



SIGNATURE STARTERS

- ★ **Bang Bang Shrimp*** crispy, tossed in a creamy, spicy sauce 1000 calories 11.5
- ★ **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 580 calories 9.3
- Ahi Tuna Sashimi*** premium sushi grade, sesame-seared rare with wasabi + pickled ginger regular 340 calories 12.5 | large 640 calories 19.5
- Mussels Josephine*** (PEI) tomatoes, red onion, garlic, basil + lemon wine sauce 1700 calories 12.5

SOUPS

- Corn Chowder + Lump Crab** with a hint of bacon cup 260 calories 7 | bowl 410 calories 7.8 (cup of Chowder with entrée 3.6)
- ★ **Authentic Lobster Bisque** with a hint of sherry cup 310 calories 9 (cup of Bisque with entrée 5.6)

GREENS Bonefish House Salad [300 calories] or Classic Caesar Salad [440 calories] with entrée 3.5

- Tay’s Wedge Salad** tomatoes, Danish Blue crumbles, chives, crispy onions + Blue cheese dressing 460 calories 7.1 (with entrée 5.1)
- Bonefish House Salad** hearts of palm, Kalamata olives, tomatoes, citrus herb vinaigrette chicken 550 calories 13.3 | shrimp 540 calories 14.3 | salmon* 720 calories 16.3 add Danish Blue 100 calories or Feta 70 calories 1.5
- Classic Caesar Salad** house-made garlic croutons chicken 680 calories 13.5 | shrimp 670 calories 14.5 | salmon* 860 calories 16.5
- Florida Cobb Salad** grilled chicken, avocado, mango, tomatoes, Danish Blue, citrus herb vinaigrette 670 calories 13.5
- Cilantro Lime Shrimp Salad** roasted corn, black beans, Feta, grape tomatoes, red onion, tortilla strips + cilantro lime vinaigrette 680 calories 14.5

HAND HELDS burgers + tacos served with fresh greens [80 calories] or house-made chips [520 calories]

- Half-Pound American Kobe Beef Burger*** toasted brioche bun, fully dressed with sharp cheddar + special sauce 1100 calories 13.9 add bacon 80 calories, avocado 40 calories or mushrooms 60 calories .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 430 calories 14.3
- Lobster Grilled Cheese** cheddar, smoked mozzarella, North Atlantic lobster chunks, with fresh greens + lobster bisque 1170 calories 15.7
- Fish + Chips** tempura-style with tartar, french fries 830 calories 13.5
- ★ **Bang Bang Shrimp* Crispy Tacos** served street taco-style in three crispy wonton shells with fresh tomato, shredded lettuce + sour cream 670 calories 14.3

WOOD-GRILLED FISH with a fresh seasonal vegetable [60 calories] + choice of one fresh side [40-670 calories]

- ★ **Wild Mahi Mahi** 250 calories 19.8
- Chilean Sea Bass** 480 calories 29.9 / 340 calories 27.4 sm
- Atlantic Salmon*** 530 calories 20.3 / 410 calories 17.8 sm
- Sea Scallops + Shrimp** 190 calories 19.3
- Ahi Tuna Steak*** 320 calories 19.3
- Rainbow Trout** 430 calories 19.5
- Tilapia** 330 calories 17.7
- Cold Water Lobster Tails** steamed + served with butter for dipping 760 calories 29.9

STARTERS + SHARING

- Wagyu Beef + Ginger Potstickers** pan-seared with crispy onions, Thai peppers + soy sauce 610 calories 9.5
- ★ **Steamed Edamame** seasoned with green tea sea salt 320 calories 5.9
- Singapore Calamari** flash-fried with peppers + sweet spicy Asian sauce 1320 calories 10.7
- ★ **Filet Satay*** USDA “center cut” filet mignon marinated in a soy seasoning, served with spicy mustard 160 calories 9.9
- Thai Coconut Shrimp** 6 jumbos + sweet spicy sauce 740 calories 10.9
- Maryland Crab Cakes** jumbo lump crab cakes + red remoulade sauce 500 calories 14.5
- ★ **Roasted Mushroom Flatbread** caramelized garlic, mozzarella cheese, finished with truffle essence 410 calories 10.5

