BONEFISH GRILL

STARTERS & SHARING

BANG BANG SHRIMP®
crispy shrimp, tossed in our signature creamy, spicy sauce *(790 cal)* 10.9

THE CURE
Old Bay seasoned fries layered with ooey-gooey Mozzarella cheese sauce, roasted shrimp, "red gravy" and finished with crispy bacon and green onions *(1200 cal)* 9.9
Add an egg (80-100 cal)* +1

SEASONAL AVOCADO TOAST
fresh crushed avocado, roasted tomato and crumbled Feta cheese, drizzled with olive oil on top of a french baguette, served with freshly grilled lemon *(440 cal)* 8.9
Add an egg (80-100 cal)* +1

AHI TUNA SASHIMI*
premium sushi grade, sesame-seared rare with wasabi and pickled ginger *regular (340 cal)* 12.9 | *large (640 cal)* 19.9

CALAMARI
flash-fried with peppers and sweet, spicy Asian sauce *(1160 cal)* 11.5

THAI COCONUT SHRIMP
six jumbo shrimp with sweet Thai chile sauce *(620 cal)* 11.9

CRAB CAKE RANCHEROS
Maryland-style crab cake baked in a cast iron skillet with creole sauce, topped with fresh guacamole, tomatoes, cilantro and finished with chipotle aioli sauce, served with corn tortilla strips for dipping *(860 cal)* 12.9
Add an egg (80-100 cal)* +1

GREENS, EGG & HAM*
oh what a slam, it's crispy Brussels sprouts, sunny-side up egg, and ham *(890 cal)* 9.9

BRUNCH

SEAFOOD JOHNNY CAKES & EGGS*
seven savory corn-based mini pancakes blended with roasted shrimp and bay scallops, topped with two poached eggs and creole sauce, served with crispy Applewood bacon *(750 cal)* 11.3

BFG TUNA STEAK & EGGS*
our play on "traditional steak and eggs" featuring Ahi Tuna with chimichurri sauce paired with two sunny-side up eggs, served with toast *(1060 cal)* and choice of side 19.9
Traditional sirloin steak and eggs* (1550 cal) 17.5

CRÈME BRÛLÉE FRENCH TOAST
Grand Marnier and orange zest battered, served with fresh whipped cream, mint, fresh seasonal berries and Applewood bacon *(930 cal)* 11.5

SAUCY SHRIMP & GRITS
tender shrimp sautéed with sun-dried tomatoes, and Kalamata olives in a velvety lime-tomato garlic sauce served over goat cheese-infused grits, finished with crumbled Feta cheese *(1060 cal)* 13.5

HALF-POUND WAGYU BEEF & EGG BURGER*
toasted bun, fully dressed with sharp Cheddar, fried egg and special sauce, served with french fries *(1690 cal)* 15.1
Add bacon (60 cal) or avocado (35 cal) .9 each

ENDLESS BUBBLES & BLOODY MARYS BRUNCH

enjoy endless Bellinis, Mimosas or Blackberry Sangria +10 or endless Bloody Marys +12 with any entrée

BANG BANG SHRIMP® EGGS BENEDICT*
crispy shrimp on a toasted English muffin with poached eggs, green onions and spicy Hollandaise sauce *(780 cal)*, served with choice of one side 10.7

FILET MIGNON & LOBSTER EGGS BENEDICT*
one with filet mignon, one with sweet lobster on a toasted English muffin with poached eggs and Hollandaise sauce *(850 cal)*, served with choice of one side 19.9

TRADITIONAL EGGS BENEDICT*
smoked ham on a toasted English muffin with poached eggs and Hollandaise sauce *(700 cal)*, served with choice of one side 9.7

OSCAR OMELET
asparagus, crab, cheese, basil and lemon butter, served with toast *(600 cal)* and choice of one side 10.3

CALIFORNIA OMELET
Applewood bacon, Cheddar, caramelized onions, tomatoes and avocado, served with toast *(630 cal)* and choice of one side 9.3

All omelets may be prepared with egg whites upon request (subtract 120 cal).

