

BONEFISH GRILL



DESSERTS

★ **Macadamia Nut Brownie**
flourless brownie, raspberry sauce, vanilla ice cream, sprinkled with macadamia nuts
8.3 (1230 cal)

Key Lime Pie
with roasted pecan crust
7.6 (1010 cal)

Crème Brûlée
with berries and fresh whipped cream
8.3 (830 cal)

Doughnuts
three, tossed in cinnamon sugar, served with sea salt caramel or chocolate sauce
6.9 (540-560 cal)

Jen's Jamaican Coconut Pie™
creamy coconut custard, Myers's Rum sauce and fresh whipped cream
7.3 (800 cal)

STARTERS & SHARING

★ **Bang Bang Shrimp®** crispy shrimp, tossed in our signature creamy, spicy sauce **12.1** (790 cal)

Ahi Tuna Sashimi* premium sushi grade, sesame-seared rare with wasabi and pickled ginger
regular **14.1** (300 cal) | large **21.2** (550 cal)

Prince Edward Island Mussels Josephine® tomatoes, red onion, garlic, basil and lemon wine sauce **13.1** (1120 cal)

Saucy Shrimp sautéed shrimp, lime tomato garlic sauce, Kalamata olives, topped with Feta **11.7** (1220 cal)

Edamame steamed and seasoned with green tea sea salt **6.1** (250 cal)

Wagyu Beef & Ginger Potstickers pan-seared with crispy onions and soy sauce **10.2** (650 cal)

NEW! Classic Ceviche a Peruvian-style ceviche, with hand-cut fish, bay scallops and sweet shrimp marinated in citrus, served with seasoned tortilla chips **10.7** (550 cal)

Calamari flash-fried with peppers and sweet, spicy Asian sauce **11.5** (1150 cal)

Maryland Crab Cakes jumbo lump crab cakes with red remoulade sauce **15.3** (490 cal)

Thai Coconut Shrimp six jumbo shrimp with sweet Thai chile sauce **11.7** (620 cal)

SOUPS & GREENS

Corn Chowder & Lump Crab with a hint of bacon cup **5.2** (240 cal) | bowl **6.2** (380 cal) | cup with entrée **4.2**

Tay's Wedge Salad tomatoes, crumbled Blue cheese, crispy onions, bacon and Blue cheese dressing **7.2** | with entrée **6.2** (430 cal)

★ **Bonefish House Salad** hearts of palm, Kalamata olives, tomatoes and citrus herb vinaigrette **5.2** | with entrée **4.2** (220 cal)
add Blue cheese or Feta **1.5** (110 cal) | as entrée with chicken **13.7** (580 cal) | with shrimp **15.7** (450 cal)
with salmon* **16.7** (620 cal)

Classic Caesar Salad with house-made garlic croutons **5.2** | with entrée **4.2** (500 cal)
as entrée with chicken **13.7** (760 cal) | with shrimp **15.7** (640 cal) | with salmon* **16.7** (810 cal)

NEW! Bonefish Cobb Salad romaine and kale, tomato, egg, Blue cheese crumbles, fresh avocado and bacon, tossed in a ranch dressing, with wood-grilled shrimp **16.9** (900 cal) | substitute with wood-grilled chicken **14.9** (1020 cal)
with jumbo lump crab **18.9** (870 cal) | with sea scallops and shrimp **20.3** (1030 cal)

NEW! 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 **17.9** (1110 cal)

GRILLED FISH *We are committed to providing the finest fish as well as unique offerings. For this reason, our menu changes regularly based on availability.*

Our fish is lightly seasoned and wood-grilled

Fresh Catch of the Day MKT (170-630 cal)
Chilean Sea Bass **31.3** (480 cal) | **29.2 sm** (340 cal)
Atlantic Salmon* **22** (550 cal) | **19.8 sm** (430 cal)
Georges Bank Scallops & Shrimp **22** (230 cal)
Ahi Tuna Steak* **21.3** (220 cal)
Rainbow Trout **20.9** (410 cal)
Tilapia **18.7** (240 cal)

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)
Herb Pesto (130 cal)
Pan Asian Sauce (35 cal)
Lemon Butter (140 cal)
Oscar-Style add 4.5 (190 cal)

Our Grilled Fish selections are served with a choice of two signature sides (90-450 cal each)

SEAFOOD SPECIALTIES *with choice of two signature sides (90-450 cal each)*

Crab-Crusted Cod garlic and crab crumb dusted, topped with lump crab, white wine lemon butter sauce **23.7** (600 cal)

Dynamite-Style Shrimp wood-grilled shrimp topped with dynamite aioli and Feta cheese crumbles **21.9** (1000 cal)

Pecan Parmesan Crusted Rainbow Trout artichoke hearts, fresh basil and lemon butter **22.9** (860 cal)

★ **Tilapia Imperial** stuffed with shrimp, scallops, crabmeat, Mozzarella and Parmesan cheeses and lemon caper butter **23.1** (610 cal)

Cold Water Lobster Tails 5-6 oz lobster tail, seasoned and steamed, served with warm drawn butter
Single Tail entrée **18.9** (300 cal) | Twin Tail entrée **31.3** (590 cal)

