BONEFISH GRILL®

FROM THE BAR
Our Featured Favorites

SIGNATURE SANGRIA
refreshing wine cocktail made with fresh fruits and juices - choice of Blackberry Red or Sparkling Mango White *(190/210 cal)* 7.8

PARKER'S MARGARITA
founder Chris Parker's favorite
finished with OJ and Grand Marnier *(170 cal)* 9.7 | *upgrade to Patrón +3*

CRUSHED PINEAPPLE MARTINI
Malibu rum, St~Germain Elderflower liqueur, fresh pineapple, lemon and simple syrup (*180 cal)* 10.9

SMOKED OLD FASHIONED
Woodford Reserve bourbon with Angostura bitters and a Bordeaux cherry, smoked with oak and served over a colossal ice cube *(160 cal)* 13.9

SEE OUR FULL BEVERAGE MENU ON THE BACK

STARTERS & SHARING

BANG BANG SHRIMP®
crispy shrimp tossed in our signature creamy, spicy sauce *(730 cal)* 12.9

AHI TUNA POKE*
red onions, peppers, cucumbers and cilantro tossed in a Hawaiian poke sauce *(670 cal)* 13.9

New! **TEMPURA CRUNCH SASHIMI TUNA***
sushi-grade Tuna seared rare and sliced, with sashimi sauce and tempura crumbles. Served with wasabi, soy sauce and a sriracha drizzle *(380 cal)* 14.4

IMPERIAL DIP
delicious blend of seafood with Mozzarella and Parmesan cheeses, served with seasoned house-made tortilla chips *(1010 cal)* 12.9

CRAB CAKES
house-made lump crab cakes with red rémoulade sauce *(520 cal)* 16.9

CALAMARI
fried with peppers and served with sweet, spicy Asian sauce *(1120 cal)* 12.9

BEEF & GINGER POTSTICKERS
pan-seared with green onions and soy sauce *(610 cal)* 11.9

New! **CRAB FRIES**
crisp, seasoned fries topped with lump crab and drizzled with Bang Bang Shrimp® sauce *(1280 cal)* 9.9

SOUP & GREENS

add Blue cheese or Feta *(100 cal)* to any salad for 1.5

CORN CHOWDER & LUMP CRAB
with a hint of bacon
cup *(320 cal)* 5.3 bowl *(530 cal)* 6.3

BONEFISH HOUSE SALAD
hearts of palm, Kalamata olives, tomatoes and citrus herb vinaigrette *(250 cal)* 5.4
as an entrée (390 cal) 10.7

CLASSIC CAESAR SALAD
crisp romaine and garlic croutons *(470 cal)* 5.4
as an entrée (480 cal) 10.7

Add a wood-grilled topping to your entrée salad for 7
Chicken *(230 cal)* | Shrimp *(90 cal)* | Salmon* *(300 cal)*

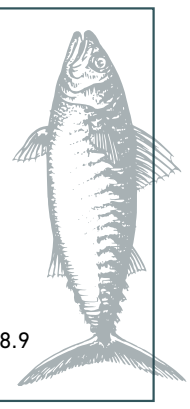
COBB SALAD
Crisp chopped greens with mango, tomato, Blue cheese crumbles and pepitas, tossed in our citrus-herb vinaigrette with wood-grilled shrimp *(550 cal)* or wood-grilled chicken *(690 cal)* 16.9

FROM THE WOOD-FIRED GRILL

Our selections are lightly seasoned, wood-grilled and served with choice of two signature sides

Enjoy with a freshly grilled lemon or choose from one of our chef-crafted signature sauces:
Lime Tomato Garlic *(60 cal)* | Mango Salsa *(25 cal)* | Lemon Butter *(50 cal)*
Chimichurri *(140 cal)* | Pan Asian *(60 cal)*

PARTNER'S SELECTION ask about today's fresh catch
SALMON* *(380 cal)* 23.9 | sm *(300 cal)* 21.9
MAHI-MAHI (DORADO) *(230 cal)* 23.6
CHILEAN SEA BASS *(570 cal)* 35.9
SCALLOPS & SHRIMP SKEWER *(290 cal)* 24.7
RAINBOW TROUT *(450 cal)* 19.9
CHICKEN BREAST *(230 cal)* 16.9
New! **BONE-IN 12 OZ PORK CHOP*** *(460 cal)* 18.9



Perfect Pairings

Served with choice of two signature sides

MAHI-MAHI & SHRIMP wood-grilled Mahi-Mahi paired with five jumbo shrimp brushed with a light citrus-herb marinade *(320 cal)* 26.9

SIRLOIN* & CRAB CAKE 7 oz center-cut sirloin and a Crab Cake *(560 cal)* 25.9
- upgrade to filet mignon (590 cal) add 14*

FILET* & LOBSTER TAIL 7 oz center-cut filet paired with seasoned and steamed lobster tail *(620 cal)* 42.9