LUNCH

BONEFISH COBB SALAD
romaine and kale, tomato, egg, Blue cheese crumbles, fresh avocado and bacon, tossed in a ranch dressing with wood-grilled shrimp *(930 cal)* or wood-grilled chicken *(1000 cal)* 16.4

GRILLED SALMON* SUPERFOOD SALAD
romaine and kale, ancient grains, Feta, avocado, pickled onions and sweet potato bites, tossed in our house vinaigrette, finished with a citrus aioli *(1180 cal)* 17.5
Add an egg (80-100 cal)* +1

TRIPLE-DECKER "BLT" CLUB
stacked with choice of lobster or Ahi Tuna*, bacon, lettuce and tomato, served with french fries *(1640/1760 cal)* 19.9

COD FISH & CHIPS
generous portion of crispy Cod, served with tartar, french fries and malt vinegar on the side *(1030 cal)* 15.9

BANG BANG SHRIMP® TACOS
three warm tortillas, our signature Bang Bang Shrimp®, greens, tomatoes, sour cream, served with french fries *(1230 cal)* 14.9

BLACKENED BAJA FISH TACOS
three warm tortillas, blackened Cod, mango salsa, shredded cabbage, lime crema, served with french fries *(1230 cal)* 14.9

COD IMPERIAL
stuffed with shrimp, scallops, crabmeat, Mozzarella and Parmesan cheeses and lemon caper butter *(470 cal)* and choice of two sides 21.9

ATLANTIC SALMON*
wood-grilled and served with chimichurri sauce or lemon butter *(490/560 cal)* and choice of two sides 20.9

CARIBBEAN COBIA
wood-grilled and served with chimichurri sauce or lemon butter *(470/540 cal)* and choice of two sides 26.9

CHILEAN SEA BASS
wood-grilled and served with chimichurri sauce or lemon butter *(400/470 cal)* and choice of two sides 33.4

GEORGES BANK SCALLOPS & SHRIMP
wood-grilled and served with chimichurri sauce or lemon butter *(310/380 cal)* and choice of two sides 20.9

SIDES *à la carte 3*

POTATOES AU GRATIN *(260 cal)*
SEASONAL VEGETABLES *(30-150 cal)*
COLESLAW *(180 cal)*
FRENCH FRIES *(450 cal)*
GRITS *(260 cal)*
BACON *(90 cal)*

**THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS WHICH MAY CONTAIN HARMFUL BACTERIA MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS OR DEATH, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS*

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

BRUNCH COCKTAILS & LIBATIONS

enjoy endless Bellinis, Mimosas or Blackberry Sangria +10 and endless Bloody Marys +12 *with any entrée*

ENDLESS BUBBLES
Peach Bellini, freshly squeezed Traditional Mimosa or Mango Mimosa *with any entrée* 10 | *by the glass 6 (160/100/150 cal)*

ENDLESS BLACKBERRY SANGRIA
a signature sangria, fresh orange and blackberry create a perfect Bonefish blend *with any entrée* 10 | *by the glass 6.5 (190 cal)*

ENDLESS BLOODY MARYS
house-made bacon-infused vodka with our signature loaded Bloody Mary mix *with any entrée* 12 | *by the glass 7.5 (180 cal)*

BONEFISH APEROL SPRITZ
Aperol and St. Germain topped with bubbles and garnished with fresh orange *(130 cal)* 8

CUCUMBER SPA SPRITZ
Ketel One Botanical Cucumber and Mint vodka, St. Germain, house-made sour and fresh cucumber topped with soda and garnished with mint *(100 cal)* 8

BEERS *local selections available*

DRAFTS

BUD LIGHT *(130 cal)* 4.2
BLUE MOON *(200 cal)* 5.4
SAM ADAMS SEASONAL *(170-200 cal)* 5.4

DOMESTIC CLASSICS

MICHELOB ULTRA *(90 cal)* 4.6
BUD LIGHT *(110 cal)* 4.2
COORS LIGHT *(100 cal)* 4.2
MILLER LITE *(100 cal)* 4.2
BUDWEISER *(140 cal)* 4.2
CORONA EXTRA *(150 cal)* 5
HEINEKEN *(140 cal)* 5
STELLA ARTOIS *(150 cal)* 5.4
SAM ADAMS BOSTON LAGER *(170 cal)* 5.4
NEWCASTLE *(150 cal)* 5
GUINNESS 14.9 oz *(120 cal)* 5.7

SPIRIT-FREE

SPECIALTY Seasonal Flavored Iced Tea *(90 cal)*

HONEST® ORGANIC ICED TEAS *(0 cal)*

ORANGE JUICE fresh-pressed *(100 cal)*

BOTTLED WATERS Acqua Panna Still 1L | San Pellegrino 1L *(0 cal)*

BEVERAGES Coca-Cola *(100 cal)* | Coke Zero Sugar *(0 cal)* | Diet Coke *(0 cal)*
Sprite *(100 cal)* | Dr Pepper *(90 cal)* | Barq's Root Beer *(100 cal)*
Minute Maid Lemonade *(90 cal)* | Seagram's Ginger Ale *(90 cal)*

HOT BEVERAGES Hot Tea *(0 cal)* | Coffee *(0 cal)*
Espresso *(0 cal)* | Cappuccino *(45 cal)*