FROM THE LAND *with choice of two signature sides (90-450 cal each)*

Filet Mignon* 6 oz USDA seasoned and wood-grilled **24.3** (240 cal) | 8 oz **28.1** (310 cal)

Bone-In Ribeye Steak* 18 oz, steakhouse style **30.7** (1150 cal)

★ **Sirloin* & Crab Cake Dinner** 6 oz center cut sirloin and a Maryland-style crab cake **23.3** (510 cal) | upgrade to filet mignon* add **7.5** (530 cal)

The Angler's Sirloin Steak* 6 oz center cut **19.5** (220 cal)

Fontina Pork Chop* boneless pork chop, Fontina cheese, garlic, prosciutto and mushroom Marsala wine sauce **18.7** (820 cal)

Lily's Chicken® goat cheese, spinach, artichoke hearts and lemon basil sauce **17.5** (560 cal)

HAND-HELDS & BOWLS

★ **Cod Fish & Chips** generous portion of crispy Cod, served with tartar, french fries and malt vinegar on the side **17.7** (1030 cal)

Half-Pound Wagyu Beef Burger* toasted bun, fully dressed with sharp Cheddar and special sauce, with choice of fresh greens or french fries **15.7** (1140/1510 cal)
add bacon (60 cal), avocado (35 cal) or mushrooms (25 cal) **.9** each

Blackened Baja Fish Tacos three warm tortillas, blackened Cod, mango salsa, shredded cabbage, lime crema, with choice of fresh greens or french fries **15.5** (860/1230 cal)

Bang Bang Shrimp® Tacos three warm tortillas, our signature Bang Bang Shrimp®, greens, tomatoes, sour cream, with choice of fresh greens or french fries **15.9** (1200/1570 cal)

Spicy Tuna* Bowl premium sushi grade, sesame-seared rare, avocado, sweet chile sauce, jasmine rice, passion fruit salsa **17.1** (920 cal)

Chicken Teriyaki Bowl marinated chicken, fried rice, egg, mango salsa, macadamia nuts, drizzled with Pan Asian sauce **15.7** (1060 cal)

Shrimp Pad Thai rice noodles, green onions, peanuts, egg and traditional Pad Thai sauce **15.9** (970 cal)

SIGNATURE SIDES *à la carte 4*

Garlic Whipped Potatoes (230 cal) | French Fries (450 cal)
Potatoes Au Gratin (260 cal) | Seasonal Vegetable (100 cal)
Jasmine Rice (210 cal) | French Green Beans (90 cal)
Coleslaw (170 cal) | Sautéed Spinach (150 cal)

PREMIUM SIDES

Applewood Bacon Mac & Cheese with entrée **5.9**
à la carte 8.9 (740 cal)
Crab Fried Rice with entrée **5.9** | *à la carte 8.9* (380 cal)
Sweet Potato Mash with entrée **2.9** | *à la carte 5.9* (380 cal)
Steamed Asparagus with entrée **4.9** | *à la carte 7.9* (40 cal)

★ represents a Bonefish favorite
(cal) represents calories

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

*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*

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

WORLD OF WINE DISCOVERIES

discover something new & noteworthy

Nino Franco Rustico Prosecco, Italy 11 | 42
fruity & flowery with a refreshing finish

Acrobat by King Estate Pinot Noir, Willamette Valley, OR 9 | 35
bright red fruit aroma, earthy & fruit flavors with balance

Broquel Malbec, Mendoza, Argentina 9 | 35
black fruit jam & an elegant touch of smoke, vanilla, chocolate