SIRLOIN* & SHRIMP wood-grilled 7 oz center-cut sirloin paired with five jumbo shrimp (*330 cal)* 24.9
- upgrade to filet mignon (360 cal) add 8*

New! **CHICKEN & SHRIMP** jumbo shrimp brushed with a light citrus-herb marinade, paired with a wood-grilled chicken breast *(370 cal)* 19.9

Pick your sides

PREMIUM SIDES
with entrée 4 | à la carte 6.9

BACON MAC & CHEESE
delicious, creamy, cheesy macaroni topped with bacon and breadcrumbs *(700 cal)*

STEAMED ASPARAGUS
classic al dente asparagus seasoned with salt and a drizzle of olive oil *(45 cal)*

New! **CREAMED SPINACH**
sautéed spinach in a silky smooth white sauce, flavored with onion, garlic and topped with a crouton crumb *(480 cal)*

SIGNATURE SIDES
à la carte 4.5

GARLIC WHIPPED POTATOES *(190 cal)*

SEASONAL VEGETABLES *(50-100 cal)*

JASMINE RICE *(200 cal)*

COLESLAW *(160 cal)*

FRENCH FRIES *(510 cal)*

FROM THE SEA

New! **BONEFISH SIGNATURE PASTA** red peppers and artichokes tossed in creamy creole sauce finished over linguine with choice of Salmon* (*1130 cal)*, Jumbo Shrimp *(920 cal)* or Chicken *(1080 cal)* 18.9

New! **TUNA POKE BOWL*** red onions, peppers, cucumber slices, sesame seeds, cilantro tossed in a Hawaiian poke sauce, served over Jasmine Rice *(630 cal)* 17.9

Served with choice of two signature sides

COD IMPERIAL stuffed with a blend of seafood, Mozzarella and Parmesan cheeses, topped with lemon-caper butter *(440 cal)* 25.9

PARMESAN-CRUSTED RAINBOW TROUT artichoke hearts, fresh basil and lemon butter *(850 cal)* 21.9

COLD WATER LOBSTER TAILS a pair of 5-6 oz lobster tails, seasoned and steamed, served with warm drawn butter *(700 cal)* 39.9

FROM THE LAND

HALF-POUND BFG BURGER* toasted bun, fully dressed with sharp Cheddar and special sauce, served with seasoned fries *(1410 cal)* 15.9
add bacon (90 cal) .9

Served with choice of two signature sides

FILET MIGNON* 7 oz USDA, seasoned and wood-grilled *(260 cal)* 26.9

THE ANGLER'S SIRLOIN STEAK* 7 oz center-cut *(210 cal)* 19.9

LILY'S CHICKEN® goat cheese, spinach, artichoke hearts and lemon basil sauce *(510 cal)* 18.9

CHICKEN MARSALA wood-grilled chicken with prosciutto, mushrooms and marsala wine sauce *(510 cal)* 18.9

FONTINA PORK CHOP* bone-in pork chop, Fontina cheese, garlic, prosciutto and mushroom marsala wine sauce *(790 cal)* 21.9

FROM THE DOCK **Served with french fries**

FISH & CHIPS generous portion of crispy Cod, served with house-made tartar and malt vinegar on the side *(1040 cal)* 17.9

New! **CRISPY FRIED SHRIMP** 8 jumbo shrimp with house-made tartar and cocktail sauces *(1190 cal)* 17.9

BANG BANG SHRIMP® TACOS our signature Bang Bang Shrimp®, greens, tomatoes and sour cream *(1070 cal)* 17.9

BLACKENED BAJA FISH TACOS mango salsa, shredded cabbage and lime crema *(780 cal)* 16.9

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

* 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.

AN 18% GRATUITY IS ADDED FOR PARTIES OF 8 OR MORE.

REPRESENTS A BONEFISH GRILL FAVORITE

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Wines

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

SIGNATURE RED OR WHITE SANGRIA

Blackberry Red *(190 cal)* **or Sparkling Mango White** *(210 cal)*
7.8

SPARKLING

	6 oz | btl
La Marca Prosecco	9 | 29
Gruet Sparkling Rosé, New Mexico	10.9 | 43
Taittinger "Brut" La Francaise, France	90

INTERESTING WHITES

Chateau Ste. Michelle Riesling, Columbia Valley	9.7 | 34
Maryhill Pinot Gris, Columbia Valley	8.9 | 34
Thurston Wolfe PGV, Washington State	10.9 | 38

SAUVIGNON BLANC

Chateau Ste. Michelle "Horse Heaven Hills", WA	9.4 | 34
Kim Crawford, Marlborough, New Zealand	10.4 | 36

CHARDONNAY

14 Hands, Columbia Valley	8.2 | 30
Browne Family Vineyards, Columbia Valley	12.1 | 44
Kendall-Jackson "V.R.", CA	10.8 | 38
La Crema, Sonoma Coast	45