DESSERTS

MACADAMIA NUT BROWNIE
flourless brownie, raspberry sauce, vanilla ice cream, sprinkled with macadamia nuts *(990 cal)* 7.9

KEY LIME PIE
with roasted pecan crust *(860 cal)* 7.5

SEASONAL CRÈME BRÛLÉE
with fresh whipped cream *(410-960 cal)* 7.9

JEN'S JAMAICAN COCONUT PIE™
creamy coconut custard, Myers's Rum sauce and fresh whipped cream *(800 cal)* 6.9

The Nature Conservancy

Bonefish Grill is a proud partner of The Nature Conservancy and their Plant a Million Corals initiative to restore more than one million corals across Florida and the Caribbean.
TNC does not endorse companies or products.

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SIGNATURE COCKTAILS

BONEFISH POMEGRANATE MARTINI
a house-made infusion with Fris vodka, pomegranate and fresh mango *(250 cal)* 8.9

ESPRESSO MARTINI
vanilla bean vodka, Kahlúa, Crème de Cacao and fresh-brewed espresso *(170 cal)* 9.9

THE MULE *our signature twist on the Moscow Mule*
Grey Goose, fresh lime, house-made ginger syrup, ginger beer finished in a rustic copper mug with crushed ice, fresh mint and candied ginger *(240 cal)* 8.5

PARKER'S MARGARITA *founder Chris Parker's favorite*
finished with fresh OJ and Grand Marnier *(150 cal)* 8.4
Upgrade to Patrón +3

PATRÓN'S PERFECT CUCUMBER MARGARITA
Patrón Silver, fresh lime and English cucumber, topped with a hint of St. Germain Elderflower liqueur, rimmed with salt and pepper for a perfect finish *(150 cal)* 9.9

CORAL REEF PUNCH
Bacardi Superior rum, Malibu rum, tropical flavors of passion fruit and vanilla bean simple syrup, fresh-squeezed orange and pineapple juice, bitters and fresh pineapple garnish *(210 cal)* 9.3

MODERN MOJITO
Bacardi Añejo Cuatro premium rum with fresh mint, pure cane syrup and sparkling soda *(210 cal)* 8.9

SIGNATURE RED OR WHITE SANGRIA
choice of Blackberry Red or Sparkling Mango White *(190/220 cal)* 6.5

WINES *by category, from lighter & milder, to more intense & full-bodied*

6 oz: White, Rosé, Red or Sparkling Split (150 cal)
Bottle: White, Rosé or Red (650 cal) Sparkling (600 cal)

SPARKLING / BUBBLES / ROSÉ

CHANDON BRUT SPARKLING 187ml Split 11
CHANDON ROSÉ SPARKLING 187ml Split 12
BERINGER WHITE ZINFANDEL, CA 6.3 | 23
SAVED MAGIC MAKER ROSÉ, CA 8.9 | 34
PERRIER JOUET "GRAND BRUT" CHAMPAGNE, FRANCE 69

WHITES

JACOB'S CREEK MOSCATO, AUSTRALIA 6.9 | 26
CHATEAU STE. MICHELLE RIESLING, WA 7.4 | 28
ECCO DOMANI PINOT GRIGIO, ITALY 6.9 | 26
SANTA MARGHERITA PINOT GRIGIO, ALTO ADIGE, ITALY 12.7 | 49
MERRYVALE "STARMONT" SAUVIGNON BLANC, NAPA VALLEY 9.1 | 35
KIM CRAWFORD SAUVIGNON BLANC, NEW ZEALAND 13.2 | 51
LA TERRE CHARDONNAY, CA 6.3
WILLIAM HILL CHARDONNAY, CENTRAL COAST 7.1 | 27
KENDALL-JACKSON "V.R." CHARDONNAY, CA 10.1 | 39
SONOMA-CUTRER CHARDONNAY, RUSSIAN RIVER RANCHES 14.7 | 57

REDS

SILVER GATE PINOT NOIR, CA 6.9 | 26
MEIOMI PINOT NOIR, SANTA BARBARA-MONTEREY-SONOMA COAST 11.7 | 45
LA CREMA PINOT NOIR, SONOMA COAST 13.2 | 51
MÉNAGE À TROIS RED BLEND, CA 8.1 | 31
BROQUEL MALBEC, MENDOZA, ARGENTINA 9 | 35
SYCAMORE LANE MERLOT OR CABERNET SAUVIGNON, CA 6.3
LOUIS MARTINI CABERNET SAUVIGNON, CA 9.5 | 36
FRANCIS COPPOLA BLACK LABEL CLARET, CA 11.2 | 43

**Ask a server for a full list of wines available*