BONEFISH GRILL®

STARTERS & SHARING

★ **Bang Bang Shrimp®** crispy shrimp, tossed in our signature creamy, spicy sauce *(790 cal)* 10.9

Ahi Tuna Sashimi* premium sushi grade, sesame-seared rare with wasabi and pickled ginger
regular (340 cal) 12.9 | *large (640 cal)* 19.9

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)* 12.5

Wagyu Beef & Ginger Potstickers pan-seared with crispy onions and soy sauce *(650 cal)* 9.5

Calamari flash-fried with peppers and sweet, spicy Asian sauce *(1160 cal)* 11.5

Thai Coconut Shrimp six jumbo shrimp with sweet Thai chile sauce *(620 cal)* 11.9

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)* 8.7

Classic Caesar Salad with house-made garlic croutons *(500 cal)* 4.9
with an entrée 3.9 | *as an entrée (510 cal)* 8.7

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)* 16.4

Add one of the following toppings to your salad for 6
Wood-Grilled Chicken (230 cal)
Wood-Grilled Shrimp (160 cal)
Wood-Grilled Salmon (330 cal)*

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)* 17.5

GRILLED FISH *Our fish is lightly seasoned and wood-grilled. Served with choice of two signature sides*

Chilean Sea Bass *(480 cal)* 33.4 | *sm (340 cal)* 28.9

Caribbean Cobia *(490 cal)* 26.9 | *sm (410 cal)* 23.9

Atlantic Salmon* *(430 cal)* 20.9 | *sm (330 cal)* 18.7

Georges Bank Scallops & Shrimp *(250 cal)* 20.9

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 basil 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)* 27.9

Crab-Crusted Cod garlic and crab crumb dusted, topped with lump crab, white wine lemon butter sauce *(450 cal)* 22.9

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)* 26.9

Bone-In Ribeye Steak* 18 oz steakhouse style *(1150 cal)* 29.9

The Angler's Sirloin Steak* 6 oz center cut *(220 cal)* 17.5

Sirloin* & Crab Cake Dinner 6 oz center cut sirloin 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)* 16.7

Enjoy it Surf & Turf style by adding one of the following to your entrée:
Wood-Grilled Shrimp Skewer (160 cal) 6
Cold Water Lobster Tail (300 cal) 14

HAND-HELDS & 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)* 19.9

Cod Fish & Chips generous portion of crispy Cod, served with tartar, french fries and malt vinegar on the side *(1030 cal)* 15.9

Half-Pound Wagyu Beef Burger* toasted bun, fully dressed with sharp Cheddar and special sauce, with french fries
(1510 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)* 14.9

Bang Bang Shrimp® Tacos three warm tortillas, our signature Bang Bang Shrimp®, greens, tomatoes, sour cream, with french fries *(1570 cal)* 14.9

Spicy Tuna* Bowl premium sushi grade, sesame-seared rare, avocado, sweet chile 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)*
Potatoes Au Gratin *(260 cal)*
Jasmine Rice *(210 cal)*
Coleslaw *(180 cal)*
Seasonal Vegetables *(30-150 cal)*

PREMIUM SIDES

with entrée 4 | à la carte 7

Applewood Bacon Mac & Cheese *(740 cal)*
Steamed Asparagus *(50 cal)*
Crispy Brussels Sprouts with Ham *(610 cal)*

**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.

★ *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" or delicate strawberry & pear "Rosé"

Chandon Brut Sparkling 187ml Split 13
Chandon Rosé Sparkling 187ml Split 14
Beringer White Zinfandel, CA 7.9 | 29
Saved Magic Maker Rosé, CA 9.9 | 38
Perrier Jouet "Grand Brut" Champagne, France 71

WHITES / PINOT GRIGIO

light, floral aromas with fruity mango & pineapple flavors

Copperidge White Zinfandel, CA 6.2
Jacob's Creek Moscato, Australia 7.7 | 29
Washington Hills Late Harvest Riesling, WA 8.7 | 33
Avia Pinot Grigio 6.9 | 26
Ecco Domani Pinot Grigio, Italy 8.9 | 34
Santa Margherita Pinot Grigio, Alto Adige, Italy 13.2 | 51

