



STARTERS & SHARING

- Edamame** steamed and seasoned with green tea sea salt **7** (250 cal)
- Wagyu Beef & Ginger Potstickers** pan-seared with crispy onions and soy sauce **11.1** (650 cal)
- Calamari** flash-fried with peppers and sweet, spicy Asian sauce **12.4** (1160 cal)
- Thai Coconut Shrimp** six jumbos with sweet spicy sauce **12.5** (620 cal)
- ★ **Bang Bang Shrimp**® crispy shrimp, tossed in our signature creamy, spicy sauce **13.2** (790 cal)

- Saucy Shrimp** sautéed shrimp, lime tomato garlic sauce, Kalamata olives, topped with Feta **13.2** (1220 cal)
- Bacon Wrapped Atlantic Sea Scallops** with mango salsa **15.9** (370 cal)
- Ahi Tuna Sashimi*** premium sushi grade, sesame-seared rare with wasabi and pickled ginger **15.2** (330 cal) large **21.2** (610 cal)
- Mussels Josephine**® (Penn Cove) tomatoes, red onion, garlic, basil and lemon wine sauce **16.2** (1120 cal)
- Crab Cakes** jumbo lump crab cakes with red remoulade sauce **16.6** (490 cal)

SOUPS & GREENS

- Corn Chowder & Lump Crab** with a hint of bacon *cup* **6** (240 cal) | *bowl* **6.9** (380 cal) | *cup with entrée* **4.5**
- ★ **Bonefish House Salad** hearts of palm, Kalamata olives, tomatoes, pepitas, citrus herb vinaigrette **5.5** | *with entrée* **4.5** (220 cal) *add Blue cheese or Feta* **1.5** (110 cal) | *as entrée with chicken* **14.5** (580 cal) | *with shrimp* **16.5** (480 cal) *with salmon** **17.5** (620 cal)
- Classic Caesar Salad** with house-made garlic croutons **5.5** | *with entrée* **4.5** (500 cal) *as entrée with chicken* **14.5** (760 cal) | *with shrimp* **16.5** (660 cal) | *with salmon** **17.5** (810 cal)
- Tay's Wedge Salad** tomatoes, crumbled Blue cheese, crispy onions, bacon and Blue cheese dressing **7.5** | *with entrée* **6.5** (430 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** (920 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** (1020 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
- Chilean Sea Bass** MKT (480 cal)
- Salmon*** **23** (380 cal) | **20.5 sm** (300 cal)
- Georges Bank Scallops & Shrimp** **24.7** (250 cal)
- Ahi Tuna Steak*** **24.2** (220 cal)
- Rainbow Trout** **22.7** (410 cal)
- Tilapia** **19.7** (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)

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** (600 cal)
- Dynamite-Style Shrimp** wood-grilled shrimp topped with dynamite aioli and Feta cheese crumbles **24.9** (570 cal)
- Pecan Parmesan Crusted Rainbow Trout** artichoke hearts, fresh basil and lemon butter **24.2** (860 cal)
- Cod Imperial** stuffed with shrimp, scallops, crabmeat, Mozzarella and Parmesan cheeses and lemon caper butter **25** (540 cal)
- Cold Water Lobster Tails** 5-6 oz lobster tail, seasoned and steamed, served with warm drawn butter
Single Tail entrée **19.9** (300 cal) | *Twin Tail entrée* **32.3** (590 cal)

FROM THE LAND *with choice of two signature sides*

- Lily's Chicken**® goat cheese, spinach, artichoke hearts and lemon basil sauce **18.5** (560 cal)
- Chicken Marsala** mushrooms and prosciutto, Marsala wine sauce **17.9** (580 cal)
- The Angler's Sirloin Steak*** 6 oz center cut **20.5** (220 cal)
- Fontina Pork Chop*** boneless pork chop, Fontina cheese, garlic, prosciutto and mushroom Marsala wine sauce **21.2** (820 cal)
- ★ **Sirloin* & Crab Cake Dinner** 6 oz center cut sirloin and a Maryland-style crab cake **24.3** (510 cal) | *upgrade to filet mignon** **add 7.5** (530 cal)
- Filet Mignon*** 6 oz USDA seasoned and wood-grilled **24.9** (240 cal) | 8 oz **30.7** (310 cal)
- Bone-In Ribeye Steak*** 18 oz steakhouse style **32.3** (1150 cal)

Enjoy it Surf & Turf style:

- add one of the following to your entrée*
- Wood-Grilled Shrimp Skewer **7.5** (150 cal)
- Cold Water Lobster Tail **13** (300 cal)

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** (1140/1510 cal) *add bacon (60 cal), avocado (35 cal) or mushrooms (25 cal)* **.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** (740-1230 cal)
- Bang Bang Shrimp**® Tacos choice of a flour or corn tortilla, our signature Bang Bang Shrimp®, greens, tomatoes, sour cream, with a choice of fresh greens or french fries **16.7** (1110-1570 cal)
- Pad Thai** Asian rice noodles, scallions, peanuts, egg with traditional Pad Thai sauce **16.7** (830 cal) *add herb-grilled chicken* **6** (1120 cal) | *add wood-grilled shrimp* **6** (970 cal) | *add wood-grilled salmon** **7** (1170 cal)
- Spicy Tuna* Bowl** premium sushi grade, sesame-seared rare, avocado, sweet chile sauce, jasmine rice, passion fruit salsa **17.7** (960 cal)
- ★ **Cod Fish & Chips** generous portion of crispy Cod, served with tartar, french fries and malt vinegar on the side **18.5** (1030 cal) **16.5 sm** (1010 cal)

