STARTERS & SHARING

★ Bang Bang Shrimp® crispy shrimp, tossed in our signature creamy, spicy sauce (790 cal) 10.9
Ahi Tuna Sashimi* premium sushí grade, sesame-seared rare with wasabi and pickled ginger
Potato Sticks (340 cal) 12.9 | 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 (490 cal) 14.7

★ Prince Edward Island Mussels Josephine® tomatoes, red onion, garlic, basil and lemon wine sauce (1180 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 chili 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 (240 cal) 4.9
with an entrée 3.9 | as an entrée (370 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 (930 cal) or chicken. (1000 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 (1180 cal) 17.1

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* (430 cal) 20.7 | sm (330 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 (80 cal)
- Mango Salsa (70 cal)
- Chimichurri Sauce (130 cal)
- Pan Asian Sauce (70 cal)
- Lemon Butter (60 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 (470 cal) 21.9
Dynamite-Style Shrimp wood-grilled shrimp topped with dynamite aioli and Feta cheese crumbles (470 cal) 19.9
★ Pecan Parmesan-Crusted Rainbow Trout artichoke hearts, fresh basí and lemon butter (790 cal) 21.4
★ Cobia Piccata & Shrimp sautéed golden brown, topped with grape tomatoes in a lemon caper butter sauce (570 cal) 27.5
Crab-Crusted Cod garlic and crab crumb dusted, topped with lump crab, white wine lemon butter sauce (450 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
The Angler’s Surf & Turf 6 oz center cut (550 cal) 17.5
★ Surf & Turf 6 oz center cut filet mignon and a Maryland-style crab cake (510 cal) 21.9 | upgrade to filet mignon* (530 cal) add 8
★ Lily’s Chicken* goat cheese, spinach, artichoke hearts and lemon basil sauce (470 cal) 16.2

HAND-HELD & BOWLS

★ Thermidor Gnocchi sweet lobster chunks and tender shrimp sautéed with golden-brown potato gnocchi, mushrooms, peas and fresh tomatoes tossed in lobster-sherry cream sauce (1030 cal) 19.7
Cod Fish & Chips generous portion of crispy Cod, served with tartar, french fries and malt vinegar on the side (630 cal) 15.9
★ Half-Pound Wagyu Beef Burger® toasted bun, fully dressed with sharp Cheddar and special sauce, with french fries (910 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 (1230 cal) 14.5
Bang Bang Shrimp® Tacos three warm tortillas, our signature Bang Bang Shrimp®, greens, tomatoes, sour cream, with french fries (1150 cal) 14.9
★ Spicy Tuna* Bowl premium sushi grade, sesame-seared rare, avocado, sweet chili sauce, jasmine rice, mango salsa (990 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 (220 cal) 4.9
- Potatoes Au Gratin (240 cal) 5.9
- Jasmine Rice (210 cal) 4.9
PREMIUM SIDES with entrée 4 | à la carte 7
- Colelaw (180 cal) 4.9
- Seasonal Vegetables (30-150 cal) 4.9
- Applewood Bacon Mac & Cheese (740 cal) 11.9
- Crispy Brussels Sprouts with Ham (610 cal) 6.9
★ 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.

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* represents a Bonefish favorite.
### 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 (630 cal) Sparkling (660 cal)

#### SPARKLING / BUBBLES / ROSÉ

dry crisp "Brut" or delicate strawbery & pear "Rosé"
- Chandon Brut Sparkling 187ml Split 11
- Chandon Rosé Sparkling 187ml Split 12
- Beinger 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

#### CHARDONNAY
earthy aromas 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.S." 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
- Silver Gate, 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, Mendoza, 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
- Syracmore 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 Cabernet, 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 (660 cal) 7.1
- Seasonal Crème Brûlée  
with fresh whipped cream (410-960 cal) 7.5
- Jen’s Jamaican Coconut Pie™  
creamy coconut custard, Myren’s Rum sauce and fresh whipped cream (800 cal) 6.5

### MARTINIS
- **Bonethief 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. German 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. German Bénédictine, fresh pineapple, lemon and vanilla bean simple syrup (190 cal) 9.9
- **Infused Manhattan**  
  - Maker’s 46 premium Kentucky bourbon, with a house-made infusion of Cirzano Rosso vermouth, fresh rosemary and orange peel (170 cal) 10.9
- **Espresso Martini**  
  - vanilla bean vodka, Kahula, Crème de Cacao and fresh-brewees espresso (170 cal) 9.9

### ROCKS
- **Smoked Old Fashioned**  
  - Woodford Reserve bourbon and a touch of maple with Angostura bitters and Bordeaux cherry smoked with oak and served over a Colossal ice cube (180 cal) 12.9
- **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 Mandarin (150 cal) 8.4
- **Patron’s Perfect Cucumber Margarita**  
  - Patron Silver, fresh lime and English cucumber, topped with a hint of St. German Bénédictine, 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 spiced rum with fresh mint, lime 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

### BEERS
local selections available

- **Bud Light** (130 cal) 4.2  
  - Blue Moon (200 cal) 5.4
- **Sam Adams Seasonal** (170-200 cal) 5.4

### SPIRIT-FREE

#### SPECIALTY
Seasonal Flavored Iced Tea (90 cal)

#### HONEST® ORGANIC ICED TEA
(0 cal)

### BOTTLED WATERS

- Acqua Panna Still 1L  
  - San Pellegrino 1L (0 cal)

### BEVERAGES

- Coke Zero Sugar (0 cal)  
  - Diet Coke (0 cal)
- Sprite (100 cal)  
  - Dr Pepper (90 cal)  
  - Bar’s Roof Beer (100 cal)
- Minute Maid Lemonade (90 cal)  
  - Seagram’s Ginger Ale (90 cal)

### HOT BEVERAGES

- Hot Tea  
  - Coffee (0 cal)
- Espresso (0 cal)  
  - Cappuccino (45 cal)

### THE Nature Conservancy

Bonethief Gril 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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