



STARTERS & SHARING

Edamame steamed and seasoned with green tea sea salt 7

Wagyu Beef & Ginger Potstickers pan-seared with crispy onions and soy sauce 11.1

Calamari flash-fried with peppers and sweet, spicy Asian sauce 12.4

Thai Coconut Shrimp six jumbos with sweet spicy sauce 12.5

★ **Bang Bang Shrimp**® crispy shrimp, tossed in our signature creamy, spicy sauce 13.2

Saucy Shrimp sautéed shrimp, lime tomato garlic sauce, Kalamata olives, topped with Feta 13.2

Bacon Wrapped Atlantic Sea Scallops with mango salsa 15.9

Ahi Tuna Sashimi* premium sushi grade, sesame-seared rare with wasabi and pickled ginger 15.2 | *large* 21.2

Mussels Josephine® (Penn Cove) tomatoes, red onion, garlic, basil and lemon wine sauce 16.2

Crab Cakes jumbo lump crab cakes with red remoulade sauce 16.6

SOUPS & GREENS

Corn Chowder & Lump Crab with a hint of bacon *cup* 6 | *bowl* 6.9 | *cup with entrée* 4.5

★ **Bonefish House Salad** hearts of palm, Kalamata olives, tomatoes, pepitas, citrus herb vinaigrette 5.5 | *with entrée* 4.5
add *Blue cheese or Feta* 1.5 | *as entrée with chicken* 14.5 | *with shrimp* 16.5 | *with salmon** 17.5

Classic Caesar Salad with house-made garlic croutons 5.5 | *with entrée* 4.5
as entrée with chicken 14.5 | *with shrimp* 16.5 | *with salmon** 17.5

Tay's Wedge Salad tomatoes, crumbled Blue cheese, crispy onions, bacon and Blue cheese dressing 7.5 | *with entrée* 6.5

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 | *substitute with wood-grilled chicken* 14.9
with jumbo lump crab 18.9 | *with sea scallops and shrimp* 20.3

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

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

Chilean Sea Bass MKT

Salmon* 23 | 20.5 *sm*

Georges Bank Scallops & Shrimp 24.7

Ahi Tuna Steak* 24.2

Rainbow Trout 22.7

Tilapia 19.7

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

Lime Tomato Garlic

Mango Salsa

Herb Pesto

Pan Asian Sauce

Lemon Butter

Our Grilled Fish selections are served with a choice of two signature sides

SEAFOOD SPECIALTIES *with choice of two signature sides*

NEW! Crab-Crusted Cod garlic and crab crumb dusted, topped with lump crab, white wine lemon butter sauce 24.7

Dynamite-Style Shrimp wood-grilled shrimp topped with dynamite aioli and Feta cheese crumbles 24.9

Pecan Parmesan Crusted Rainbow Trout artichoke hearts, fresh basil and lemon butter 24.2

Cod Imperial stuffed with shrimp, scallops, crabmeat, Mozzarella and Parmesan cheeses and lemon caper butter 25

Cold Water Lobster Tails 5-6 oz lobster tail, seasoned and steamed, served with warm drawn butter
Single Tail entrée 19.9 | *Twin Tail entrée* 32.3

FROM THE LAND *with choice of two signature sides*

Lily's Chicken® goat cheese, spinach, artichoke hearts and lemon basil sauce 18.5

Chicken Marsala mushrooms and prosciutto, Marsala wine sauce 17.9

The Angler's Sirloin Steak* 6 oz center cut 20.5

Fontina Pork Chop* boneless pork chop, Fontina cheese, garlic, prosciutto and mushroom Marsala wine sauce 21.2

★ **Filet* & Crab Cake Dinner** 8 oz USDA filet and a Maryland-style crab cake 35.5

