BONEFISH GRILL

STARTERS & SHARING

★ **Bang Bang Shrimp®** crispy shrimp, tossed in our signature creamy, spicy sauce *10.7*

Ceviche chilled bay scallops, marinated shrimp, fish, fresh pineapple, coconut, cilantro and guacamole with seasoned crisps for dipping *8.5*

Ahi Tuna Sashimi* premium sushi grade, sesame-seared rare with wasabi and pickled ginger *regular 11.9 | large 17.9*

Calamari flash-fried with peppers and sweet spicy Asian sauce *9.9*

Thai Coconut Shrimp six jumbo shrimp with sweet Thai chile sauce *10.5*

Edamame steamed and seasoned with green tea sea salt *4.9*

Maryland Crab Cakes jumbo lump crab cakes with red remoulade sauce *12.7*

LUNCH COMBINATIONS

1 **Cup of Chowder & House or Caesar Salad** *7.9*

2 **Cup of Chowder or House or Caesar Salad & 1/2 Chicken Wrap** *8.9*

3 **Your choice of Chowder or Salad (House or Caesar) & Two BFG Soft Tacos** (choose either Baja-Style Fish or Bang Bang Shrimp® Tacos) *9.9*

MIX & MATCH ENTRÉE SALADS

★ **Bonefish House Salad** hearts of palm, Kalamata olives, tomatoes, citrus herb vinaigrette *6.3*

Classic Caesar Salad with house-made garlic croutons *6.9*

Florida Cobb Salad avocado, mango, tomatoes, Blue cheese and citrus herb vinaigrette *8.3*

Cilantro Lime Salad roasted corn, black beans, Feta, grape tomatoes, red onion and cilantro lime vinaigrette *7.9*

Add Seafood, Steak or Chicken:
Herb Wood-Grilled Chicken *4*
Wood-Grilled Shrimp *6*
Wood-Grilled Salmon* *7*
Ahi Tuna* *7*
Sirloin Steak* *7*

HAND HELDS *[with your choice of french fries, fresh greens or coleslaw]*

BFG Fish Sandwich blackened, Parmesan-dusted and fully dressed on a lightly toasted brioche bun *10.3*

Lily's Chicken® Wrap goat cheese, wood-grilled chicken, sun-dried tomatoes and artichoke pesto *9.3*

BFG Soft Tacos three warm tortillas, mango salsa, lime crema and shredded lettuce
herb wood-grilled chicken 10.5 | blackened baja fish 10.9 | filet mignon 11.5*

Bang Bang Shrimp® Po Boy crispy shrimp, tossed in our signature creamy, spicy sauce with lettuce, tomato and Asian cucumbers *10.7*

Half-Pound American Kobe Beef Burger* toasted brioche bun, fully dressed with sharp Cheddar and special sauce *13.9*
add bacon, avocado or mushrooms .9 each

Half-Pound American Kobe Beef & Egg Burger* toasted brioche bun, fully dressed with sharp Cheddar, fried egg and special sauce *14.5*
add bacon, avocado or mushrooms .9 each

★ **Alaskan Cod Fish & Chips** generous portion, served traditional tempura-style with tartar, french fries and malt vinegar on the side *14.9*

Bang Bang Shrimp® Tacos three warm tortillas, our signature Bang Bang Shrimp®, lettuce, tomatoes and sour cream *10.9*

ENTRÉES *[select entrées served with your choice of french fries, fresh greens or coleslaw]*

Grilled Fresh Fish of the Day* with choice of side and served with your choice of a Signature Sauce: Mango Salsa or Herb Pesto *15.5*

Maryland-Style Jumbo Lump Crab Cakes jumbo lump crab cakes with red remoulade sauce *15.3*

Lily's Salmon* goat cheese, spinach, artichoke hearts and lemon basil sauce *14.9*

Filet* & Frites wood-grilled 6 oz center cut filet mignon and french fries *21.5*

Shrimp Pad Thai rice noodles, green onions, peanuts, egg and traditional Pad Thai sauce *13.9*

DESSERTS

★ **Macadamia Nut Brownie** flourless brownie, raspberry sauce, vanilla ice cream, sprinkled with macadamia nuts *6.9*

