



## STARTERS & SHARING

- ★ **Bang Bang Shrimp**<sup>®</sup> crispy shrimp, tossed in our signature creamy, spicy sauce (790 cal) 10.9
- Ahi Tuna Sashimi**\* premium sushi grade, sesame-seared rare with wasabi and pickled ginger  
regular (340 cal) 12.7 | large (640 cal) 19.4
- Imperial Dip** delicious blend of tender shrimp, bay scallops, lump crab, Mozzarella and Parmesan cheeses, served with seasoned house-made tortilla chips (1130 cal) 9.9
- Maryland-Style Crab Cakes** jumbo lump crab cakes with red rémoulade sauce (500 cal) 14.7
- Prince Edward Island Mussels Josephine**<sup>®</sup> tomatoes, red onion, garlic, basil and lemon wine sauce (1110 cal) 11.9
- Wagyu Beef & Ginger Potstickers** pan-seared with crispy onions and soy sauce (650 cal) 9.4
- Calamari** flash-fried with peppers and sweet, spicy Asian sauce (1160 cal) 11.1
- Thai Coconut Shrimp** six jumbo shrimp with sweet Thai chile sauce (620 cal) 10.9

## SOUPS & GREENS *add Blue cheese or Feta (110 cal) to any salad for 1.5*

- Corn Chowder & Lump Crab** with a hint of bacon *cup* (240 cal) 4.9 | *bowl* (380 cal) 5.9
- ★ **Bonefish House Salad** hearts of palm, Kalamata olives, tomatoes and citrus herb vinaigrette (220 cal) 4.9  
with an entrée 3.9 | as an entrée (320 cal) 8.5
- Classic Caesar Salad** with house-made garlic croutons (500 cal) 4.9  
with an entrée 3.9 | as an entrée (510 cal) 8.5
- Bonefish Cobb Salad** romaine and kale, tomato, egg, Blue cheese crumbles, fresh avocado and bacon, tossed in a ranch dressing with wood-grilled shrimp (920 cal) or chicken (1020 cal) 16.1
- 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 (1080 cal) 17.1

### Add one of the following toppings to your salad for 6

- Wood-Grilled Chicken (250 cal)
- Wood-Grilled Shrimp (150 cal)
- Wood-Grilled Salmon\* (260 cal)

## GRILLED FISH *Our fish is lightly seasoned and wood-grilled. Served with choice of two signature sides*

- Chilean Sea Bass** (480 cal) 32.9 | *sm* (340 cal) 28.9
- Caribbean Cobia** (490 cal) 26.5 | *sm* (410 cal) 23.5
- Atlantic Salmon\*** (450 cal) 20.7 | *sm* (300 cal) 18.5
- Georges Bank Scallops & Shrimp** (250 cal) 20.7
- Ahi Tuna Steak\*** (220 cal) 19.9
- Rainbow Trout** (410 cal) 19.1

### Enjoy your fish with a freshly grilled lemon or choose from one of our Signature Sauces:

- Lime Tomato Garlic (160 cal)
- Mango Salsa (70 cal)
- Chimichurri Sauce (130 cal)
- Pan Asian Sauce (35 cal)
- Lemon Butter (140 cal)

We are committed to providing the finest fish so our menu changes regularly based on availability.

## SEAFOOD SPECIALTIES *with choice of two signature sides*

- Cod Imperial** stuffed with shrimp, scallops, crabmeat, Mozzarella and Parmesan cheeses and lemon caper butter (540 cal) 21.9
- Dynamite-Style Shrimp** wood-grilled shrimp topped with dynamite aioli and Feta cheese crumbles (570 cal) 19.9
- Pecan Parmesan-Crusted Rainbow Trout** artichoke hearts, fresh basil and lemon butter (860 cal) 21.4
- ★ **Cobia Piccata & Shrimp** sautéed golden brown, topped with grape tomatoes in a lemon caper butter sauce (510 cal) 27.5
- Crab-Crusted Cod** garlic and crab crumb dusted, topped with lump crab, white wine lemon butter sauce (600 cal) 21.9
- Cold Water Lobster Tails** 5-6 oz lobster tail, seasoned and steamed, served with warm drawn butter  
*Single Tail entrée* (300 cal) 18.9 | *Twin Tail entrée* (590 cal) 30.9

