



STARTERS & SHARING

★ **Bang Bang Shrimp®** crispy shrimp, tossed in our signature creamy, spicy sauce (790 cal) 13.2

Ahi Tuna Sashimi* premium sushi grade, sesame-seared rare with wasabi and pickled ginger
regular (340 cal) 15.2 | large (640 cal) 21.2

Imperial Dip delicious blend of tender shrimp, bay scallops, lump crab, Mozzarella and Parmesan cheeses, served with seasoned house-made tortilla chips (1130 cal) 11.9

Crab Cakes jumbo lump crab cakes with red rémoulade sauce (500 cal) 16.6

Mussels Josephine® (Penn Cove) tomatoes, red onion, garlic, basil and lemon wine sauce (1110 cal) 16.2

Wagyu Beef & Ginger Potstickers pan-seared with crispy onions and soy sauce (650 cal) 11.1

Calamari flash-fried with peppers and sweet, spicy Asian sauce (1160 cal) 12.4

Thai Coconut Shrimp six jumbo shrimp with sweet Thai chile sauce (620 cal) 12.5

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) 6 | bowl (380 cal) 6.9

★ **Bonefish House Salad** hearts of palm, Kalamata olives, tomatoes and citrus herb vinaigrette (220 cal) 5.5
with an entrée 4.5 | as an entrée (320 cal) 11.7

Classic Caesar Salad with house-made garlic croutons (500 cal) 5.5
with an entrée 4.5 | as an entrée (510 cal) 11.7

Bonefish Cobb Salad romaine and kale, tomato, egg, Blue cheese crumbles, fresh avocado and bacon, tossed in a ranch dressing with wood-grilled shrimp (920 cal) or chicken (1020 cal) 17.1

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 (1080 cal) 18.1

Add one of the following toppings to your salad for 6

Wood-Grilled Chicken (250 cal)
Wood-Grilled Shrimp (150 cal)
Wood-Grilled Salmon* (260 cal)

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

Chilean Sea Bass (480 cal) MKT

Salmon* (450 cal) 23 | sm (300 cal) 20.5

Georges Bank Scallops & Shrimp (250 cal) 24.7

Ahi Tuna Steak* (220 cal) 24.2

Rainbow Trout (410 cal) 22.7

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)

Chimichurri Sauce (130 cal)

Pan Asian Sauce (35 cal)

Lemon Butter (140 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*

Wild Arctic Cod choice of crab-crusting (600 cal) or Imperial style (540 cal) 25.1

Dynamite-Style Shrimp wood-grilled shrimp topped with dynamite aioli and Feta cheese crumbles (570 cal) 24.9

Pecan Parmesan Crusted Rainbow Trout artichoke hearts, fresh basil and lemon butter (860 cal) 24.2

Cold Water Lobster Tails 5-6 oz lobster tail, seasoned and steamed, served with warm drawn butter
Single Tail entrée (300 cal) 19.9 | Twin Tail entrée (590 cal) 32.3

FROM THE LAND *with choice of two signature sides*

Filet Mignon* 6 oz USDA seasoned and wood-grilled (240 cal) 24.9 | 8 oz (310 cal) 30.7

Bone-In Ribeye Steak* 18 oz steakhouse style (1150 cal) 32.3

The Angler's Sirloin Steak* 6 oz center cut (220 cal) 20.5

Lily's Chicken® goat cheese, spinach, artichoke hearts and lemon basil sauce (560 cal) 18.5

Enjoy it Surf & Turf style by adding one of the following to your entrée:

Crab Cake (190 cal) 5

Wood-Grilled Shrimp Skewer (150 cal) 6

Cold Water Lobster Tail (300 cal) 13

HAND-HELDS & BOWLS

Cod Fish & Chips generous portion of crispy Cod, served with tartar, french fries and malt vinegar on the side (1030 cal) 18.5
sm (1010 cal) 16.5

Half-Pound Wagyu Beef Burger* toasted bun, fully dressed with sharp Cheddar and special sauce, with french fries (1510 cal) 16.5 | add bacon (60 cal) or avocado (35 cal) .9 each

Blackened Baja Fish Tacos choice of flour or corn tortilla, blackened Cod, finished with pico de gallo, lime crema, cabbage, with french fries (1240/1150 cal) 16.5

