BONEFISH GRILL®
est. 2000

STARTERS & SHARING

Bang Bang Shrimp® crispy shrimp *(imported)*, tossed in our signature creamy, spicy sauce *(780 cal)* 10.9

Ahi Tuna Sashimi* premium sushi grade, sesame-seared rare with wasabi and pickled ginger
regular (340 cal) 12.9 | *large (630 cal)* 19.9

Imperial Dip delicious blend of tender shrimp *(imported)*, lump crab, Mozzarella and Parmesan cheeses, served with seasoned house-made tortilla chips *(1160 cal)* 9.9

Maryland-Style Crab Cakes jumbo lump crab cakes with red rémoulade sauce *(490 cal)* 15.4

Beef & Ginger Potstickers pan-seared with crispy onions and soy sauce *(650 cal)* 9.5

Calamari flash-fried with peppers and sweet, spicy Asian sauce *(1220 cal)* 11.5

Saucy Shrimp tender shrimp *(imported)* sautéed with sun-dried tomatoes and Kalamata olives in a velvety lime-tomato garlic sauce and topped with Feta cheese *(1170 cal)* 10.9

Prince Edward Island Mussels Josephine® tomatoes, red onion, garlic, basil and lemon wine sauce *(1180 cal)* 12.5

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 (330 cal)* 4.9 | *bowl (530 cal)* 5.9

Bonefish House Salad hearts of palm, Kalamata olives, tomatoes and citrus herb vinaigrette *(230 cal)* 4.9 | *as an entrée (360 cal)* 8.7

Classic Caesar Salad with house-made garlic croutons *(480 cal)* 4.9
as an entrée (480 cal) 8.7

Florida Cobb Salad crisp chopped greens with avocado, mango, tomato, Blue-cheese crumbles, tossed in our citrus herb vinaigrette with wood-grilled shrimp *(imported) (640 cal)* or wood-grilled chicken *(720 cal)* 16.4

Add a topping to your entrée salad for 7
Wood-Grilled Chicken (230 cal)
Wood-Grilled Shrimp (imported) (160 cal)
Wood-Grilled Salmon (330 cal)*

GRILLED FISH *Our fish is lightly seasoned and wood-grilled. Served with choice of two signature sides*

Partner's Selection Ask about Today's Fresh Catch
Chilean Sea Bass *(640 cal)* 34.4 | *sm (340 cal)* 29.9
Atlantic Salmon* *(430 cal)* 20.9 | *sm (330 cal)* 18.7
Ahi Tuna Steak* *(220 cal)* 19.9
Mahi-Mahi *(250 cal)* 19.3
Rainbow Trout *(410 cal)* 19.1

Enjoy with a freshly grilled lemon or one of our Signature Sauces:
Lime Tomato Garlic (60 cal)
Mango Salsa (70 cal)
Lemon Butter (60 cal)
Chimichurri (130 cal)
Pan Asian (70 cal)

PERFECT PAIRINGS *with choice of two signature sides*

Mahi-Mahi & Shrimp wood-grilled Mahi-Mahi, paired with five jumbo shrimp *(imported)* brushed with a light citrus herb marinade *(330 cal)* 22.9

Georges Bank Scallops & Shrimp sugar sweet, yet firm texture scallops from Georges Bank with jumbo shrimp *(imported) (250 cal)* 20.9

Steak* & Crab Cake 7 oz center-cut sirloin and a Maryland-Style Crab Cake *(520 cal)* 21.9
upgrade to filet mignon (540 cal) add 8*

Steak* & Lobster Tail 7 oz center-cut sirloin paired with seasoned and steamed cold water lobster tail *(530 cal)* 27.9
upgrade to filet mignon (560 cal) add 8*

Lobster Tail & Crab Cake seasoned and steamed cold water lobster tail paired with a Maryland-Style Crab Cake and red rémoulade sauce *(570 cal)* 25.9

SEAFOOD SPECIALTIES

Blackened Salmon* Pasta blackened Salmon with sautéed artichokes, roasted tomatoes, spinach, garlic and cavatappi tossed in a white wine olive oil *(1240 cal)* 18.9

Fish & Chips generous portion of crispy Cod, served with tartar, french fries and malt vinegar on the side *(1030 cal)* 15.9

Bang Bang Shrimp® Tacos three warm tortillas, our signature Bang Bang Shrimp® *(imported)*, greens, tomatoes, sour cream, with french fries *(1560 cal)* 14.9

Blackened Baja Fish Tacos three warm tortillas, mango salsa, shredded cabbage, lime crema, with french fries *(1230 cal)* 14.9