## FROM THE LAND *with choice of two signature sides*

- Filet Mignon\*** 6 oz USDA seasoned and wood-grilled (240 cal) 22.9 | 8 oz (310 cal) 26.5
- Bone-In Ribeye Steak\*** 18 oz steakhouse style (1150 cal) 28.8
- Sirloin\* & Crab Cake Dinner** 6 oz center cut sirloin and a Maryland-style crab cake (510 cal) 21.9 | upgrade to filet mignon\* (540 cal) add 8
- Lily's Chicken**<sup>®</sup> goat cheese, spinach, artichoke hearts and lemon basil sauce (560 cal) 16.2

### Enjoy it Surf & Turf style by adding one of the following to your entrée:

- Wood-Grilled Shrimp Skewer (150 cal) 6
- Cold Water Lobster Tail (300 cal) 13

## HAND-HELDS & BOWLS

- Cod Fish & Chips** generous portion of crispy Cod, served with tartar, french fries and malt vinegar on the side (1030 cal) 15.9
- Half-Pound Wagyu Beef Burger\*** toasted bun, fully dressed with sharp Cheddar and special sauce, with french fries (1510 cal) 14.9 | add bacon (60 cal) or avocado (35 cal) .9 each
- Blackened Baja Fish Tacos** three warm tortillas, blackened Cod, mango salsa, shredded cabbage, lime crema, with french fries (1240 cal) 14.5
- Bang Bang Shrimp<sup>®</sup> Tacos** three warm tortillas, our signature Bang Bang Shrimp<sup>®</sup>, greens, tomatoes, sour cream, with french fries (1570 cal) 14.9
- ★ **Spicy Tuna\* Bowl** premium sushi grade, sesame-seared rare, avocado, sweet chile sauce, jasmine rice, mango salsa (960 cal) 16.4
- Shrimp Pad Thai** rice noodles, green onions, peanuts, egg and traditional Pad Thai sauce (970 cal) 15.4

## SIGNATURE SIDES

### à la carte 3

- Garlic Whipped Potatoes (230 cal)
- Potatoes Au Gratin (260 cal)
- Jasmine Rice (210 cal)
- Coleslaw (180 cal)
- Seasonal Vegetables (100 cal)

## PREMIUM SIDES

### with entrée 4 | à la carte 7

- Applewood Bacon Mac & Cheese (740 cal)
- Steamed Asparagus (50 cal)
- Crispy Brussels Sprouts with Ham (560 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.



## 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

*crisp dry "Brut" or delicate strawberry & pear "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 / PINOT GRIGIO

