BONEFISH GRILL®

STARTERS & SHARING

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

Ahi Tuna Sashimi* premium sushi grade, sesame-seared rare with wasabi and pickled ginger
regular **12.7** *(330 cal)* | *large* **19.4** *(610 cal)*

Prince Edward Island Mussels Josephine® tomatoes, red onion, garlic, basil and lemon wine sauce **11.9** *(1120 cal)*

Saucy Shrimp sautéed shrimp, lime tomato garlic sauce, Kalamata olives, topped with Feta **10.9** *(1220 cal)*

Edamame steamed and seasoned with green tea sea salt **5.3** *(250 cal)*

Wagyu Beef & Ginger Potstickers pan-seared with crispy onions and soy sauce **9.4** *(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 **10.5** *(550 cal)*

Calamari flash-fried with peppers and sweet, spicy Asian sauce **11.1** *(1160 cal)*

Maryland Crab Cakes jumbo lump crab cakes with red remoulade sauce **13.7** *(490 cal)*

Thai Coconut Shrimp six jumbo shrimp with sweet Thai chile sauce **10.9** *(620 cal)*

SOUPS & GREENS

Corn Chowder & Lump Crab with a hint of bacon *cup* **4.9** *(240 cal)* | *bowl* **5.9** *(380 cal)* | *cup with entrée* **3.9**

Tay's Wedge Salad tomatoes, crumbled Blue cheese, crispy onions, bacon and Blue cheese dressing **6.9** | *with entrée* **5.9** *(430 cal)*

★ **Bonefish House Salad** hearts of palm, Kalamata olives, tomatoes and citrus herb vinaigrette **4.9** | *with entrée* **3.9** *(220 cal)*
add Blue cheese or Feta **1.5** *(110 cal)* | *as entrée with chicken* **12.5** *(580 cal)* | *with shrimp* **14.5** *(480 cal)*
*with salmon** **14.5** *(620 cal)*

Classic Caesar Salad with house-made garlic croutons **4.9** | *with entrée* **3.9** *(500 cal)*
as entrée with chicken **12.3** *(760 cal)* | *with shrimp* **14.3** *(660 cal)* | *with salmon** **14.3** *(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 **16.1** *(920 cal)* | *substitute with wood-grilled chicken* **14.1** *(1020 cal)*
with jumbo lump crab **18.1** *(870 cal)* | *with sea scallops and shrimp* **19.3** *(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 **17.1** *(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 31.9 *(480 cal)* | **28.2** *sm (340 cal)*
Atlantic Salmon* 20.7 *(380 cal)* | **18.5** *sm (300 cal)*
Georges Bank Scallops & Shrimp 20.7 *(250 cal)*
Ahi Tuna Steak* 19.9 *(220 cal)*
Rainbow Trout 19.1 *(410 cal)*
Tilapia 16.9 *(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 *(190 cal)*

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

SEAFOOD SPECIALTIES *with choice of two signature sides*

Crab-Crusted Cod garlic and crab crumb dusted, topped with lump crab, white wine lemon butter sauce **21.9** *(600 cal)*

Dynamite-Style Shrimp wood-grilled shrimp topped with dynamite aioli and Feta cheese crumbles **19.9** *(570 cal)*

Pecan Parmesan Crusted Rainbow Trout artichoke hearts, fresh basil and lemon butter **21.4** *(860 cal)*

★ **Tilapia Imperial** stuffed with shrimp, scallops, crabmeat, Mozzarella and Parmesan cheeses and lemon caper butter **20.9** *(610 cal)*

Cold Water Lobster Tails 5-6 oz lobster tail, seasoned and steamed, served with warm drawn butter
Single Tail entrée **17.9** *(300 cal)* | *Twin Tail entrée* **29.9** *(590 cal)*

FROM THE LAND *with choice of two signature sides*

Filet Mignon* 6 oz USDA seasoned and wood-grilled **22.9** *(240 cal)* | *8 oz* **26.5** *(310 cal)*

Bone-In Ribeye Steak* 18 oz steakhouse style **28.8** *(1150 cal)*

★ **Sirloin* & Crab Cake Dinner** 6 oz center cut sirloin and a Maryland-style crab cake **21.9** *(510 cal)* | *upgrade to filet mignon** ***add* 7** *(530 cal)*

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

Fontina Pork Chop* boneless pork chop, Fontina cheese, garlic, prosciutto and mushroom Marsala wine sauce **17.9** *(820 cal)*

Lily's Chicken® goat cheese, spinach, artichoke hearts and lemon basil sauce **16.2** *(560 cal)*

Enjoy it Surf & Turf style:
add one of the following to your entrée
Oscar-Style **4** *(190 cal)*
Wood-Grilled Shrimp Skewer **7** *(150 cal)*
Cold Water Lobster Tail **14** *(300 cal)*