SAUVIGNON BLANC

herbal aromas with grapefruit, stone fruit accents

Seaglass Santa Barbara 8.7 | 33
Starborough, Marlborough, New Zealand 12.7 | 49

CHARDONNAY

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

Copperidge, CA 6.2
Penfold's "Rawson's Retreat", Australia 7.1 | 27
William Hill, Central Coast 8.4 | 32
Hess, Monterey 9.9 | 38
Kendall-Jackson "V.R.", CA 12.4 | 48
Markham, Napa Valley 14.7 | 57
Cakebread Cellars, Napa Valley 66

PINOT NOIR

earthy aromas with bright cherry, dark cherry fruit flavors

Silver Gate, CA 8.9 | 34
Mark West, CA 9.9 | 38
La Crema, Sonoma Coast 14.7 | 57

REDS / BLENDS

full-flavored with hints of blackberry, blueberry & pomegranate

Apothic Red Blend, CA 9.2 | 35
Dona Paula "Los Cardos" Malbec, Argentina 8.9 | 34
Trapiche Oak Cask Malbec, Argentina 9.9 | 38
Newton Red Label Claret, Napa Valley 9.9 | 38
Cline Cashmere Red Blend, CA 12.7 | 49
The Federalist Zinfandel, Lodi, CA 9.9 | 38

MERLOT / CABERNET

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

Copperidge Merlot or Cabernet Sauvignon, CA 6.2
Blackstone Merlot, CA 8.4 | 32
Robert Mondavi "Private Select" Cabernet Sauvignon, CA 9.4 | 36
14 Hands Cabernet Sauvignon, Columbia Valley, WA 10.7 | 41
Charles & Charles Cabernet Blend, Columbia Valley, WA 9.7 | 37
Louis Martini Cabernet Sauvignon, CA 13.2 | 51
J. Lohr Seven Oaks Cabernet Sauvignon, Paso Robles 13.7 | 53
Franciscan Cabernet Sauvignon, Napa Valley 66

DESSERTS

Macadamia Nut Brownie
flourless brownie, raspberry sauce, vanilla ice cream, sprinkled with macadamia nuts *(990 cal)* 7.9

Key Lime Pie
with roasted pecan crust *(860 cal)* 7.5

★ **Seasonal Crème Brûlée**
with fresh whipped cream *(410-960 cal)* 7.9

Jen's Jamaican Coconut Pie™
creamy coconut custard, Myers's Rum sauce and fresh whipped cream *(800 cal)* 6.9

★ *represents a Bonefish favorite*

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

MARTINIS

Bonefish 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. Germain 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. Germain Elderflower liqueur, 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 Cinzano Rosso vermouth, fresh rosemary and orange peel *(170 cal)* 10.9

★ **Espresso Martini**
vanilla bean vodka, Kahlúa, Crème de Cacao and fresh-brewed 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 Marnier *(150 cal)* 8.4
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 *(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, pure cane syrup 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*

DRAFTS

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

BOTTLES

Michelob Ultra *(90 cal)* 4.6
Bud Light *(110 cal)* 4.2
Coors Light *(100 cal)* 4.2
Miller Lite *(100 cal)* 4.2
Budweiser *(140 cal)* 4.2
Corona Extra *(150 cal)* 5
Heineken *(140 cal)* 5
Stella Artois *(150 cal)* 5.4
Sam Adams Boston Lager *(170 cal)* 5.4
Newcastle *(150 cal)* 5
Guinness 14.9 oz *(120 cal)* 5.7

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 Coca-Cola *(100 cal)* | Coke Zero Sugar *(0 cal)* | Diet Coke *(0 cal)*
Sprite *(100 cal)* | Dr Pepper *(90 cal)* | Barq's Root Beer *(100 cal)*
Minute Maid Lemonade *(90 cal)* | Seagram's Ginger Ale *(90 cal)*

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

The Nature Conservancy

Bonefish Grill 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.