BEEF OR TURKEY REUBEN



MADE MEATB	ALL SLIDERS	\$9.8	THE PAISA	NO	
TOASTED RAY	VIOLI	\$10.5	REUBEN S	ANDWICH	
PRINCE EDW/ MUSSELS*	ARD ISLAND	\$15.3	These	Types Of Dishes	3
TWICE-BAKEI ROLLS	D POTATO SPRING	\$10.5		ing Served	
ROASTED BE	ET SALAD	\$11.0	(L)	ICE CREAM	\$4.5
SAUSAGE ST	UFFED MUSHROOMS	\$12.0		ROASTED CHICKEN	\$15.5
PECAN CRUS	TED CRAB CAKE	\$16.8		SPAGHETTI	\$6.3
FRIED GREEN	I TOMATOES	\$10.0	PANCAKES	8	\$5.8
BROILED ESC	CARGOT	\$10.5	BREAD		
CHEESY GAR	LIC BREAD		LOBSTER		
LIVER AND O	NIONS*	\$23.8	SALAD		
CITY SLICKER	R SLIDERS*	\$10.0	FISH		
STUFFED MUS	SHROOMS		CHICKEN		
CRAB CAKE			MUSSELS		
	_		TOSTADAS		
Sandwic	hes		PIZZA		
	ADE MEATBALL ANDWICH	\$13.5	PANINI MEAT		
C/	ALIFORNIA CLUB	\$14.5	SOUP		
BI	_T SAMMY	\$12.5	PASTA		
CAPRESE CH	ICKEN PITA	\$11.3	PORK CHO	PS	
PRIME DIP SA	NDWICH*	\$14.5	DESSERTS	;	
THE UPTOWN	GRILLED CHEESE	\$11.5			
TUNA SALAD	SANDWICH	\$11.0	Pasta		
HARVEST CHI SANDWICH	ICKEN SALAD	\$12.0		CANNELLONI	
PANKO CRUS	TED COD SANDWICH	\$14.5		PENNE WITH TOMATO SAUCE	
PARMIGIANA	SANDWICH	\$13.5		SPAGHETTINI MADE	
GRILLED CHIC	CKEN BREAST SANDV	VICH		MEATBALLS OR ITALIAN SAUSAGE	\$18.0

PENNE WITH CHICKEN

FETTUCCINE ALFREDO

\$20.5

\$15.8



FETTUCINI ALFREDO	\$17.3	In and diament land	
SPAGHETTI AND MEATBALLS		RICE	
SEAFOOD PASTA		SCAMPI	
RAVIOLI		MASHED POTATOES	
SPAGHETTI MEATBALLS	\$18.0	ENGLISH MUFFIN	\$2.3
PASTA TRIFECTA	\$19.8	FLAKY CROISSANT	\$3.3
VEAL RAVIOLI	\$21.3	WHOLE WHEAT TOAST	
SEAFOOD SPAGHETTINI (WHITE, RED OR SPICY DIAVOLO SAUCE)	\$22.8	COUNTRY STYLE WHITE OR	\$2.3
OR SAUSAGE		GRILLED CURE 81 HAM	\$4.5
SPAGHETTINI MADE MEATBALLS	\$18.0	COUNTRY SAUSAGE PATTIES (TWO)	\$4.5
BROCCOLI AND SAUSAGE PASTA	\$21.8	STRIPS (THREE)	94. 3
FETTUCCINI ALFREDO	\$6.3	APPLEWOOD SMOKED BACON	\$4.5
SPAGHETTI MEATBALLS OR SAUSAGE	\$20.0	SAUTEED MUSHROOMS	\$4.3
PASTA PRIMAVERA	\$12.0	CREAM OF SPINACH	\$5.8
FRANKIE'S MAC CHEESE	\$15.8	PENNE OR SPAGHETTI WITH BOLOGNESE SAUCE	\$7.8
SPAGHETTINI WITH CLAMS* (WHITE OR RED SAUCE)	\$18.3	PENNE OR SPAGHETTI WITH TOMATO SAUCE	\$5.8
SEAFOOD SPAGHETTINI* (WHITE, RED OR SPICY DIAVOLO SAUCE)	\$22.8	TWICE-BAKED POTATO CASSEROLE	\$4.8

Side Dishes



MAC CHEESE
GRITS
ERESH COLE SLAW

FRESH COLE SLAW			
SPAGHETTI SQUASH PRIMAVERA	\$15.8		
SKINNY FRIES	\$4.3		
SWEET POTATO FRIES			
PENNE OR SPAGHETTINI			
BUTTERED BROCCOLI FLORETTES	\$5.3		
SEASONAL FRESH FRUIT	\$5.8		
MASCARPONE WHIPPED SWEET POTATOES	\$4.5		

Ingredients Used



PARMIGIANA
GRILLED SHRIMP
MUSHROOMS

\$9.8

SOFT SHELL CRAB

CHEESE

POTATOES

BACON

PARMESAN

PORK MEAT

SYRUP

EGG

SAUSAGE

TUNA



SPINACH CHOCOLATE

SHRIMP SALMON

SEAFOOD PRAWNS

SCALLOPS BEEF

ESCARGOT MOZZARELLA

HAM

Frankie Bones Bluffton

Discovery Dr, Bluffton, United States

Monday 11:00-21:00 Tuesday 11:00-21:00 Wednesday 11:00-21:00 Thursday 11:00-21:00 Friday 11:00-22:00 Saturday 11:00-22:00

Sunday 10:00-15:00

Opening Hours:

Made with menuweb.menu

