



STARTERS & SHARING

- ★ **Bang Bang Shrimp®** crispy shrimp, tossed in our signature creamy, spicy sauce (790 cal) 13.4
- Ahi Tuna Sashimi*** premium sushi grade, sesame-seared rare with wasabi and pickled ginger
regular (340 cal) 15.4 | large (640 cal) 22.8
- 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 (490 cal) 16.9
- Mussels Josephine® (Penn Cove)** tomatoes, red onion, garlic, basil and lemon wine sauce (1180 cal) 16.3
- Wagyu Beef & Ginger Potstickers** pan-seared with crispy onions and soy sauce (650 cal) 11.4
- Calamari** flash-fried with peppers and sweet, spicy Asian sauce (1160 cal) 12.9
- Thai Coconut Shrimp** six jumbo shrimp with sweet Thai chile sauce (620 cal) 13.2

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) 5.5 | bowl (380 cal) 6.5
- ★ **Bonefish House Salad** hearts of palm, Kalamata olives, tomatoes and citrus herb vinaigrette (240 cal) 5.5
with an entrée 4.5 | as an entrée (370 cal) 11.9
- Classic Caesar Salad** with house-made garlic croutons (500 cal) 5.5
with an entrée 4.5 | as an entrée (510 cal) 11.9
- Bonefish Cobb Salad** romaine and kale, tomato, egg, Blue cheese crumbles, fresh avocado and bacon, tossed in a ranch dressing with wood-grilled shrimp (930 cal) or chicken (1000 cal) 17.4
- 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 (1180 cal) 18.5

Add one of the following toppings to your salad for 6
Wood-Grilled Chicken (230 cal)
Wood-Grilled Shrimp (160 cal)
Wood-Grilled Salmon* (330 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*** (430 cal) 23.4 | sm (330 cal) 21.2
- Georges Bank Scallops & Shrimp** (250 cal) 23.7
- Ahi Tuna Steak*** (220 cal) 22.7
- 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 (80 cal)
Mango Salsa (70 cal)
Chimichurri Sauce (130 cal)
Pan Asian Sauce (70 cal)
Lemon Butter (60 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

- Cod Imperial** stuffed with shrimp, scallops, crabmeat, Mozzarella and Parmesan cheeses and lemon caper butter (470 cal) 25.1
- Dynamite-Style Shrimp** wood-grilled shrimp topped with dynamite aioli and Feta cheese crumbles (470 cal) 24.9
- Pecan Parmesan-Crusted Rainbow Trout** artichoke hearts, fresh basil and lemon butter (790 cal) 24.4
- Crab-Crusted Cod** garlic and crab crumb dusted, topped with lump crab, white wine lemon butter sauce (450 cal) 25.4
- Cold Water Lobster Tails** 5-6 oz lobster tail, seasoned and steamed, served with warm drawn butter
Single Tail entrée (300 cal) 20.9 | Twin Tail entrée (590 cal) 33.3

FROM THE LAND with choice of two signature sides

- Filet Mignon*** 6 oz USDA seasoned and wood-grilled (240 cal) 25.1 | 8 oz (310 cal) 30.9
- 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 (470 cal) 18.9

Enjoy it Surf & Turf style by adding one of the following to your entrée:
Crab Cake (290 cal) 5
Wood-Grilled Shrimp Skewer (160 cal) 6
Cold Water Lobster Tail (300 cal) 13

HAND-HELDS & BOWLS

- ★ **Thermidor Gnocchi** sweet lobster chunks and tender shrimp sautéed with golden-brown potato gnocchi, mushrooms, peas and fresh tomatoes tossed in lobster-sherry cream sauce (1030 cal) 21.9
- Cod Fish & Chips** generous portion of crispy Cod, served with tartar, french fries and malt vinegar on the side (1030 cal) 18.7
sm (1010 cal) 16.7
- 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 (1230/1150 cal) 16.9
- Bang Bang Shrimp® Tacos** choice of flour or corn tortilla, our signature Bang Bang Shrimp®, greens, tomatoes, sour cream, with french fries (1570/1490 cal) 17.1
- Spicy Tuna* Bowl** premium sushi grade, sesame-seared rare, avocado, sweet chile sauce, jasmine rice, mango salsa (990 cal) 18.1
- Pad Thai** rice noodles, green onions, peanuts, egg with traditional Pad Thai sauce (830 cal) 17.1
add herb-grilled chicken (1100 cal), add wood-grilled shrimp (970 cal), or add wood-grilled Salmon* (1200 cal) for 6

SIGNATURE SIDES

- à la carte 4
- Garlic Whipped Potatoes (220 cal) Coleslaw (180 cal)
- Potatoes Au Gratin (260 cal) Seasonal Vegetables (30-150 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 Brussels Sprouts with Ham (610 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. An 18% gratuity is added for parties of 8 or more.