Bang Bang Shrimp® Tacos choice of a flour or corn tortilla, our signature Bang Bang Shrimp®, greens, tomatoes, sour cream, with french fries (1570/1490 cal) 16.7

★ **Spicy Tuna* Bowl** premium sushi grade, sesame-seared rare, avocado, sweet chile sauce, jasmine rice, mango salsa (960 cal) 17.7

Pad Thai rice noodles, green onions, peanuts, egg with traditional Pad Thai sauce (830 cal) 16.7
add herb-grilled chicken (1120 cal), add wood-grilled shrimp (970 cal), or add wood-grilled salmon* (1130 cal) for 6

SIGNATURE SIDES

à la carte 4

Garlic Whipped Potatoes (230 cal) Coleslaw (180 cal)

Potatoes Au Gratin (260 cal) Seasonal Vegetable (100 cal)

Jasmine Rice (210 cal)

PREMIUM SIDES

with entrée 5.5 | à la carte 8.5

Applewood Bacon Mac & Cheese (740 cal)

Steamed Asparagus (50 cal)

Crispy Brussel Sprouts with Ham (560 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.

WINES *by category, from lighter & milder, to more intense & full-bodied*

6 oz: White, Red or Sparkling Split (150 cal)
Bottle: White or Red (650 cal) Sparkling (600 cal)

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 6.9

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 6.9

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 6.9

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

Barnard Griffin Merlot, Richland, WA 9.3 | 33

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

Airfield Estates Cabernet Sauvignon, Prosser, WA 10.5 | 37

*For that special occasion,
please ask for the Proprietor Reserve Wine List*

DESSERTS

Macadamia Nut Brownie

flourless brownie, raspberry sauce, vanilla ice cream, sprinkled with macadamia nuts (990 cal) 8.5

Key Lime Pie

with roasted pecan crust (1010 cal) 8.1

★ Seasonal Crème Brûlée

with fresh whipped cream (410-960 cal) 8.5

Jen's Jamaican Coconut Pie™

creamy coconut custard, Myers's Rum sauce and fresh whipped cream (800 cal) 7.5

MARTINIS

★ **Fresh Watermelon Martini** our summertime favorite
hand-muddled watermelon, house-infused English cucumber vodka, fresh sour, garnished with frozen watermelon cubes (190 cal) 10.4

Bonefish Pomegranate Martini

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

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) 10.9

Fresh Raspberry Martini

Reyka small-batch vodka, hand-muddled red raspberries and fresh-squeezed lemon juice (230 cal) 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 (190 cal) 10.4

Fresh Pineapple Martini

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

Infused Manhattan

Maker's 46 premium Kentucky bourbon, with a house-made infusion of Cinzano Rosso vermouth, fresh rosemary and orange peel (170 cal) 11.8

Espresso Martini

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

ROCKS

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 (230 cal) 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 (240 cal) 9.9

★ **Parker's Margarita** founder Chris Parker's favorite
finished with fresh OJ and Grand Marnier (150 cal) 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 (150 cal) 10.6

★ Coral Reef Punch

Bacardi Maestro rum, Malibu rum, tropical flavors of passion fruit and house-made vanilla bean simple syrup, fresh-squeezed orange and pineapple juice, bitters and fresh pineapple garnish (220 cal) 9.9

Maestro Mojito

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

Signature Red or White Sangria

choice of Blackberry Red or Sparkling Mango White (190/220 cal) 7

BEERS *local selections available*

DRAFTS

Bud Light (130 cal) 5.1

Pyramid Seasonal (110-210 cal) 5.5

BOTTLES

Michelob Ultra (90 cal) 4.9

Bud Light (110 cal) 4.8

Coors Light (100 cal) 4.9

Miller Lite (100 cal) 4.9

Budweiser (140 cal) 4.9

Corona Extra (150 cal) 5.7

Stella Artois (150 cal) 5.7

Sam Adams Boston Lager (170 cal) 5.7

Guinness 14.9 oz (120 cal) 6.5

SPIRIT-FREE

SPECIALTY Seasonal Flavored Iced Tea (80 cal) 4.25

HONEST® ORGANIC ICED TEA (0 cal) 3.25

BOTTLED WATERS Acqua Panna Still 1L | San Pellegrino 1L (0 cal) 5.29

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) 2.99

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



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.