Filet Mignon* 8 oz USDA seasoned and wood-grilled 30.7

Bone-In Ribeye Steak* 18 oz, steakhouse style 32.3

Enjoy it Surf & Turf style:

add one of the following to your entrée

Wood-Grilled Shrimp Skewer 7.5

Cold Water Lobster Tail 13

HAND-HELDS & BOWLS

Half-Pound Wagyu Beef Burger* toasted bun, fully dressed with sharp Cheddar and special sauce, with choice of fresh greens or french fries 16.5
add bacon, avocado or mushrooms .9 each

Blackened Baja Fish Tacos choice of flour or corn tortilla, blackened Cod, finished with pico de gallo, lime crema, cabbage with choice of fresh greens or french fries 16.5

Bang Bang Shrimp® Tacos choice of flour or corn tortilla, our signature Bang Bang Shrimp®, greens, tomatoes, sour cream, with a choice of fresh greens or french fries 16.7

Pad Thai Asian rice noodles, scallions, peanuts, egg with traditional Pad Thai sauce 16.7
add herb-grilled chicken 6 | *add wood-grilled shrimp* 6 | *add wood-grilled salmon** 7

Spicy Tuna* Bowl premium sushi grade, sesame-seared rare, avocado, sweet chile sauce, jasmine rice, passion fruit salsa 17.7

★ **Cod Fish & Chips** generous portion of crispy Cod, served with tartar, french fries and malt vinegar on the side 18.5 | 16.5 *sm*

SIGNATURE SIDES *à la carte* 4

Garlic Whipped Potatoes

Potatoes Au Gratin

Jasmine Rice

Coleslaw

French Fries

Sweet Potato Mash

Seasonal Vegetable

Green Beans

Sautéed Spinach

Applewood Bacon Mac & Cheese

with entrée 5.9 | *à la carte* 8.9

DESSERTS

Key Lime Pie
with roasted pecan crust 8.1

Jen's Jamaican Coconut Pie™
creamy coconut custard, Myers's Rum sauce and fresh whipped cream 7.5

Crème Brûlée
with berries and fresh whipped cream 8.5

★ **Macadamia Nut Brownie**
flourless brownie, raspberry sauce, vanilla ice cream, sprinkled with macadamia nuts 8.5

★ *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”

