



STARTERS & SHARING

- ★ **Bang Bang Shrimp**® crispy shrimp, tossed in our signature creamy, spicy sauce 9.9
- Ceviche** chilled bay scallops, marinated shrimp, fish, fresh pineapple, coconut, cilantro and guacamole with seasoned crisps for dipping 8.5
- Ahi Tuna Sashimi*** premium sushi grade, sesame-seared rare with wasabi and pickled ginger
regular 11.7 | large 17.9
- Mussels Josephine**® (PEI) tomatoes, red onion, garlic, basil and lemon wine sauce 10.5
- Wagyu Beef & Ginger Potstickers** pan-seared with crispy onions and soy sauce 8.5

- Saucy Shrimp** sautéed shrimp, lime tomato garlic sauce, Kalamata olives, topped with Feta 9.9
- Calamari** flash-fried with peppers and sweet spicy Asian sauce 9.7
- Maryland Crab Cakes** jumbo lump crab cakes with red remoulade sauce 12.3
- Thai Coconut Shrimp** six jumbo shrimp with sweet Thai chile sauce 9.9
- Edamame** steamed and seasoned with green tea sea salt 4.9

SOUPS & GREENS

- Corn Chowder & Lump Crab** with a hint of bacon cup 4.7 | bowl 5.7 | cup with entrée 3.7
- Tay's Wedge Salad** tomatoes, crumbled Blue cheese, scallions, crispy onions, bacon and Blue cheese dressing 6.7 | with entrée 5.7
- ★ **Bonefish House Salad** hearts of palm, Kalamata olives, tomatoes and citrus herb vinaigrette 4.7 | with entrée 3.7
add Blue cheese or Feta 1.5 | as an entrée with chicken 11.5 | with shrimp 13.5 | with salmon* 13.5
- Classic Caesar Salad** with house-made garlic croutons 4.7 | with entrée 3.7
as an entrée with chicken 11.9 | with shrimp 13.9 | with salmon* 13.9
- Florida Cobb Salad** wood-grilled chicken, avocado, mango, tomatoes, Blue cheese and citrus herb vinaigrette 11.9
- Cilantro Lime Shrimp Salad** roasted corn, black beans, Feta, grape tomatoes, red onion and cilantro lime vinaigrette 13.9

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** 28.8 | 25.9 sm
- Atlantic Salmon*** 19.1 | 17.1 sm
- Sea Scallops & Shrimp** 18.7
- Ahi Tuna Steak*** 18.1
- Rainbow Trout** 17.1
- Tilapia** 15.5

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
- Oscar-Style** lump crab, asparagus, lemon butter add 4

Our Grilled Fish selections are served with choice of two fresh sides

SEAFOOD SPECIALTIES [with choice of two fresh sides, unless otherwise indicated]

- NEW! Crab-Crusted Alaskan Cod** garlic and crab crumb dusted, topped with lump crab, white wine lemon butter sauce 19.9
- NEW! Lobster Stuffed Shrimp** six jumbo shrimp stuffed with lobster, red peppers, lemon butter, served on a bed of creamed spinach 19.9
- Pecan Parmesan Crusted Rainbow Trout** artichoke hearts, fresh basil and lemon butter 18.9
- ★ **Tilapia Imperial** stuffed with shrimp, scallops, crabmeat and lemon caper butter 19.3
- Cold Water Lobster Tails** 5-6 oz lobster tail, seasoned and steamed, served with warm drawn butter
Single Tail entrée 15.9 | Twin Tail entrée 27.9

FROM THE LAND [with choice of two fresh sides]

- Filet Mignon*** 6 oz USDA seasoned and wood-grilled 20.9 | 8 oz 23.9
- NEW! Bone-In Ribeye Steak*** 18 oz, steakhouse style 26.9
- ★ **Sirloin* & Crab Cake Dinner** 6 oz center cut sirloin and a Maryland-style crab cake 19.9 | upgrade to filet mignon* add 7
- The Angler's Sirloin Steak*** 6 oz center cut 15.7
- Fontina Pork Chop*** boneless pork chop, Fontina cheese, garlic, prosciutto and mushroom Marsala wine sauce 16.4
- Lily's Chicken**® goat cheese, spinach, artichoke hearts and lemon basil sauce 14.9

Enjoy it Surf & Turf style:

- add one of the following to your entrée
- Oscar-Style 4
- Wood-Grilled Shrimp Skewer 7
- Cold Water Lobster Tail 12

HAND-HELDS & BOWLS [hand-helds are served with choice of fresh greens or french fries]

- ★ **Alaskan Cod Fish & Chips** generous portion, served traditional tempura-style with tartar, french fries and malt vinegar on the side 14.9
- Half-Pound Wagyu Beef Burger*** toasted brioche bun, fully dressed with sharp Cheddar and special sauce 13.5
add bacon, avocado or mushrooms .9 each
- Blackened Baja Fish Tacos** Alaskan Cod with three warm tortillas, mango salsa, lime crema and shredded lettuce 13.3
- Bang Bang Shrimp**® Tacos three warm tortillas, our signature Bang Bang Shrimp®, lettuce, tomatoes and sour cream 13.3
- Spicy Tuna*** Bowl premium sushi grade, sesame-seared rare, avocado, sweet chile sauce, jasmine rice and passion fruit salsa 14.3
- Chicken Teriyaki Bowl** marinated chicken, fried rice, mango salsa, macadamia nuts, lightly drizzled with Pan Asian sauce 12.9
- Shrimp Pad Thai** rice noodles, green onions, peanuts, egg and traditional Pad Thai sauce 13.3