BOWLS

- Spicy Tuna*** premium sushi grade, sesame-seared rare, avocado, sweet chile sauce, jasmine rice + passion fruit salsa 1020 calories 14.3
- ★ **Teriyaki** tender-marinated chicken served on a bed of fried rice, topped with fresh mango salsa, chopped peanuts + drizzled lightly with peanut sauce 850 calories 13.7
- Shrimp Pad Thai** rice noodles, green onions, peanuts, egg + traditional Pad Thai sauce 1220 calories 13.9
- ★ **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 1020 calories 9.9 add herb-grilled chicken 240 calories 4 add wood-grilled salmon* 380 calories 7

Enjoy your fish with a fresh-grilled lemon or choose from one of our Signature Sauces:

- Lime Tomato Garlic 140 calories
- Mango Salsa 70 calories
- Herb Pesto 130 calories
- Pan Asian Sauce 40 calories
- Lemon Butter 130 calories

- ★ **Oscar-Style** 270 calories (add 4.5)

WOOD-GRILLED STEAKS + CHOPS

with a fresh seasonal vegetable [60 calories] + choice of one fresh side [40-670 calories]

- Filet Mignon*** USDA “center cut” 6 oz 270 calories 22.5 / 8 oz 360 calories 25.9
- Rib-Eye Steak*** 13 oz USDA rib-eye 970 calories 27.9
- Sirloin* + Crab Cake Dinner** 6 oz “center cut” sirloin, Maryland style crab cake 530 calories 22.5 upgrade to filet mignon* 580 calories add 6.5
- The Angler’s Steak*** 6 oz USDA sirloin 230 calories 18.3
- Fontina Chop*** boneless pork chop, fontina cheese, garlic, prosciutto, mushroom marsala wine sauce 750 calories 16.9

Steaks served with your choice of:

- Béarnaise 150 calories
- White Truffle Butter 170 calories
- Creamy Mushroom + Bacon Sauce 360 calories

- ★ **Oscar-Style** 270 calories (add 4.5)

SAUTÉED + BAKED

with a fresh seasonal vegetable [60 calories] + choice of one fresh side [40-670 calories]

- Lily’s Chicken*** goat cheese, spinach, artichoke hearts + lemon basil sauce 590 calories 16.5
- Pecan Parmesan Crusted Rainbow Trout** artichoke hearts, fresh basil + lemon butter 840 calories 20.7
- Tilapia Imperial** stuffed with shrimp, scallops, crabmeat + lemon caper butter 690 calories 20.9

FRESH SIDES

- Garlic Whipped Potatoes 230 calories
- Potatoes Au Gratin 260 calories
- Steamed Broccoli 170 calories
- Jasmine Rice 260 calories

DELUXE SIDES

- ★ **White Truffle Mac + Cheese** 670 calories (with entrée 5)
- Crab Fried Rice** 470 calories (with entrée 5)
- ★ **Wood-Grilled Broccolini*** 210 calories (with entrée 4)
- Steamed Asparagus** 40 calories (with entrée 4)

If you have a food allergy, please speak to the owner, manager, chef or your server.

All calories are rounded to the nearest 10. The nutrition analysis is comprised of data from an independent testing facility commissioned by Bonefish Grill, nutrient data from Bonefish Grill suppliers and the United States Department of Agriculture nutrient database analysis using nutritional analysis software. The nutritional values provided herein are based on standard company recipes that may vary depending on portion size or substitution of ingredients. Menu items are hand prepared and nutritional values may vary from the stated amount due to differences inherent in the preparation of menu items, suppliers, region of the country and season of the year. This listing is updated periodically in an attempt to reflect the current status of Bonefish Grill products. Nutrition analysis last updated 11/2014. Additional nutritional information available upon request. The United States Department of Health and Human Services recommended limits for a 2000 calorie daily diet are 20g of saturated fat and 2300mg of sodium.