SPARKLING / BUBBLES

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

Chandon Brut Sparkling 187ml Split 10.5

Chandon Rose Sparkling 187ml Split 11

WHITES / PINOT GRIGIO

light, floral aromas with fruity mango & pineapple flavors

Beringer White Zinfandel, CA 5.9 | 23

Jacob's Creek Moscato, Australia 7.1 | 27

Chateau Ste. Michelle Riesling, WA 7.7 | 29

Ecco Domani Pinot Grigio, Italy 7.1 | 27

Masi Masianco Pinot Grigio/Verduzzo, Italy 8.7 | 33

King Estate Pinot Gris, Willamette Valley, OR 10.1 | 39

Santa Margherita Pinot Grigio, Alto Adige, Italy 13.2 | 51

SAUVIGNON BLANC

herbal aromas with grapefruit, stone fruit accents

Merryvale "Starmont", 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 6.2

William Hill, Central Coast 7.4 | 28

J. Lohr "Riverstone", Monterey 9.1 | 35

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

Coppola "Director's Cut", Russian River 11.2 | 43

Chalk Hill, Sonoma Coast 13.2 | 51

Sonoma-Cutrer, Russian River Ranches 15.2 | 59

PINOT NOIR

earthy aromas with bright cherry, dark cherry fruit flavors

Concannon, CA 7.1 | 27

La Crema, Sonoma Coast 13.7 | 53

Meiomi, Santa Barbara-Monterey-Sonoma Coast 12.2 | 47

REDS / BLENDS

full-flavored with hints of blackberry, blueberry & pomegranate

Ménage à Trois Red Blend, CA 8.1 | 31

Conundrum Red Blend, CA 11.7 | 45

Villa Antinori "Super Tuscan" Red, Italy 12.7 | 49

Dona Paula "Los Cardos" Malbec, Argentina 8.1 | 31

The Federalist Zinfandel, Lodi, CA 9.9 | 38

MERLOT / CABERNET

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

Sycamore Lane Merlot or Cabernet Sauvignon, CA 6.2

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

Rodney Strong Merlot, Sonoma County 9.1 | 35

Avalon Cabernet Sauvignon, CA 7.1 | 27

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

Louis Martini Cabernet Sauvignon, CA 10.1 | 39

Francis Coppola Black Label Claret, CA 11.2 | 43

Hess "Allomi" Cabernet Sauvignon, Napa Valley 15.2 | 59

SPECIAL RESERVE SELECTIONS

indulge in grand flavors & majestic mouthfeels of superb selections

Perrier Jouet "Grand Brut" Champagne, France 69

Eroica Riesling, Columbia Valley, WA 46

Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand 59

Cakebread Cellars Chardonnay, Napa Valley 71

Estancia Meritage, Paso Robles 59

Stags' Leap Petite Sirah, Napa Valley 69

Swanson Vineyards Merlot, Oakville, Napa Valley 56

Hall Cabernet Sauvignon, Napa Valley 71

MARTINIS

1.5 oz Distilled Spirits [80 proof gin, rum, vodka, whiskey] 100 cal
Signature drinks or liqueurs with added ingredients may increase caloric content.

★ Wild Orchid Hawaiian Martini

Cruzan Guava rum, pineapple juice, Zico coconut water and the island flavors of desert pear and coconut, finished in true Hawaiian-style with a floating edible orchid 9.6

★ Bonefish Pomegranate Martini

house-infused with Fris vodka, pomegranate and fresh mango 9.3

NEW! Contemporary Cosmo

Absolut Lime, cranberry, fresh lime sour, with a hint of St. Germain liqueur for a modern twist on the classic Cosmopolitan 9.9

Fresh Raspberry Martini

Reyka small-batch vodka, hand-muddled red raspberries and fresh-squeezed lemon juice 9.3

★ 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 9.6

Fresh Pineapple Martini

Malibu rum, St. Germain Elderflower liqueur, fresh pineapple, lemon and a house-made vanilla bean simple syrup 9.6

NEW! Infused Manhattan

Maker's 46 premium Kentucky bourbon, with a house-made infusion of Cinzano Rosso vermouth, fresh rosemary and orange peel 10.5

Espresso Martini

house-infused vanilla vodka, Kahlúa, Crème de Cacao and fresh-brewed espresso 9.6

ROCKS

1.5 oz Distilled Spirits [80 proof gin, rum, vodka, whiskey] 100 cal
Signature drinks or liqueurs with added ingredients may increase caloric content.

NEW! 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 11.1

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

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 9.7

NEW! Maestro Mojito

Bacardi Gran Reserva Maestro premium rum with fresh mint, pure cane syrup and sparkling soda 8.9

Signature Red or White Sangria

choice of Blackberry Red or Sparkling Mango White 6

BEERS

12 oz Bottle: Light (100 cal) Regular (140 cal) Craft (200 cal)

13 oz Draft: Light (110 cal) Regular (150 cal) Craft (210 cal)

DRAFTS

Coors Light 4.2 | Blue Moon 5.6 | Sam Adams Seasonal 5.6

CRAFT / SPECIALTY

Sam Adams Boston Lager (4.8%) 5.7

Brooklyn Lager (5.2%) 5.7

Dogfish Head 60 Minute IPA (6%) 5.9

Sierra Nevada "Torpedo Extra IPA" (7.2%) 5.7

DOMESTIC CLASSICS

Michelob Ultra (4.1%) 4.6

Bud Light (4.2%) 4.2

Coors Light (4.2%) 4.2

Miller Lite (4.2%) 4.2

Budweiser (5%) 4.2

IMPORTS

Guinness 14.9 oz (4.2%) 5.9

Newcastle (4.5%) 5.3

Corona Extra (4.6%) 5.3

Heineken (5%) 5.3

Stella Artois (5%) 5.7

SPIRIT-FREE

SPECIALTY Fresh Blackberry Smash 3.5 (90 cal)

BOTTLED WATERS Fiji 500 ml | San Pellegrino 500 ml 3.2 (0 cal)

HONEST® ORGANIC ICED TEAS

Just Iced Tea (0 cal) | Raspberry Just A Tad Sweet (45 cal)

Classic Green Iced Tea Just A Tad Sweet (45 cal) 2.99

BEVERAGES *Coca-Cola* (100 cal) | Coke Zero Sugar (0 cal) | Diet Coke (0 cal)
Cherry Coke (100 cal) | Sprite (100 cal) | Seagram's Ginger Ale (90 cal) 2.99

HOT BEVERAGES Hot Tea 2.99 (0 cal) | Coffee 2.99 (0 cal)
Espresso 3.75 (0 cal) | Cappuccino 3.75 (50 cal)