



STARTERS & SHARING

★ **Bang Bang Shrimp**® crispy shrimp, tossed in our signature creamy, spicy sauce

Ahi Tuna Sashimi* premium sushi grade, sesame-seared rare with wasabi and pickled ginger

Prince Edward Island Mussels Josephine® tomatoes, red onion, garlic, basil and lemon wine sauce

Saucy Shrimp sautéed shrimp, lime tomato garlic sauce, Kalamata olives, topped with Feta

Edamame steamed and seasoned with green tea sea salt

Wagyu Beef & Ginger Potstickers pan-seared with crispy onions and soy sauce

NEW! Classic Ceviche a Peruvian-style ceviche, with hand-cut fish, bay scallops and sweet shrimp marinated in citrus, served with seasoned tortilla chips

Calamari flash-fried with peppers and sweet, spicy Asian sauce

Maryland Crab Cakes jumbo lump crab cakes with red remoulade sauce

Thai Coconut Shrimp six jumbo shrimp with sweet Thai chile sauce

SOUPS & GREENS

Corn Chowder & Lump Crab with a hint of bacon

Tay's Wedge Salad tomatoes, crumbled Blue cheese, crispy onions, bacon and Blue cheese dressing

★ **Bonefish House Salad** hearts of palm, Kalamata olives, tomatoes and citrus herb vinaigrette
add Blue cheese or Feta | as entrée with chicken | with shrimp | with salmon*

Classic Caesar Salad with house-made garlic croutons
as entrée with chicken | with shrimp | with salmon*

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 | substitute with wood-grilled chicken
with jumbo lump crab | with sea scallops and shrimp

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

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
Chilean Sea Bass
Atlantic Salmon*
Georges Bank Scallops & Shrimp
Ahi Tuna Steak*
Rainbow Trout
Tilapia

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

Lime Tomato Garlic
Mango Salsa
Herb Pesto
Pan Asian Sauce
Lemon Butter

Oscar-Style

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

Dynamite-Style Shrimp wood-grilled shrimp topped with dynamite aioli and Feta cheese crumbles

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

★ **Tilapia Imperial** stuffed with shrimp, scallops, crabmeat, Mozzarella and Parmesan cheeses and lemon caper butter

Cold Water Lobster Tails 5-6 oz lobster tail, seasoned and steamed, served with warm drawn butter

Single Tail entrée | Twin Tail entrée

FROM THE LAND *with choice of two signature sides*

Filet Mignon* 6 oz USDA seasoned and wood-grilled | 8 oz

Bone-In Ribeye Steak* 18 oz, steakhouse style

★ **Sirloin* & Crab Cake Dinner** 6 oz center cut sirloin and a Maryland-style crab cake | upgrade to filet mignon*

The Angler's Sirloin Steak* 6 oz center cut

Fontina Pork Chop* boneless pork chop, Fontina cheese, garlic, prosciutto and mushroom Marsala wine sauce

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

Enjoy it Surf & Turf style:

add one of the following to your entrée

Oscar-Style
Wood-Grilled Shrimp Skewer
Cold Water Lobster Tail

HAND-HELDS & BOWLS

★ **Cod Fish & Chips** generous portion of crispy Cod, served with tartar, french fries and malt vinegar on the side

Half-Pound Wagyu Beef Burger* toasted bun, fully dressed with sharp Cheddar and special sauce, with choice of fresh greens or french fries
add bacon, avocado or mushrooms

Blackened Baja Fish Tacos three warm tortillas, blackened Cod, mango salsa, shredded cabbage, lime crema, with choice of fresh greens or french fries

Bang Bang Shrimp® Tacos three warm tortillas, our signature Bang Bang Shrimp®, greens, tomatoes, sour cream, with choice of fresh greens or french fries

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

Chicken Teriyaki Bowl marinated chicken, fried rice, egg, mango salsa, macadamia nuts, drizzled with Pan Asian sauce

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

SIGNATURE SIDES *à la carte*

Garlic Whipped Potatoes
Potatoes Au Gratin
Jasmine Rice
Coleslaw

French Fries
Seasonal Vegetable
French Green Beans
Sautéed Spinach

PREMIUM SIDES

Applewood Bacon Mac & Cheese
Crab Fried Rice
Sweet Potato Mash
Steamed Asparagus

DESSERTS

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

Key Lime Pie
with roasted pecan crust

Crème Brûlée
with berries and fresh whipped cream

Doughnuts
three, tossed in cinnamon sugar, served with sea salt caramel or chocolate sauce

Jen's Jamaican Coconut Pie™
creamy coconut custard, Myers's Rum sauce and fresh whipped cream

★ represents a Bonefish favorite

*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.
Menu items vary by location and are subject to change. Please refer to your local Bonefish Grill menu.