DESSERTS

- Macadamia Nut Brownie** flourless brownie, raspberry sauce, vanilla ice cream, sprinkled with macadamia nuts 1260 calories 6.9
- Key Lime Pie** roasted pecan crust 930 calories 6.9
- Crème Brûlée** berries + whipped cream 870 calories 7.3

★ Raise the Bar Seasonal items

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

5 oz. White, Red or Sparkling 120 calories

SPARKLING / BUBBLES

Crisp dry “Brut” or delicate strawberry and pear “Rose”

Chandon “Brut” Sparkling 187ml Split 10.5

Chandon “Rose” Sparkling 187ml Split 11

WHITES / PINOT GRIGIO

Light, floral aromas with fruity mango & pineapple flavors

Beringer White Zinfandel, CA 5.9 / 22

Jacob’s Creek Moscato, Australia 6.9 / 26

Chateau Ste. Michelle Riesling, WA 7.5 / 28

Sokol Blosser “Evolution” White Blend, OR 10.5 / 40

Ecco Domani Pinot Grigio, Italy 6.9 / 26

Masi Masianco Pinot Grigio/Verduzzo, Italy 8.5 / 32

King Estate “Signature Collection” Pinot Grigio, OR 9.9 / 38

Santa Margherita, Pinot Grigio, Alto Adige, Italy 13 / 50

SAUVIGNON BLANC

Herbal aromas with grapefruit, stone fruit accents

Merryvale “Starmont”, Napa Valley 8.9 / 34

“Attitude” by Pascal Jolivet, France 10.5 / 40

Kim Crawford, Marlborough, New Zealand 13 / 50

CHARDONNAY

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

La Terre, CA 5.7

William Hill, Central Coast 7.2 / 27

J. Lohr “Riverstone”, Monterey 8.9 / 34

Kendall Jackson “V.R.”, CA 9.9 / 38

Coppola “Director’s Cut”, Russian River 11 / 42

Chalk Hill, Sonoma Coast 13 / 50

Sonoma-Cutrer, Russian River Ranches 15 / 58

PINOT NOIR

Earthy aromas with bright cherry, dark cherry fruit flavors

Concannon, CA 6.9 / 26

10 Span, Santa Barbara County 100% Pinot Noir 8.7 / 33

La Crema, Sonoma Coast 13.5 / 52

“Lyric” by Etude, Santa Barbara 11 / 42

Meiomi, Santa Barbara-Monterey-Sonoma Coast 12 / 46

REDS / BLENDS

Full-flavored with hints of blackberry, blueberry and pomegranate

Ménage à Trois Red Blend, CA 7.9 / 30

Conundrum Red Blend, CA 11 / 42

Villa Antinori “Super Tuscan” Red, Italy 12.5 / 48

Dona Paula “Los Cardos” Malbec, Argentina 7.9 / 30

Broquel Malbec, Mendoza, Argentina 9.5 / 36

MERLOT / CABERNET

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

Sycamore Lane Merlot or Cabernet Sauvignon, CA 5.7

Columbia Crest “Grand Estates” Merlot, WA 7.9 / 30

Rodney Strong Merlot, Sonoma County 8.9 / 34

Avalon Cabernet Sauvignon, CA 6.9 / 26

Charles & Charles Cabernet Blend, Columbia Valley, WA 90 Points 8.5 / 32

Louis Martini Cabernet Sauvignon, Sonoma Coast 9.9 / 38

Francis Coppola Black Label Claret, CA 11 / 42

Hess “Allomi” Cabernet Sauvignon, Napa Valley 15 / 58

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 45

Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand 59

Cakebread Cellars Chardonnay, Napa Valley 70

Estancia Meritage, Paso Robles 59

Stags’ Leap Petite Syrah, Napa Valley 69

Swanson Vineyards Merlot, Oakville, Napa Valley 55

Hall Cabernet Sauvignon, Napa Valley 70

Caymus “40th Anniversary” Cabernet Sauvignon, Napa Valley 89