Spicy Tuna* Bowl premium sushi grade, sesame seared rare, avocado, sweet chile sauce, jasmine rice, mango salsa *(1010 cal)* 16.9

Thermidor Gnocchi sweet lobster chunks and tender shrimp *(imported)* sautéed with golden-brown potato gnocchi, mushrooms, peas and fresh tomatoes tossed in lobster sherry cream sauce *(1030 cal)* 19.9

Cod Imperial stuffed with shrimp *(imported)*, crabmeat, Mozzarella and Parmesan cheeses and lemon caper butter *(480 cal)* 21.9

Pecan Parmesan-Crusted Rainbow Trout artichoke hearts, fresh basil and lemon butter *(700 cal)* 21.4

Crab-Crusted Cod garlic and crab crumb dusted, topped with lump crab, white wine lemon butter sauce *(440 cal)* 22.9

Cold Water Lobster Tails 5-6 oz lobster tail, seasoned and steamed, served with warm drawn butter *Single Tail entrée (300 cal)* 21.9 | *Twin Tail entrée (590 cal)* 33.9

Served with choice of two signature sides

FROM THE LAND *with choice of two signature sides unless otherwise specified ^*

Half-Pound BFG Burger*^ toasted bun, fully dressed with sharp Cheddar and special sauce, with french fries *(1420 cal)* 14.9
add bacon (60 cal) or avocado (35 cal) .9 each

Filet Mignon* 7 oz USDA seasoned and wood-grilled *(250 cal)* 23.9

The Angler's Sirloin Steak* 7 oz center-cut *(230 cal)* 17.5

Lily's Chicken® goat cheese, spinach, artichoke hearts and lemon basil sauce *(490 cal)* 16.7

Chicken Marsala fire-roasted chicken with prosciutto, mushrooms and marsala wine *(480 cal)* 16.7

Fontina Pork Chop* bone-in pork chop, Fontina cheese, garlic, prosciutto and mushroom marsala wine sauce *(920 cal)* 19.9

SIGNATURE SIDES *à la carte 3*

Garlic Whipped Potatoes *(220 cal)*
Jasmine Rice *(210 cal)*
Coleslaw *(170 cal)*
Seasonal Vegetables *(30-150 cal)*
French Fries *(530 cal)*
Sautéed Spinach *(170 cal)*

PREMIUM SIDES

with entrée 4 | à la carte 7

Bacon Mac & Cheese *(720 cal)*
Steamed Asparagus *(70 cal)*

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.*

WINES *by category, from lighter & milder, to more intense & full-bodied*

6 oz: White, Rosé, Red or Sparkling Split (150 cal)
Bottle: White, Rosé or Red (650 cal) Sparkling (600 cal)

SANGRIA

Signature Red or White Sangria
choice of Blackberry Red or Sparkling Mango White *(190/220 cal)* 6.5

SPARKLING

Chandon Brut Sparkling 187ml Split 11
Chandon Rosé Sparkling 187ml Split 12
Veuve Clicquot Yellow Label Brut Champagne, France 89

INTERESTING WHITES

Jacob's Creek Moscato, Australia 6.9 | 26
Chateau Ste. Michelle Riesling, WA 7.4 | 28
Bella Sera Pinot Grigio, Italy 6.9 | 26
King Estate Pinot Gris, Willamette Valley, OR 9.9 | 38
Santa Margherita Pinot Grigio, Alto Adige, Italy 12.7 | 49
Martín Códax Albariño, Rías Baixas, Spain 8.9 | 34

SAUVIGNON BLANC

Decoy By Duckhorn, Sonoma County 8.9 | 34
Yealands, Marlborough, New Zealand 9.9 | 38
Kim Crawford, Marlborough, New Zealand 13.2 | 51

CHARDONNAY

La Terre, CA 6.3
William Hill, Central Coast 7.1 | 27
Chateau St. Jean, Sonoma County 8.9 | 34
Kendall-Jackson "V.R.", CA 10.1 | 39
Sonoma-Cutrer, Russian River Ranches 14.7 | 57
Cakebread Cellars, Napa Valley 69

ROSÉ

Beringer White Zinfandel, CA 6.3 | 23
Chloe Rosé, Central Coast, CA 8.9 | 34

PINOT NOIR

Silver Gate, CA 6.9 | 26
Acrobat by King Estate, Willamette Valley, OR 9.9 | 38
Meiomi, Santa Barbara-Monterey-Sonoma Coast 11.7 | 45
Böen, Monterey-Sonoma-Santa Barbara 12.9 | 48