SIGNATURE SIDES *à la carte 4*

- | | | |
|-----------------------------------|------------------------------|--|
| Garlic Whipped Potatoes (230 cal) | French Fries (450 cal) | Sautéed Spinach (150 cal) |
| Potatoes Au Gratin (260 cal) | Sweet Potato Mash (380 cal) | Applewood Bacon Mac & Cheese |
| Jasmine Rice (210 cal) | Seasonal Vegetable (100 cal) | <i>with entrée</i> 5.9 |
| Coleslaw (170 cal) | Green Beans (90 cal) | <i>à la carte</i> 8.9 (740 cal) |

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

DESSERTS

- Key Lime Pie** with roasted pecan crust **8.1** (1010 cal)
- Jen's Jamaican Coconut Pie**™ creamy coconut custard, Myers's Rum sauce and fresh whipped cream **7.5** (800 cal)
- Crème Brûlée** with berries and fresh whipped cream **8.5** (910 cal)
- ★ **Macadamia Nut Brownie** flourless brownie, raspberry sauce, vanilla ice cream, sprinkled with macadamia nuts **8.5** (1230 cal)

★ 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 (650 cal) Sparkling (600 cal)

SPARKLING / BUBBLES / ROSÉ

crisp dry "Brut"

Domaine Ste. Michelle "Brut", WA 8.9 | 33

Taiffinger "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

L'Ecole N° 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 Bonfish favorite 2,000 calories a day is used for general nutrition advice, but calorie needs vary.

MARTINIS

★ Bonfish Pomegranate Martini

house-infused with Fris vodka, pomegranate and fresh mango 10.5 (250 cal)

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 (190 cal)

Fresh Raspberry Martini

Reyka small-batch vodka, hand-muddled red raspberries and fresh-squeezed lemon juice 10.3 (230 cal)

★ 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 (160 cal)

Fresh Pineapple Martini

Malibu rum, St. Germain Elderflower liqueur, fresh pineapple, lemon and a house-made vanilla bean simple syrup 10.4 (190 cal)

Lemon Drop Martini

Absolut Citron, fresh lemon with sugar 10.4 (270 cal)

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 (170 cal)

Espresso Martini

house-infused vanilla vodka, Kahlúa, Crème de Cacao and fresh-brewed espresso 10.4 (170 cal)

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 (230 cal)

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 (240 cal)

Parker's Margarita *founder Chris Parker's favorite*

finished with fresh OJ and Grand Marnier 9.2 (150 cal)
Upgrade to Patrón +3.7 (150 cal)

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 (150 cal)

NEW! Maestro Mojito

Bacardi Gran Reserva Maestro premium rum with fresh mint, pure cane syrup and sparkling soda 10.3 (220 cal)

Signature Red or White Sangria

choice of Blackberry Red or Sparkling Mango White 6.8 (190/220 cal)

BEERS

DRAFTS

Bud Light 5.1 (110 cal) | Pyramid Angler Ale 6.2 (150 cal)

Pyramid Hefeweizen 6.2 (150 cal)

Local Rotating IPA 6.5 (110-210 cal)

2 Seasonal Rotating Taps 6.5 (110-210 cal)

CRAFT / SPECIALTY

Iron Horse Irish Death 22 oz (7.8%) 12 (210 cal)

Blue Moon Belgian White (5.4%) 6.5 (170 cal)

Sam Adams Boston Lager (4.8%) 6.2 (170 cal)

Angry Orchard Crisp Apple Hard Cider (5%) gluten-free 5.5 (200 cal)

Sierra Nevada Pale Ale (5.6%) 6 (140 cal)

DOMESTIC CLASSICS

Michelob Ultra (4.1%) 4.9 (100 cal)

Coors Light (4.2%) 4.9 (100 cal)

Miller Lite (4.2%) 4.9 (100 cal)

Budweiser (5%) 4.9 (140 cal)

Pabst Blue Ribbon 16 oz (5%) 4.5 (190 cal)

IMPORTS

Guinness 14.9 oz (4.2%) 6.5 (120 cal)

Newcastle (4.5%) 5.7 (150 cal)

Corona Extra (4.6%) 5.7 (150 cal)

Stella Artois (5%) 6 (150 cal)

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 3.25 (0 cal)

BEVERAGES *Coca-Cola* (100 cal) | Coke Zero Sugar (0 cal) | Diet Coke (0 cal)
Sprite (100 cal) | Seagram's Ginger Ale (90 cal) 3.25

HOT BEVERAGES Hot Tea 3.25 (0 cal) | Coffee 3.25 (0 cal)
Espresso 3.75 (0 cal) | Cappuccino 3.75 (45 cal)