Domaine Ste. Michelle “Brut”, WA 8.9 | 33

Taittinger “Brut” La Francaise, France 90

WHITES / PINOT GRIGIO

light, floral aromas with fruity mango & pineapple flavors

Sycamore Lane White Zinfandel 6.7

Chateau Ste. Michelle Riesling, Columbia Valley 8.5 | 30

Chateau Ste. Michelle Pinot Gris, Columbia Valley 7.2 | 25

Maryhill Pinot Gris, Goldendale, WA 8.5 | 30

Thurston Wolfe PGV, Washington State 10.5 | 37

SAUVIGNON BLANC

herbal aromas with grapefruit, stone fruit accents

Chateau Ste. Michelle “Horse Heaven Hills”, Columbia Valley 8.5 | 30

Kim Crawford, Marlborough, New Zealand 9.5 | 33

CHARDONNAY

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

Sycamore Lane, CA 6.7

14 Hands, Columbia Valley 7.7 | 27

Barnard Griffin, Columbia Valley 9 | 32

Canoe Ridge “Expedition”, Walla Walla, WA 11 | 39

Kendall-Jackson “Vintners Reserve”, CA 10.5 | 37

La Crema, Sonoma Coast 11.8 | 41

PINOT NOIR

earthy aromas with bright cherry, dark cherry fruit flavors

Concannon, CA 7.6 | 27

Christopher Michael, Willamette Valley, OR 8.5 | 28

REDS / BLENDS

full-flavored with hints of blackberry, blueberry & pomegranate

Ménage à Trois Red Blend, CA 8.1 | 28

Maryhill Sangiovese, Columbia Valley 15 | 53

M-100 Red by Charlie Hoppes, Columbia Valley 11.7 | 41

Terra Blanca “Killer Red” Syrah 8.9 | 31

D. R. Wolfe’s Family Red, Columbia Valley 10.5 | 37

MERLOT / CABERNET

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

Canyon Road Merlot or Cabernet Sauvignon 6.5

14 Hands Merlot or Cabernet Sauvignon, Columbia Valley 7.7 | 29

Barnard Griffin Merlot, Richland, WA 9.3 | 33

Market Vineyards “Benchmark” Merlot, Richland, WA 20 | 70

Chateau Ste. Michelle Cabernet Sauvignon, Columbia Valley 8.9 | 31

Airfield Estates Cabernet Sauvignon, Prosser, WA 10.5 | 37

McKinley Springs Cabernet Sauvignon, Benton City, WA 17 | 60

SPECIAL RESERVE SELECTIONS

indulge in grand flavors & majestic mouthfeels of superb selections

Eroica Riesling, Columbia Valley, WA 47

Cougar Crest Anniversary Cuvee, Walla Walla, WA 60

Barrage Cellars “Double Barrel” Cabernet Sauvignon, Columbia Valley 75

Le’cole 41 Apogee, Walla Walla, WA 100

Long Shadow “Feather” Cabernet Sauvignon 130

Carriage House Cabernet Sauvignon, 2009 94 Pts. Wine Spectator, DuBrul Vineyard, Yakima Valley 90

All wines designated with Columbia Valley are local Washington wineries.

★ represents a Bonefish favorite

MARTINIS

★ 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 10.4

★ Bonefish Pomegranate Martini

house-infused with Fris vodka, pomegranate and fresh mango 10.5

NEW! Contemporary Cosmo

Absolut Lime, cranberry, fresh lime sour, with a hint of St. Germain liqueur for a modern twist on the classic Cosmopolitan 10.9

Fresh Raspberry Martini

Reyka small-batch vodka, hand-muddled red raspberries and fresh-squeezed lemon juice 10.3

★ 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 10.4

Fresh Pineapple Martini

Malibu rum, St. Germain Elderflower liqueur, fresh pineapple, lemon and a house-made vanilla bean simple syrup 10.4

Lemon Drop Martini

Absolut Citron, fresh lemon with sugar 10.4

NEW! Infused Manhattan

Maker’s 46 premium Kentucky bourbon, with a house-made infusion of Cinzano Rosso vermouth, fresh rosemary and orange peel 11.8

Espresso Martini

house-infused vanilla vodka, Kahlúa, Crème de Cacao and fresh-brewed espresso 10.4

ROCKS

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 11.9

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 9.9

Parker’s Margarita *founder Chris Parker’s favorite*

finished with fresh OJ and Grand Marnier 9.2 | Upgrade to Patrón +3.7

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 10.6

NEW! Maestro Mojito

Bacardi Gran Reserva Maestro premium rum with fresh mint, pure cane syrup and sparkling soda 10.3

Signature Red or White Sangria

choice of Blackberry Red or Sparkling Mango White 6.8

BEERS

DRAFTS

Bud Light 5.1 | Pyramid Angler Ale 6.2

2 Seasonal Rotating Taps 6.5

CRAFT / SPECIALTY

Blue Moon Belgian White (5.4%) 6.5

Angry Orchard Crisp Apple Hard Cider (5%) gluten-free 5.5

Sierra Nevada Pale Ale (5.6%) 6

DOMESTIC CLASSICS

Michelob Ultra (4.1%) 4.9

Miller Lite (4.2%) 4.9

Budweiser (5%) 4.9

IMPORTS

Guinness 14.9 oz (4.2%) 6.5

Newcastle (4.5%) 5.7

Corona Extra (4.6%) 5.7

Heineken (5%) 5.7

SPIRIT-FREE

SPECIALTY Fresh Blackberry Smash 3.5

BOTTLED WATERS Fiji 500 ml | San Pellegrino 500 ml 3.2

HONEST® ORGANIC ICED TEAS

Just Iced Tea 3.25

BEVERAGES *Coca-Cola* | Coke Zero Sugar | Diet Coke
Cherry Coke | Sprite | Seagram’s Ginger Ale 3.25

HOT BEVERAGES Hot Tea 3.25 | Coffee 3.25

Espresso 3.75 | Cappuccino 3.75