BONEFISH GRILL®

SIGNATURE STARTERS

Bang Bang Shrimp® crispy, tossed in a creamy, spicy sauce 10.5

★ **Cold Snap Fresh Ceviche***
served in a frozen glass made entirely of ice
chilled bay scallops, shrimp, fresh fish, vegetables, avocado, cucumber, jalapeño, citrus, cilantro + warm tortilla chips 7.9

Ahi Tuna Sashimi* premium sushi grade, sesame-seared rare with wasabi + pickled ginger regular 11.3 | large 17.9

Mussels Josephine® (PEI) tomatoes, red onion, garlic, basil + lemon wine sauce 11.3

SOUPS

Corn Chowder + Lump Crab with a hint of bacon
cup 6.6 | bowl 7.4 *(cup of Chowder with entrée 3.4)*

★ **Authentic Lobster Bisque** with a hint of sherry
cup 8.6 *(cup of Bisque with entrée 5.4)*

STARTERS + SHARING

Wagyu Beef + Ginger Potstickers pan-seared with crispy onions, Thai peppers + soy sauce 8.9

★ **Steamed Edamame** seasoned with green tea sea salt 4.9

Singapore Calamari flash-fried with peppers + sweet spicy Asian sauce 10.3

★ **Filet Satay*** USDA "center cut" filet mignon marinated in a soy seasoning, served with spicy mustard 9.3

Thai Coconut Shrimp 6 jumbos + sweet spicy sauce 9.9

Maryland Crab Cakes jumbo lump crab cakes + red remoulade sauce 13.1

★ **Roasted Mushroom Flatbread** caramelized garlic, mozzarella cheese, finished with truffle essence 9.5

GREENS *[Bonefish House Salad or Classic Caesar Salad with entrée 3.3]*

Tay's Wedge Salad tomatoes, Danish Blue crumbles, chives, crispy onions + Blue cheese dressing 6.7 *(with entrée 4.7)*

Bonefish House Salad hearts of palm, Kalamata olives, tomatoes, citrus herb vinaigrette chicken 12.1 | shrimp 13.1 | salmon* 14.1
add Danish Blue or Feta 1.5

Classic Caesar Salad house-made garlic croutons chicken 12.3 | shrimp 13.3 | salmon* 14.3

Florida Cobb Salad grilled chicken, avocado, mango, tomatoes, Danish Blue, citrus herb vinaigrette 12.7

Cilantro Lime Shrimp Salad roasted corn, black beans, Feta, grape tomatoes, red onion, tortilla strips + cilantro lime vinaigrette 13.3

HAND HELDS *[burgers + tacos served with fresh greens or house-made chips]*

Half-Pound American Kobe Beef Burger*
toasted brioche bun, fully dressed with sharp cheddar + special sauce 13.5
add bacon, avocado or mushrooms .9 each

★ **Blackened Baja Street Tacos** three fish tacos in a crispy wonton shell, finished with fresh romaine, mango salsa, lime crema + fresh herb pesto 13.3

Lobster Grilled Cheese cheddar, smoked mozzarella, North Atlantic lobster chunks, with fresh greens + lobster bisque 14.7

Fish + Chips tempura-style with tartar, french fries 11.9

★ **Bang Bang Shrimp® Crispy Tacos** served street taco-style in three crispy wonton shells with fresh tomato, shredded lettuce + sour cream 12.9

BOWLS

Spicy Tuna* premium sushi grade, sesame-seared rare, avocado, sweet chile sauce, jasmine rice + passion fruit salsa 13.5

★ **Teriyaki** tender-marinated chicken served on a bed of fried rice, topped with fresh mango salsa, chopped peanuts + drizzled lightly with peanut sauce 12.7

Shrimp Pad Thai rice noodles, green onions, peanuts, egg + traditional Pad Thai sauce 13.3

★ **Basil Fettuccine** rustic ribbons of pasta infused with hints of basil, tossed with a pesto white wine cream sauce, red bell peppers, zucchini, yellow squash + light Parmesan 9.9
add herb-grilled chicken 4
add wood-grilled salmon* 6

WOOD-GRILLED FISH *[with a fresh seasonal vegetable + choice of one fresh side]*

★ **Wild Mahi Mahi** 18
Chilean Sea Bass 29.9 / 26.8 sm
Atlantic Salmon* 18.8 / 16.3 sm
Sea Scallops + Shrimp 17.9
Ahi Tuna Steak* 17.9
Rainbow Trout 17.9
Tilapia 16.3
Cold Water Lobster Tails steamed + served with butter for dipping 29.7

Enjoy your fish with a fresh-grilled lemon or choose from one of our Signature Sauces:
Lime Tomato Garlic
Mango Salsa
Herb Pesto
Pan Asian Sauce
Lemon Butter
★ Oscar-Style (add 4)

WOOD-GRILLED STEAKS + CHOPS *[with a fresh seasonal vegetable + choice of one fresh side]*