Crème Brûlée with berries and fresh whipped cream *6.9*

Key Lime Pie with roasted pecan crust *6.5*

Doughnuts three, tossed in cinnamon sugar, served with sea salt caramel or chocolate sauce *5*

Jen's Jamaican Coconut Pie™ creamy coconut custard, Myers's Rum sauce and fresh whipped cream *5.9*

★ *represents a Bonefish favorite*

**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.*

WINES

[by category, from lighter & milder, to more intense & full-bodied]

SPARKLING / BUBBLES

crisp dry "Brut" or delicate strawberry & pear "Rose"

Chandon Brut Sparkling 187ml Split *10*
Chandon Rose Sparkling 187ml Split *11*

WHITES / PINOT GRIGIO

light, floral aromas with fruity mango & pineapple flavors

Beringer White Zinfandel, CA *5.7 | 22*
Jacob's Creek Moscato, Australia *6.9 | 26*
Chateau Ste. Michelle Riesling, WA *7.2 | 27*
Ecco Domani Pinot Grigio, Italy *6.9 | 26*
Masi Masianco Pinot Grigio/Verduzzo, Italy *8.4 | 32*
King Estate "Signature Collection" Pinot Gris, OR *9.9 | 38*
Santa Margherita Pinot Grigio, Alto Adige, Italy *12.7 | 49*

SAUVIGNON BLANC

herbal aromas with grapefruit, stone fruit accents

Merryvale "Starmont", Napa Valley *9.1 | 35*
"Attitude" by Pascal Jolivet, France *10.1 | 39*
Kim Crawford, Marlborough, New Zealand *12.2 | 47*

CHARDONNAY

light oak, crisp flavor to full-bodied mouthfeels with hints of caramel

La Terre, CA *5.5*
William Hill, Central Coast *7.1 | 27*
J. Lohr "Riverstone", Monterey *8.7 | 33*
Kendall Jackson "V.R.", CA *9.7 | 37*
Coppola "Director's Cut", Russian River *10.7 | 41*
Chalk Hill, Sonoma Coast *12.7 | 49*
Sonoma-Cutrer, Russian River Ranches *14.7 | 57*

PINOT NOIR

earthy aromas with bright cherry, dark cherry fruit flavors

Concannon, CA *6.9 | 26*
10 Span, Santa Barbara, Monterey 100% Pinot Noir *8.7 | 33*
La Crema, Sonoma Coast *13.1 | 51*
"Lyric" by Etude, Santa Barbara *10.7 | 41*
Meiomi, Santa Barbara-Monterey-Sonoma Coast *11.7 | 45*

REDS / BLENDS

full-flavored with hints of blackberry, blueberry & pomegranate

Ménage à Trois Red Blend, CA *8.1 | 31*
Conundrum Red Blend, CA *10.1 | 39*
Villa Antinori "Super Tuscan" Red, Italy *11.7 | 45*
Dona Paula "Los Cardos" Malbec, Argentina *7.9 | 29*
Broquel Malbec, Mendoza, Argentina *9.1 | 35*
The Federalist Zinfandel, Lodi, CA *9.5 | 36*

MERLOT / CABERNET

full-flavored with heavy backbone, black currant & deep cherry flavors

Sycamore Lane Merlot or Cabernet Sauvignon, CA *5.5*
Columbia Crest "Grand Estates" Merlot, WA *8.1 | 31*
Rodney Strong Merlot, Sonoma County *9.1 | 35*
Avalon Cabernet Sauvignon, CA *6.9 | 26*
Charles & Charles Cabernet Blend, Columbia Valley, WA *8.4 | 32*
Louis Martini Cabernet Sauvignon, CA *9.9 | 38*
Francis Coppola Black Label Claret, CA *10.7 | 41*
Hess "Allomi" Cabernet Sauvignon, Napa Valley *14.7 | 57*

SPECIAL RESERVE SELECTIONS

indulge in grand flavors & majestic mouthfeels of superb selections

Perrier Jouet "Grand Brut" Champagne, France *69*
Eroica Riesling, Columbia Valley, WA *43*
Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand *56*
Cakebread Cellars Chardonnay, Napa Valley *69*
Estancia Meritage, Paso Robles *56*
Stags' Leap Petite Sirah, Napa Valley *68*
Swanson Vineyards Merlot, Oakville, Napa Valley *49*
Hall Cabernet Sauvignon, Napa Valley *69*