HAND-HELDS & BOWLS

★ **Cod Fish & Chips** generous portion of crispy Cod, served with tartar, french fries and malt vinegar on the side **15.9** *(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 **14.9** *(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 **14.5** *(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 **14.9** *(1200/1570 cal)*

Spicy Tuna* Bowl premium sushi grade, sesame-seared rare, avocado, sweet chile sauce, jasmine rice, passion fruit salsa **16.4** *(960 cal)*

Chicken Teriyaki Bowl marinated chicken, fried rice, egg, mango salsa, macadamia nuts, drizzled with Pan Asian sauce **15.4** *(1060 cal)*

Shrimp Pad Thai rice noodles, green onions, peanuts, egg and traditional Pad Thai sauce **15.4** *(970 cal)*

SIGNATURE SIDES *à la carte 3*

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

PREMIUM SIDES

Applewood Bacon Mac & Cheese *with entrée* **4.5**
à la carte **7.5** *(740 cal)*
Crab Fried Rice *with entrée* **4.5** | *à la carte* **7.5** *(380 cal)*
Sweet Potato Mash *with entrée* **1.5** | *à la carte* **4.5** *(380 cal)*
Steamed Asparagus *with entrée* **3.5** | *à la carte* **6.5** *(40 cal)*

DESSERTS

★ **Macadamia Nut Brownie**
flourless brownie, raspberry sauce, vanilla ice cream, sprinkled with macadamia nuts
7.9 *(1230 cal)*

Key Lime Pie
with roasted pecan crust
7.5 *(1010 cal)*

Crème Brûlée
with berries and fresh whipped cream
7.9 *(910 cal)*

Doughnuts
three, tossed in cinnamon sugar, served with sea salt caramel or chocolate sauce
5.9 *(540-560 cal)*

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

★ *represents a Bonefish favorite*

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.*

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 **10.5** | **40**
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 / ROSÉ

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

Chandon Brut Sparkling 187ml Split **11**

Chandon Rose Sparkling 187ml Split **12**

Saved Magic Maker Rosé, CA **9.1** | **35**

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**

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 **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 **8.4** | **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**

MARTINIS

★ **Bonefish Pomegranate Martini**
house-infused with Fris vodka, pomegranate and fresh mango **8.7** *(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 **9.4** *(190 cal)*

Fresh Raspberry Martini
Reyka small-batch vodka, hand-muddled red raspberries and fresh-squeezed lemon juice **9.1** *(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 **9.4** *(160 cal)*

Fresh Pineapple Martini
Malibu rum, St. Germain Elderflower liqueur, fresh pineapple, lemon and a house-made vanilla bean simple syrup **9.4** *(190 cal)*

NEW! Infused Manhattan
Maker's 46 premium Kentucky bourbon, with a house-made infusion of Cinzano Rosso vermouth, fresh rosemary and orange peel **9.9** *(170 cal)*

Espresso Martini
house-infused vanilla vodka, Kahlúa, Crème de Cacao and fresh-brewed espresso **9.1** *(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 **10.9** *(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 **7.9** *(240 cal)*

Parker's Margarita *founder Chris Parker's favorite*
finished with fresh OJ and Grand Marnier **7.9** *(150 cal)*
Upgrade to Patrón **+3** *(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 **9.5** *(150 cal)*

NEW! Maestro Mojito
Bacardi Gran Reserva Maestro premium rum with fresh mint, pure cane syrup and sparkling soda **8.9** *(220 cal)*

Signature Red or White Sangria
choice of Blackberry Red or Sparkling Mango White **6** *(190/220 cal)*

BEERS

DRAFTS

Bud Light **3.9** *(110 cal)* | Blue Moon **5.2** *(180 cal)*
Sam Adams Seasonal **5.2** *(170-200 cal)*

CRAFT / SPECIALTY

Sam Adams Boston Lager (4.8%) **5.3** *(170 cal)*
Sierra Nevada "Torpedo Extra IPA" (7.2%) **5.3** *(200 cal)*

DOMESTIC CLASSICS

Michelob Ultra (4.1%) **4.3** *(100 cal)*
Bud Light (4.2%) **3.9** *(110 cal)*
Coors Light (4.2%) **3.9** *(100 cal)*
Miller Lite (4.2%) **3.9** *(100 cal)*
Budweiser (5%) **3.9** *(140 cal)*

IMPORTS

Guinness 14.9 oz (4.2%) **5.6** *(120 cal)*
Newcastle (4.5%) **5** *(150 cal)*
Corona Extra (4.6%) **5** *(150 cal)*
Heineken (5%) **5** *(140 cal)*
Stella Artois (5%) **5.3** *(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 *(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)*
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** *(45 cal)*

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