Filet Mignon* USDA "center cut"
6 oz 20.7 / 8 oz 23.9

Rib-Eye Steak* 13 oz USDA rib-eye 25.9

Sirloin* + Crab Cake Dinner 6 oz "center cut" sirloin, Maryland style crab cake 20.9
upgrade to filet mignon* add 6

The Angler's Steak* 6 oz USDA sirloin 16.9

Fontina Chop* boneless pork chop, fontina cheese, garlic, prosciutto, mushroom marsala wine sauce 16.5

Steaks served with your choice of:
Béarnaise
White Truffle Butter
Creamy Mushroom + Bacon Sauce
★ Oscar-Style (add 4)

SAUTÉED + BAKED *[with a fresh seasonal vegetable + choice of one fresh side]*

Lily's Chicken® goat cheese, spinach, artichoke hearts + lemon basil sauce 15.3

Pecan Parmesan Crusted Rainbow Trout artichoke hearts, fresh basil + lemon butter 18.9

Tilapia Imperial stuffed with shrimp, scallops, crabmeat + lemon caper butter 19.3

FRESH SIDES

Garlic Whipped Potatoes
Potatoes Au Gratin
Steamed Broccoli
Jasmine Rice

DELUXE SIDES

★ White Truffle Mac + Cheese (with entrée 4)
Crab Fried Rice (with entrée 4)
★ Wood-Grilled Broccolini® (with entrée 3)
Steamed Asparagus (with entrée 3)

DESSERTS

Macadamia Nut Brownie
flourless brownie, raspberry sauce, vanilla ice cream, sprinkled with macadamia nuts 6.9

Key Lime Pie
roasted pecan crust 6.9

Crème Brûlée
berries + whipped cream 7.3

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.

★ Raise the Bar Seasonal items

WINES ~ *listed by category, from lighter + milder, to more intense + full-bodied* ~

SPARKLING / BUBBLES
Crisp dry "Brut" or delicate strawberry and pear "Rose"

Chandon "Brut" Sparkling *187ml* Split 10
Chandon "Rose" Sparkling *187ml* Split 11

WHITES / PINOT GRIGIO
Light, floral aromas with fruity mango & pineapple flavors

Beringer White Zinfandel, CA 5.7 / 21
Jacob's Creek Moscato, Australia 6.7 / 25
Chateau Ste. Michelle Riesling, WA 7 / 26
Sokol Blosser "Evolution" White Blend, OR 9.9 / 38
Ecco Domani Pinot Grigio, Italy 6.7 / 25
Masi Masianco Pinot Grigio/Verduzzo, Italy 8.2 / 31
King Estate "Signature Collection" Pinot Grigio, OR 9.7 / 37
Santa Margherita, Pinot Grigio, Alto Adige, Italy 12.5 / 48

SAUVIGNON BLANC
Herbal aromas with grapefruit, stone fruit accents

Merryvale "Starmont", Napa Valley 8.9 / 34
"Attitude" by Pascal Jolivet, France 9.9 / 38
Kim Crawford, Marlborough, New Zealand 12 / 46

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

La Terre, CA 5.5
William Hill, Central Coast 6.9 / 26
J. Lohr "Riverstone", Monterey 8.5 / 32
Kendall Jackson "V.R.", CA 9.5 / 36
Coppola "Director's Cut", Russian River 10.5 / 40
Chalk Hill, Sonoma Coast 12.5 / 48
Sonoma-Cutrer, Russian River Ranches 14.5 / 56

PINOT NOIR
Earthy aromas with bright cherry, dark cherry fruit flavors

Concannon, CA 6.7 / 25
10 Span, Santa Barbara County *100% Pinot Noir* 8.5 / 32
La Crema, Sonoma Coast 12.9 / 50
"Lyric" by Etude, Santa Barbara 10.5 / 40
Meiomi, Santa Barbara-Monterey-Sonoma Coast 11.5 / 44

REDS / BLENDS
Full-flavored with hints of blackberry, blueberry and pomegranate

Ménage à Trois Red Blend, CA 7.9 / 30
Conundrum Red Blend, CA 9.9 / 38
Villa Antinori "Super Tuscan" Red, Italy 11.5 / 44
Dona Paula "Los Cardos" Malbec, Argentina 7.7 / 29
Broquel Malbec, Mendoza, Argentina 8.9 / 34

MERLOT / CABERNET
Full-flavored with heavy backbone, black currant + deep cherry flavor

Sycamore Lane Merlot or Cabernet Sauvignon, CA 5.5
Columbia Crest "Grand Estates" Merlot, WA 7.9 / 30
Rodney Strong Merlot, Sonoma County 8.9 / 34
Avalon Cabernet Sauvignon, CA 6.7 / 25
Charles & Charles Cabernet Blend, Columbia Valley, WA *90 Points* 8.2 / 31
Louis Martini Cabernet Sauvignon, Sonoma Coast 9.7 / 37
Francis Coppola Black Label Claret, CA 10.5 / 40
Hess "Allomi" Cabernet Sauvignon, Napa Valley 14.5 / 56