INTERESTING REDS

Three Thieves Red Blend, CA 8.1 | 31
Charles & Charles Cabernet Blend, Columbia Valley, WA 8.7 | 33
Villa Antinori "Super Tuscan" Red, Italy 11.7 | 45
Portillo "Estate Bottled" Malbec, Argentina 8.9 | 34
The Federalist Zinfandel, Lodi, CA 9.5 | 36
Francis Coppola Black Label Claret, CA 11.2 | 43

MERLOT / CABERNET

Sycamore Lane Merlot or Cabernet Sauvignon, CA 6.3
Columbia Crest "Grand Estates" Merlot, WA 8.1 | 31
Louis Martini Cabernet Sauvignon, CA 9.5 | 36
Halter Ranch "Synthesis" Cabernet Sauvignon, Paso Robles, CA 12.9 | 48
Hess "Allomi" Cabernet Sauvignon, Napa Valley 15.2 | 57
Palermo By Orin Swift Cabernet Sauvignon, Napa Valley 79

SPIRIT-FREE

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

BOTTLED WATERS
Acqua Panna Still 1L and 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)* and Seagram's Ginger Ale *(90 cal)*

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

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UP

Bonefish Pomegranate Martini
house-infused with Fris vodka, pomegranate and fresh mango *(250 cal)* 8.9

Contemporary Cosmo
Absolut Lime, cranberry, fresh lime sour, with a hint of St. Germain liqueur and a house-made cosmo ice cube *(180 cal)* 9.4

"1901" Dirty Martini
Absolut vodka or Bombay Sapphire gin shaken and served straight up with Blue-cheese olives *(170 cal)* 9.9

Fresh Grapefruit Martini
house-made fresh grapefruit, basil and Reyka vodka infusion, finished with fresh pressed grapefruit juice and a hint of basil *(170 cal)* 9.9

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)* 9.4

Crushed Pineapple Martini
Malibu rum, St. Germain Elderflower liqueur, fresh pineapple, lemon and simple syrup *(190 cal)* 9.9

Espresso Martini
vanilla vodka, Kahlúa, Crème de Cacao and fresh-brewed espresso *(170 cal)* 9.9

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 *(170 cal)* 12.9

Infused Manhattan
Maker's 46 premium Kentucky bourbon, with a house-made infusion of Cinzano Rosso vermouth, fresh rosemary and orange peel. Served over a Colossal ice cube or served UP by request *(170 cal)* 10.9

The Mule
our signature twist on the classic Moscow Mule
Reyka vodka, fresh lime, house-made ginger syrup, ginger beer finished with crushed ice, fresh mint and candied ginger *(200 cal)* 8.5

Parker's Margarita
founder Chris Parker's favorite
finished with fresh OJ and Grand Marnier *(190 cal)* 8.4
Upgrade to Patrón +3

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 *(230 cal)* 9.9

Coral Reef Punch
Bacardi Superior rum, Malibu rum, tropical flavors of passion fruit and vanilla bean simple syrup, orange, pineapple juice, and a splash of bitters *(240 cal)* 9.3

BEERS *local selections available*

DRAFTS
Bud Light *(130 cal)* 4.2 | Blue Moon *(200 cal)* 5.4
Sam Adams Seasonal *(170-200 cal)* 5.4

BOTTLES
Michelob ULTRA *(90 cal)* 4.6
Bud Light *(110 cal)* 4.2
Coors Light *(100 cal)* 4.2
Miller Lite *(100 cal)* 4.2
Budweiser *(140 cal)* 4.2
Corona Extra *(150 cal)* 5
Heineken *(140 cal)* 5
Stella Artois *(150 cal)* 5.4
Sam Adams Boston Lager *(170 cal)* 5.4
Newcastle *(150 cal)* 5
Guinness 14.9 oz *(120 cal)* 5.7

DESSERTS

Macadamia Nut Brownie flourless brownie, raspberry sauce, vanilla ice cream, sprinkled with macadamia nuts *(990 cal)* 7.9

Classic Cheesecake with melba sauce and powdered sugar *(410 cal)* 5.9

Warm Cookies Cranberry White Chocolate or Chocolate Chip *(180 cal each)*
1 Cookie 1.9 | 3 Cookies 2.9 | 6 Cookies 5.9

Key Lime Cake a generous slice of vanilla citrus cake layered with sweet-tart key lime frosting, lightly dusted with toasted coconut *(460 cal)* 8.5