SPIRIT-FREE

SPECIALTY 3.5

Fresh Blackberry Smash 90 calories House-Made Lemonade 180 calories

BOTTLED WATERS 0 calories 3

Fiji (500 ml) San Pellegrino (500 ml)

vitamin^{CAFFEIN}water. FLAVORS 2.9

XXX (Acai, Blueberry + Pomegranate) 30 calories

Zero Squeezed Lemonade 0 calories

HONEST® ORGANIC ICED TEAS 2.9

Just Iced Tea 0 calories Raspberry Iced Tea Just A Tad Sweet 90 calories

Classic Green Iced Tea Just A Tad Sweet 90 calories

Coca-Cola BEVERAGES 6.5 OZ. (without ice) 0-90 calories 2.9

Coke Coke Zero Diet Coke

Cherry Coke Sprite Seagram’s Ginger Ale

HOT BEVERAGES

Numi Organic Hot Tea 0 calories 2.9

Rainforest Alliance Bold Coffee 0 calories 2.9

Espresso 0 calories 3.75 Cappuccino 50 calories 3.75

MARTINIS

1.5 oz. Distilled Spirits (80 proof gin, rum, vodka, whiskey) 100 calories

Signature drinks or liqueurs with added ingredients may increase caloric content.

★ **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

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

1.5 oz. Distilled Spirits (80 proof gin, rum, vodka, whiskey) 100 calories

Signature drinks or liqueurs with added ingredients may increase caloric content.

★ **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

Signature Red or White Sangria

Choice of Blackberry Red or Sparkling Mango White 5.5

BEERS

12 oz. Light 100 calories 12 oz. Full 150 calories

DRAFTS

Coors Light 4.2

Blue Moon 5.5

Sam Adams Seasonal 5.5

CRAFT / SPECIALTY

Sam Adams Boston Lager (4.8%) 5.5

Brooklyn Lager (5.2%) 5.5

Omission Pale Ale (5.8%) *gluten-free* 5.5

Dogfish Head 60 Minute IPA (6%) 6

Sierra Nevada “Torpedo Extra IPA” (7.2%) 5.5

DOMESTIC CLASSICS

Michelob Ultra (4.1%) 4.6

Bud Light (4.2%) 4.2

Coors Light (4.2%) 4.2

Miller Lite (4.2%) 4.2

Budweiser (5%) 4.2

O’Doul’s *non-alcoholic* 4.6

IMPORTS

Guinness 14.9 oz (4.2%) 6

Newcastle (4.5%) 5.2

Corona Extra (4.6%) 5.2

Heineken (5.4%) 5.2

Stella Artois (5.5%) 5.5

★ Raise the Bar Seasonal items

All calories are rounded to the nearest 10.

The nutrition analysis is comprised of data from an independent testing facility commissioned by Bonefish Grill, nutrient data from Bonefish Grill suppliers and the United States Department of Agriculture nutrient database analysis using nutritional analysis software. The nutritional values provided herein are based on standard company recipes that may vary depending on portion size or substitution of ingredients. Menu items are hand prepared and nutritional values may vary from the stated amount due to differences inherent in the preparation of menu items, suppliers, region of the country and season of the year. This listing is updated periodically in an attempt to reflect the current status of Bonefish Grill products. Nutrition analysis last updated 11/2014. Additional nutritional information available upon request. The United States Department of Health and Human Services recommended limits for a 2000 calorie daily diet are 20g of saturated fat and 2300mg of sodium.