WORLD OF WINE DISCOVERIES

discover something new & noteworthy

Nino Franco Rustico Prosecco, Italy
fruity & flowery with a refreshing finish

Acrobat by King Estate Pinot Noir, Willamette Valley, OR
bright red fruit aroma, earthy & fruit flavors with balance

Broquel Malbec, Mendoza, Argentina
black fruit jam & an elegant touch of smoke, vanilla, chocolate

SPARKLING / BUBBLES

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

Chandon Brut Sparkling 187ml Split

Chandon Rose Sparkling 187ml Split

WHITES / PINOT GRIGIO

light, floral aromas with fruity mango & pineapple flavors

Beringer White Zinfandel, CA

Jacob's Creek Moscato, Australia

Chateau Ste. Michelle Riesling, WA

Ecco Domani Pinot Grigio, Italy

Masi Masianco Pinot Grigio/Verduzzo, Italy

King Estate Pinot Gris, Willamette Valley, OR

Santa Margherita Pinot Grigio, Alto Adige, Italy

SAUVIGNON BLANC

herbal aromas with grapefruit, stone fruit accents

Merrivale "Starmont", Napa Valley

Kim Crawford, Marlborough, New Zealand

CHARDONNAY

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

La Terre, CA

William Hill, Central Coast

J. Lohr "Riverstone", Monterey

Kendall-Jackson "V.R.", CA

Coppola "Director's Cut", Russian River

Chalk Hill, Sonoma Coast

Sonoma-Cutrer, Russian River Ranches

PINOT NOIR

earthy aromas with bright cherry, dark cherry fruit flavors

Concannon, CA

La Crema, Sonoma Coast

Meiomi, Santa Barbara-Monterey-Sonoma Coast

REDS / BLENDS

full-flavored with hints of blackberry, blueberry & pomegranate

Ménage à Trois Red Blend, CA

Conundrum Red Blend, CA

Villa Antinori "Super Tuscan" Red, Italy

Dona Paula "Los Cardos" Malbec, Argentina

The Federalist Zinfandel, Lodi, CA

MERLOT / CABERNET

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

Sycamore Lane Merlot or Cabernet Sauvignon, CA

Columbia Crest "Grand Estates" Merlot, WA

Rodney Strong Merlot, Sonoma County

Avalon Cabernet Sauvignon, CA

Charles & Charles Cabernet Blend, Columbia Valley, WA

Louis Martini Cabernet Sauvignon, CA

Francis Coppola Black Label Claret, CA

Hess "Allomi" Cabernet Sauvignon, Napa Valley

SPECIAL RESERVE SELECTIONS

indulge in grand flavors & majestic mouthfeels of superb selections

Perrier Jouet "Grand Brut" Champagne, France

Eroica Riesling, Columbia Valley, WA

Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand

Cakebread Cellars Chardonnay, Napa Valley

Estancia Meritage, Paso Robles

Stags' Leap Petite Sirah, Napa Valley

Swanson Vineyards Merlot, Oakville, Napa Valley

Hall Cabernet Sauvignon, Napa Valley

MARTINIS

★ Wild Orchid Hawaiian Martini

Cruzan Guava rum, pineapple juice, Zico coconut water and the island flavors of desert pear and coconut, finished in true Hawaiian-style with a floating edible orchid

★ Bonefish Pomegranate Martini

house-infused with Fris vodka, pomegranate and fresh mango

NEW! Contemporary Cosmo

Absolut Lime, cranberry, fresh lime sour, with a hint of St. Germain liqueur for a modern twist on the classic Cosmopolitan

Fresh Raspberry Martini

Reyka small-batch vodka, hand-muddled red raspberries and fresh-squeezed lemon juice

★ 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

Fresh Pineapple Martini

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

NEW! Infused Manhattan

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

Espresso Martini

house-infused vanilla vodka, Kahlúa, Crème de Cacao and fresh-brewed espresso

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

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

Parker's Margarita *founder Chris Parker's favorite*

finished with fresh OJ and Grand Marnier | Upgrade to Patrón

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

NEW! Maestro Mojito

Bacardi Gran Reserva Maestro premium rum with fresh mint, pure cane syrup and sparkling soda

Signature Red or White Sangria

choice of Blackberry Red or Sparkling Mango White

BEERS

DRAFTS

Bud Light | Blue Moon | Sam Adams Seasonal

CRAFT / SPECIALTY

Sam Adams Boston Lager (4.8%)

Fat Tire Amber Ale (5.3%)

Sierra Nevada "Torpedo Extra IPA" (7.2%)

DOMESTIC CLASSICS

Michelob Ultra (4.1%)

Bud Light (4.2%)

Coors Light (4.2%)

Miller Lite (4.2%)

Budweiser (5%)

IMPORTS

Guinness 14.9 oz (4.2%)

Newcastle (4.5%)

Corona Extra (4.6%)

Heineken (5%)

Stella Artois (5%)

SPIRIT-FREE

SPECIALTY Fresh Blackberry Smash

BOTTLED WATERS Fiji 500 ml | San Pellegrino 500 ml

HONEST® ORGANIC ICED TEAS

Just Iced Tea | Raspberry *Just A Tad Sweet*

Classic Green Iced Tea *Just A Tad Sweet*

BEVERAGES  | Coke Zero Sugar | Diet Coke
Cherry Coke | Sprite | Seagram's Ginger Ale

HOT BEVERAGES Hot Tea | Coffee

Espresso | Cappuccino