FRESH SIDES [à la carte 3]

- Garlic Whipped Potatoes
- Potatoes Au Gratin
- Jasmine Rice
- French Fries
- Steamed Broccoli
- French Green Beans
- Sautéed Spinach

DELUXE SIDES

- White Truffle Mac & Cheese with entrée 4.5 | à la carte 7.5
- Crab Fried Rice with entrée 4.5 | à la carte 7.5
- Sweet Potato Mash with entrée 1.5 | à la carte 4.5
- Steamed Asparagus with entrée 3.5 | à la carte 6.5

★ 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.

DESSERTS

- ★ **Macadamia Nut Brownie** flourless brownie, raspberry sauce, vanilla ice cream, sprinkled with macadamia nuts 6.9
- Key Lime Pie** with roasted pecan crust 6.5
- Crème Brûlée** with berries and fresh whipped cream 6.9
- Doughnuts** three, tossed in cinnamon sugar, served with sea salt caramel or chocolate sauce 5
- Jen's Jamaican Coconut Pie**™ creamy coconut custard, Myers's Rum sauce and fresh whipped cream 5.9

WORLD OF WINE DISCOVERIES

discover something new & noteworthy

Robert Mondavi Fume Blanc, Napa Valley, CA 9 | 35
Chateau Ste. Michelle "Mimi" Chardonnay, WA 9 | 35
Acrobat by King Estate Pinot Noir, Willamette Valley, OR 9 | 35
Broquel Malbec, Mendoza, Argentina 9 | 35

SPARKLING / BUBBLES

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

Chandon Brut Sparkling 187ml Split 11
Chandon Rose Sparkling 187ml Split 12

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 5.7
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 12 | 45
Villa Antinori "Super Tuscan" Red, Italy 12.7 | 49
Dona Paula "Los Cardos" Malbec, Argentina 8.1 | 31
The Federalist Zinfandel, Lodi, CA 9.5 | 36

MERLOT / CABERNET

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

Sycamore Lane Merlot or Cabernet Sauvignon, CA 5.7
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 8.4 | 32
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

NEW! Pomegranate & Sage Martini

Reyka small-batch vodka, a hint of sage, 100% pomegranate juice and fresh lemon juice, finished with a fresh sage leaf 8.1

★ 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 8.7

★ Bonfish Pomegranate Martini

Fris vodka, fresh mango and pomegranate 8.1

Fresh Raspberry Martini

Reyka small-batch vodka, hand-muddled red raspberries and fresh-squeezed lemon juice 8.4

★ Ocean Trust Tropic Heat Martini

Absolut vodka, hand-muddled pineapple and mango, lemon juice and a thin slice of jalapeño 8.7
 your purchase helps us support the Ocean Trust Foundation

Fresh Pineapple Martini

Malibu rum, St. Germain Elderflower liqueur, fresh pineapple, lemon and a house-made vanilla bean simple syrup 8.7

Cosmopolitan

it's a traditional Cosmo, served the Bonfish way 8.7

Ultimate Dirty Martini

Ketel One Citroen vodka with freshly muddled queen stuffed olives. Served ice cold in a frozen martini glass. The best damn dirty martini ever! 9.1

Espresso Martini

Vanilla vodka, Kahlúa, Crème de Cacao and fresh-brewed espresso 8.4

ROCKS

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 7.5 Upgrade to Patrón +2.5

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 8.9

Modern Mojito *a favorite of Ernest Hemingway with a modern twist*

Pyrat amber rum, house-made fresh mint simple syrup, a hint of orange and Grand Marnier 8.5

Signature Red or White Sangria

choice of Blackberry Red or Sparkling Mango White 5.5

BEERS

DRAFTS

Bud Light 3.7 | Blue Moon 5 | Sam Adams Seasonal 5

CRAFT / SPECIALTY

Sam Adams Boston Lager (4.8%) 5.2
 Fat Tire Amber Ale (5.3%) 5.2
 Sierra Nevada "Torpedo Extra IPA" (7.2%) 5.2

DOMESTIC CLASSICS

Michelob Ultra (4.1%) 4.2
 Bud Light (4.2%) 3.9
 Coors Light (4.2%) 3.9
 Miller Lite (4.2%) 3.9
 Budweiser (5%) 3.9

IMPORTS

Guinness 14.9 oz (4.2%) 5.6
 Newcastle (4.5%) 4.9
 Corona Extra (4.6%) 4.9
 Heineken (5%) 4.9
 Stella Artois (5%) 5.2

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

Raspberry *Just A Tad Sweet* | Classic Green *Just A Tad Sweet* 2.99

Coca-Cola BEVERAGES Coke | Coke Zero | Diet Coke | Cherry Coke
 Sprite | Seagram's Ginger Ale 2.99

HOT BEVERAGES Hot Tea 2.99 | Coffee 2.99

Espresso 3.75 | Cappuccino 3.75