SPECIAL RESERVE SELECTIONS
Indulge in grand flavors and majestic mouthfeels of superb selections

Perrier Jouet "Grand Brut" Champagne, France 68
Eroica Riesling, Columbia Valley, WA 42
Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand 55
Cakebread Cellars Chardonnay, Napa Valley 68
Estancia Meritage, Paso Robles 55
Stags' Leap Petite Syrah, Napa Valley 67
Swanson Vineyards Merlot, Oakville, Napa Valley 48
Hall Cabernet Sauvignon, Napa Valley 68
Caymus "40th Anniversary" Cabernet Sauvignon, Napa Valley 89

SPIRIT-FREE

SPECIALTY 3.5
Fresh Blackberry Smash House-Made Lemonade

BOTTLED WATERS 2.9
Fiji (500 ml) San Pellegrino (500 ml)

vitaminwater FLAVORS 2.85
XXX *(Acai, Blueberry + Pomegranate)* Zero Squeezed Lemonade

HONEST® ORGANIC ICED TEAS 2.85
Just Iced Tea Raspberry Iced Tea *Just A Tad Sweet*
Classic Green Iced Tea *Just A Tad Sweet*

Coca-Cola BEVERAGES 2.85
Coke Coke Zero Diet Coke
Cherry Coke Sprite Seagram's Ginger Ale

HOT BEVERAGES
Numi Organic Hot Tea 2.85 Rainforest Alliance Bold Coffee 2.85
Espresso 3.75 Cappuccino 3.75

MARTINIS

★ **Winter White Cosmopolitan**
Our best-selling guest favorite of the year!
Reyka vodka, Cointreau, St. Germain Elderflower liqueur, white cranberry juice + fresh lime juice 7.9

Bonefish Pomegranate Martini
A house-made infusion with Fris vodka, pomegranate, fresh mango 7.9

Fresh Raspberry Martini
Reyka small-batch vodka, freshly muddled red raspberries + fresh squeezed lemon juice. NEW RECIPE for our classic favorite 7.9

Ocean Trust Tropic Heat Martini
Absolut vodka house-infused with pineapples, freshly muddled mango, lemon juice + a thin slice of jalapeño 7.9
$1 is donated to Ocean Trust for each one sold. Oceantrust.org

Fresh Pineapple Martini
Malibu rum, St. Germain Elderflower liqueur, fresh pineapple, lemon + a homemade vanilla bean simple syrup 7.9

Cosmopolitan
Yep, it's the traditional Cosmo. But we make it better! 7.9

Ultimate Infused Dirty Martini
Ketel 1 Citron vodka infused with olives for 3 full days. Served ice cold in a frozen martini glass. Finished with the perfect garnish. The best damn dirty martini ever! 8.5

Lemon Drop Martini
Absolut Citron, fresh lemon + sugar 7.9

Espresso Martini
Svedka Vanilla vodka, Kahlúa, Crème de Cacao, fresh brewed espresso 7.9

ROCKS

★ **Cold Snap Cocktail ~ Blackberry Frost**
served in a frozen glass made entirely of ice
A frosty treat of Reyka vodka, Solerno blood orange liqueur, muddled blackberries + fresh lemon juice 8.5

Parker's Margarita
Founder-Chris Parker's Favorite
Finished with fresh OJ + Grand Marnier 6.9
Upgrade to Patrón +2.6

Patrón's Perfect Cucumber Margarita
Patrón Silver, fresh lime + English cucumber. Topped with a hint of St. Germain Elderflower liqueur + rimmed with salt + pepper for a perfect finish. 8.9

Modern Mojito
A classic favorite of Ernest Hemingway with a modern twist. Pyrat amber rum, homemade fresh mint simple syrup, a hint of orange + Grand Marnier 8.2

Signature Red or White Sangria
Choice of Blackberry Red or Sparkling Mango White 5.5

BEERS

DRAFTS
Coors Light 4
Blue Moon 5.4
Sam Adams Seasonal 5.4

CRAFT / SPECIALTY
Sam Adams Boston Lager (4.8%) 5.4
Brooklyn Lager (5.2%) 5.4
Omission Pale Ale (5.8%) *gluten-free* 5.4
Dogfish Head 60 Minute IPA (6%) 5.6
Sierra Nevada "Torpedo Extra IPA" (7.2%) 5.4

DOMESTIC CLASSICS
Michelob Ultra (4.1%) 4.3
Bud Light (4.2%) 3.9
Coors Light (4.2%) 3.9
Miller Lite (4.2%) 3.9
Budweiser (5%) 3.9
O'Doul's *non-alcoholic* 4.3

IMPORTS
Guinness 14.9 oz (4.2%) 5.6
Newcastle (4.5%) 5
Corona Extra (4.6%) 5
Heineken (5.4%) 5
Stella Artois (5.5%) 5.4

★ Raise the Bar Seasonal items