SPIRIT-FREE

SPECIALTY Fresh Blackberry Smash *3.5*
BOTTLED WATERS Fiji (500 ml) | San Pellegrino (500 ml) *3.2*
vitaminwater **FLAVORS** XXX *(Acai, Blueberry and Pomegranate)* | Zero Squeezed Lemonade *2.99*
HONEST® **ORGANIC ICED TEAS** Just Iced Tea | Raspberry Iced Tea *Just A Tad Sweet* | Classic Green Iced Tea *Just A Tad Sweet 2.99*
Coca-Cola **BEVERAGES** Coke | Coke Zero | Diet Coke | Cherry Coke | Sprite | Seagram's Ginger Ale *2.99*
HOT BEVERAGES Numi Organic Hot Tea *2.99* | Rainforest Alliance Bold Coffee *2.99* | Espresso *3.75* | Cappuccino *3.75*

★ *represents a Bonefish favorite*

MARTINIS

★ **Fresh Pear Martini**
hand-muddled fresh pears, Absolut Pears vodka, St. Germain Elderflower liqueur and fresh lemon juice. Garnished with an edible flower for fun! *9.7*

Fall Apple Martini
fresh fall apples infused 3 days in vodka, finished with a touch of honey and cinnamon sprinkle *8.7*

★ **Bonefish Pomegranate Martini**
house-infused with Fris vodka, pomegranate and fresh mango *8.7*

Fresh Raspberry Martini
Reyka small-batch vodka, hand-muddled red raspberries and fresh-squeezed lemon juice *9.1*

★ **Ocean Trust Tropic Heat Martini**
Absolut vodka house-infused with pineapples, hand-muddled mango, lemon juice and a thin slice of jalapeño *9.4*
$1 is donated to Ocean Trust for each one sold, oceantrust.org

Fresh Pineapple Martini
Malibu rum, St. Germain Elderflower liqueur, fresh pineapple, lemon and a house-made vanilla bean simple syrup *9.4*

Cosmopolitan
it's a traditional Cosmo, served the Bonefish way *9.4*

Ultimate Infused Dirty Martini
Ketel One Citroen vodka house-infused with olives for 3 full days, served ice cold in a frozen martini glass – the best damn dirty martini ever! *9.7*

Espresso Martini
house-infused vanilla vodka, Kahlúa, Crème de Cacao and fresh-brewed espresso *9.1*

ROCKS

The Mule *our signature twist on the classic 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 *7.9*

Cold Snap Cucumber Cosmo *in a frozen ice glass*
Reyka vodka, Solerno Blood Orange liqueur, fresh English cucumbers served on the rocks *8.9*

Parker's Margarita *founder Chris Parker's favorite*
finished with fresh OJ and Grand Marnier *7.9* 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 *9.5*

Modern Mojito *a favorite of Ernest Hemingway with a modern twist*
Pyrat amber rum, house-made fresh mint simple syrup, a hint of orange and Grand Marnier *8.5*

Signature Red or White Sangria
choice of Blackberry Red or Sparkling Mango White *6*

BEERS

DRAFTS

Bud Light *3.6* | Blue Moon *4.9* | Sam Adams Seasonal *4.9*

CRAFT / SPECIALTY

Sam Adams Boston Lager (4.8%) *5*
Fat Tire Amber Ale (5.3%) *5*
Omission Pale Ale (5.8%) *5*
Sierra Nevada "Torpedo Extra IPA" (7.2%) *5*

DOMESTIC CLASSICS

Michelob Ultra (4.1%) *4.2*
Bud Light (4.2%) *3.8*
Coors Light (4.2%) *3.8*
Miller Lite (4.2%) *3.8*
Budweiser (5%) *3.8*
O'Doul's non-alcoholic *4.2*

IMPORTS

Guinness 14.9 oz (4.2%) *5.3*
Newcastle (4.5%) *4.8*
Corona Extra (4.6%) *4.8*
Heineken (5%) *4.8*
Stella Artois (5%) *5*