*light, floral aromas with fruity mango & pineapple flavors*

**Jacob's Creek** Moscato, Australia 6.9 | 26

**Chateau Ste. Michelle** Riesling, WA 7.4 | 28

**Ecco Domani** Pinot Grigio, Italy 6.9 | 26

**King Estate** Pinot Gris, Willamette Valley, OR 9.9 | 38

**Santa Margherita** Pinot Grigio, Alto Adige, Italy 12.7 | 49

### SAUVIGNON BLANC

*herbal aromas with grapefruit, stone fruit accents*

**Merryvale "Starmon"**, Napa Valley 9.1 | 35

**Kim Crawford**, Marlborough, New Zealand 13.2 | 51

### CHARDONNAY

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

**La Terre**, CA 6.3

**William Hill**, Central Coast 7.1 | 27

**J. Lohr "Riverstone"**, Monterey 8.9 | 34

**Kendall-Jackson "V.R."**, CA 10.1 | 39

**Coppola "Director's Cut"**, Russian River 10.7 | 41

**Sonoma-Cutrer**, Russian River Ranches 14.7 | 57

**Cakebread Cellars**, Napa Valley 69

### PINOT NOIR

*earthy aromas with bright cherry, dark cherry fruit flavors*

**Concannon**, CA 6.9 | 26

**Acrobat by King Estate**, Willamette Valley, OR 9 | 35

**La Crema**, Sonoma Coast 13.2 | 51

**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

**Villa Antinori "Super Tuscan"** Red, Italy 11.7 | 45

**Broquel** Malbec, Mendoza, Argentina 9 | 35

**Dona Paula "Los Cardos"** Malbec, Argentina 7.9 | 29

**The Federalist** Zinfandel, Lodi, CA 9.5 | 36

**Stags' Leap** Petite Sirah, Napa Valley 69

### MERLOT / CABERNET

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

**Sycamore Lane** Merlot or Cabernet Sauvignon, CA 6.3

**Columbia Crest "Grand Estates"** Merlot, WA 8.1 | 31

**Charles & Charles** Cabernet Blend, Columbia Valley, WA 8.7 | 33

**Louis Martini** Cabernet Sauvignon, CA 9.5 | 36

**Francis Coppola Black Label** Claret, CA 11.2 | 43

**Hess "Allomi"** Cabernet Sauvignon, Napa Valley 15.2 | 57

## DESSERTS

#### Macadamia Nut Brownie

flourless brownie, raspberry sauce, vanilla ice cream, sprinkled with macadamia nuts (990 cal) 7.5

#### Key Lime Pie

with roasted pecan crust (1010 cal) 7.1

#### ★ Seasonal Crème Brûlée

with fresh whipped cream (410-960 cal) 7.5

#### Jen's Jamaican Coconut Pie™

creamy coconut custard, Myers's Rum sauce and fresh whipped cream (800 cal) 6.5

★ represents a Bonefish favorite

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

## MARTINIS

#### Bonefish Pomegranate Martini

house-infused with Fris vodka, pomegranate and fresh mango (250 cal) 8.9

#### Contemporary Cosmo

Absolut Lime, cranberry, fresh lime sour, with a hint of St. Germain liqueur for a modern twist on the classic Cosmopolitan (190 cal) 9.4

#### Fresh Raspberry Martini

Reyka small-batch vodka, hand-muddled red raspberries and fresh-squeezed lemon juice (230 cal) 9.9

#### Tropic Heat Martini

Absolut vodka house-infused with pineapples and the fresh flavors of mango and lemon, finished with a thin slice of jalapeño for a slightly spicy finish (190 cal) 9.4

#### Fresh Pineapple Martini

Malibu rum, St. Germain Elderflower liqueur, fresh pineapple, lemon and a house-made vanilla bean simple syrup (190 cal) 9.9

#### Infused Manhattan

Maker's 46 premium Kentucky bourbon, with a house-made infusion of Cinzano Rosso vermouth, fresh rosemary and orange peel (170 cal) 10.9

#### ★ Espresso Martini

house-infused vanilla vodka, Kahlúa, Crème de Cacao and fresh-brewed espresso (170 cal) 9.9

## ROCKS

#### Woodford Reserve Old Fashioned

Woodford Reserve bourbon, muddled orange wedge, Angostura bitters, house-made vanilla bean syrup, garnished with a Bordeaux cherry and orange peel (230 cal) 11.4

#### 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 (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 house-made vanilla bean simple syrup, fresh-squeezed orange and pineapple juice, bitters and fresh pineapple garnish (220 cal) 9.3

#### Modern Mojito

Bacardi Añejo Cuatro premium spiced rum with fresh mint, pure cane syrup and sparkling soda (220 cal) 8.9

#### Signature Red or White Sangria

choice of Blackberry Red or Sparkling Mango White (190/220 cal) 6.5

## 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

### BOTTLES

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 (80 cal) 3.99

**HONEST® ORGANIC ICED TEA** (0 cal) 2.99

**BOTTLED WATERS** Acqua Panna Still 1L | San Pellegrino 1L (0 cal) 5.29

**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) 2.99

**HOT BEVERAGES** Hot Tea (0 cal) 2.99 | Coffee (0 cal) 2.99

Espresso (0 cal) 3.75 | Cappuccino (45 cal) 3.75



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.