ROSÉ

King Estate Rosé of Pinot Noir, Willamette Valley	45
Chloe, Monterey County, CA	9.9 | 41

INTERESTING REDS

Christopher Michael Pinot Noir, OR	11 | 30
Columbia Winery Composition Red Blend, WA	10 | 33
Trapiche Broquel Malbec, Argentina	10 | 33
Pendulum Red Blend, Columbia Valley	39
Tenet Wines "The Pundit" Syrah, Columbia Valley	10 | 33
Dr. Wolfe's Family Red, Columbia Valley	38

MERLOT / CABERNET

14 Hands Merlot or Cabernet Sauvignon, WA	8.5 | 32
Barnard Griffin Merlot, Richland, WA	36
Chateau Ste. Michelle Cabernet Sauvignon, WA	9.5 | 32
Pendulum Cabernet Sauvignon, Columbia Valley	10.3 | 40
Airfield Cabernet Sauvignon, Yakima Valley	41
Browne Family Vineyards Cabernet Sauvignon, WA	38

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

SPIRIT-FREE

FRESHLY BREWED ICED TEA *(0 cal)* GOLD PEAK TEA

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

HOT BEVERAGES
Hot Tea *(0 cal)*, Coffee *(0 cal)*, Espresso *(45 cal)* and Cappuccino *(45 cal)*

BEVERAGES
Coca-Cola *(100 cal)* Coke Zero Sugar *(0 cal)*, Diet Coke *(0 cal)*, Sprite *(110 cal)*, Dr Pepper *(100 cal)*, Barq's Root Beer *(110 cal)*, Minute Maid Lemonade *(100 cal)* and Seagram's Ginger Ale *(90 cal)*

SIGNATURE MARTINIS

BONEFISH POMEGRANATE MARTINI
New Amsterdam vodka with house-infused mango and pomegranate flavors *(260 cal)* 10.3

TROPIC HEAT MARTINI
Absolut Citron vodka with the fresh flavors of mango, garnished with a spicy-sweet jalapeño-sugar rim *(210 cal)* 10.5

ESPRESSO MARTINI
vanilla vodka, Kahlúa, Crème de Cacao and fresh-brewed espresso *(170 cal)* 11.2

CRUSHED PINEAPPLE MARTINI
Malibu rum, St~Germain Elderflower liqueur, fresh pineapple, lemon and simple syrup (*180 cal)* 10.9

"1901" DIRTY MARTINI
Absolut vodka or Bombay Sapphire gin shaken and served straight up with Blue cheese olives *(200 cal)* 10.9

Hand-Crafted Cocktails

SMOKED OLD FASHIONED
Woodford Reserve bourbon with Angostura bitters and a Bordeaux cherry, smoked with oak and served over a colossal ice cube *(160 cal)* 13.9

THE MULE
Reyka vodka, fresh lime, simple syrup and ginger beer *(160 cal)* 9.7

PARKER'S MARGARITA
founder Chris Parker's favorite
finished with OJ and Grand Marnier *(170 cal)* 9.7
upgrade to Patrón +3

New! **FRENCH 75 COCKTAIL**
Bombay Sapphire gin, St~Germain Elderflower liqueur, a hint of lemon, and topped with sparkling wine. Served over a colossal ice cube with a lemon twist *(170 cal)* 10.7

CORAL REEF PUNCH
Bacardi Superior rum, Malibu rum, tropical flavors of passion fruit and simple syrup, orange, pineapple juice, and a splash of bitters *(230 cal)* 10.6

Ask us, we'll craft your favorite cocktail!

BEERS
local selections available

DRAFTS
Seasonal Rotation *(180 cal)* MKT

BOTTLES

Bud Light *(110 cal)* 4.7	Stella Artois *(150 cal)* 6.4
Coors Light *(110 cal)* 4.7	Guinness 14.9 oz *(120 cal)* 6.3
Budweiser *(140 cal)* 4.7	Pabst Blue Ribbon 16 oz (*190 cal)* 4
Corona Extra *(150 cal)* 5.7	St. Pauli Girl Non-Alcoholic *(130 cal)* 5.5

DESSERTS

MACADAMIA NUT BROWNIE
flourless brownie, raspberry sauce, vanilla ice cream, sprinkled with macadamia nuts *(1010 cal)* 7.5

CLASSIC CHEESECAKE
with Melba sauce and powdered sugar *(370 cal)* 5.9

WARM COOKIES
cranberry white chocolate or chocolate chip
1 cookie *(180/190 cal)* 1.9 | 3 cookies *(540/560 cal)* 2.9
6 cookies *(1090/1120 cal)* 5.9

KEY LIME CAKE
a generous slice of vanilla citrus cake layered with sweet-tart key lime frosting, lightly dusted with coconut *(1210 cal)* 9

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