WINES *by category, from lighter & milder, to more intense & full-bodied*
6 oz: White, Red, Rosé or Sparkling Split (150 cal)
Bottle: White, Red or Rosé (650 cal) Sparkling (600 cal)

SPARKLING / BUBBLES / ROSÉ
crisp dry “Brut” or delicate strawberry & pear “Rosé”

- La Marca Prosecco 7.3 | 26
- Chloe Rosé, Monterey County, CA 8 | 30
- 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

- Chateau Ste. Michelle Riesling, Columbia Valley 8.9 | 30
- Erath Pinot Gris, Columbia Valley 9 | 28
- Antinori Santa Cristina Pinot Grigio, Italy 9 | 29
- 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 9 | 30
- Kim Crawford, Marlborough, New Zealand 9.8 | 33

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

- Canyon Road, CA 7.2
- 14 Hands, Columbia Valley 7.9 | 28
- Barnard Griffin, Columbia Valley 9 | 32
- Canoe Ridge “Expedition”, Walla Walla, WA 11 | 39
- Kendall-Jackson “Vintners Reserve”, CA 10.5 | 37
- Browne Family Vineyards, Columbia Valley 11.8 | 39

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

- Elouan Pinor Noir, OR 10.5 | 34
- Christopher Michael Pinot Noir, Willamette Valley, OR 8.5 | 28

REDS / BLENDS
full-flavored with hints of blackberry, blueberry & pomegranate

- Columbia Winery Composition Red Blend, Columbia Valley 8.1 | 28
- Trapiche Broquel Malbec, Argentina 9.1 | 30
- 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 7.2
- 14 Hands Merlot or Cabernet Sauvignon, Columbia Valley 7.9 | 28
- Barnard Griffin Merlot, Richland, WA 9.3 | 33
- Market Vineyards “Benchmark” Merlot, Columbia Valley 70
- Chateau Ste. Michelle Cabernet Sauvignon, Columbia Valley 8.9 | 31
- Browne Family Vineyards Cabernet Sauvignon, Columbia Valley 10.5 | 37
- McKinley Springs Cabernet Sauvignon, WA 60

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

MARTINIS

Bonefish Pomegranate Martini
house-infused with Fris vodka, pomegranate and fresh mango (250 cal) 10.8

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) 11.2

Fresh Raspberry Martini
Reyka small-batch vodka, hand-muddled red raspberries and fresh-squeezed lemon juice (230 cal) 10.9

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) 10.6

Fresh Pineapple Martini
Malibu rum, St. Germain Elderflower liqueur, fresh pineapple, lemon and vanilla bean simple syrup (190 cal) 10.9

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**
vanilla bean vodka, Kahlúa, Crème de Cacao and fresh-brewed espresso (170 cal) 10.8

ROCKS

Smoked Old Fashioned
Woodford Reserve bourbon and a touch of maple with Angostura bitters and a Bordeaux cherry smoked with oak and served over a Colossal ice cube (180 cal) 13.9

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) 10.3

★ **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) 11

★ **Coral Reef Punch**
Bacardi Superior rum, Malibu rum, tropical flavors of passion fruit and vanilla bean simple syrup, fresh-squeezed orange and pineapple juice, bitters and fresh pineapple garnish (210 cal) 10.2

Modern Mojito
Bacardi Añejo Cuatro premium spiced rum with fresh mint, pure cane syrup and sparkling soda (210 cal) 10.3

Signature Red or White Sangria
choice of Blackberry Red or Sparkling Mango White (190/220 cal) 7.3

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	Corona Extra (150 cal) 5.7
Bud Light (110 cal) 4.8	Stella Artois (150 cal) 5.7
Coors Light (100 cal) 4.9	Sam Adams Boston Lager (170 cal) 5.7
Miller Lite (100 cal) 4.9	Guinness 14.9 oz (120 cal) 6.5
Budweiser (140 cal) 4.9	

SPIRIT-FREE

SPECIALTY Seasonal Flavored Iced Tea (90 cal)

HONEST® ORGANIC ICED TEA (0 cal)

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

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)

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

★ *represents a Bonefish favorite*

2,000 calories a day is used for general nutrition advice, but calorie needs vary.



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.