



FROM THE BAR

Our Featured Favorites

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

SPICED PEACH BOURBON SOUR
Maker's 46 premium Kentucky bourbon shaken with peach purée, fresh lemon and house-made ginger syrup, finished with candied ginger (210 cal) 9.3

INDIGO SUNSET
Grey Goose vodka, St. Germain Elderflower liqueur, white cranberry juice and fresh lime sour topped with color-changing Empress 1908 (200 cal) 9.3

SEE OUR FULL MENU
ON THE BACK

STARTERS & SHARING



BANG BANG SHRIMP®
crispy shrimp, tossed in our signature creamy, spicy sauce (780 cal) 10.9

SHRIMP POKE*
cold poached shrimp with red onions, peppers, cucumbers and cilantro tossed in a Hawaiian poke sauce (560 cal) 11.9

AHI TUNA POKE*
red onions, peppers, cucumbers and cilantro tossed in a Hawaiian poke sauce (550 cal) 11.9

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

MARYLAND-STYLE CRAB CAKES
house-made lump crab cakes with red rémoulade sauce (620 cal) 14.9

CALAMARI
fried with peppers and sweet, spicy Asian sauce (1130 cal) 11.5

PRINCE EDWARD ISLAND MUSSELS JOSEPHINE®
tomatoes, red onion, garlic, basil and lemon wine sauce (710 cal) 12.5

CRISPY BEEF DUMPLINGS
flash-fried and tossed in a ginger-infused glaze with green onions (470 cal) 9.5

CRAB FRIES
Old Bay® seasoned fries topped with lump crab and drizzled with Bang Bang Shrimp® sauce (1100 cal) 8.9

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 (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 (510 cal) 8.7

Add a wood-grilled topping
to your entrée salad for 7

Chicken (230 cal) | Shrimp (270 cal)
Scallops (220 cal) | Salmon* (330 cal)

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:

Mango Salsa (30 cal) | Lemon Butter (60 cal) | Chimichurri (130 cal) | Pan Asian (70 cal)

PARTNER'S SELECTION ask about today's fresh catch

ATLANTIC SALMON* (430 cal) 20.9 | sm (330 cal) 18.7

MAHI-MAHI (DORADO) (250 cal) 19.3

CHILEAN SEA BASS (640 cal) 33.9

GEORGES BANK SCALLOPS & SHRIMP (270 cal) 21.9

8 OZ CHICKEN BREAST (230 cal) 15.7

BONE-IN 12 OZ PORK CHOP (510 cal) 16.9



Pick your sides

PREMIUM SIDES

with entrée 2 | à la carte 5

BACON MAC & CHEESE
delicious, creamy, cheesy, macaroni topped with bacon and breadcrumbs (720 cal)

STEAMED ASPARAGUS
classic al dente asparagus seasoned with salt and pepper and a drizzle of olive oil (70 cal)

CREAMED SPINACH
sautéed spinach in a silky smooth white sauce, flavored with onion, garlic and topped with a crouton crumb (390 cal)

SIGNATURE SIDES

à la carte 3

GARLIC WHIPPED POTATOES (220 cal)

SEASONAL VEGETABLES (30-150 cal)

JASMINE RICE (210 cal)

SAUTÉED SPINACH (170 cal)

SEASONED FRIES (450 cal)

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 (330 cal) 22.9

STEAK* & CRAB CAKE 7 oz center-cut sirloin and a Maryland-Style Crab Cake (580 cal) 21.9
- upgrade to filet mignon* (610 cal) add 8

FILET* & LOBSTER TAIL 7 oz center-cut filet paired with seasoned and steamed lobster tail (560 cal) 35.9



SIRLOIN* & SHRIMP wood-grilled 7 oz center-cut sirloin paired with five jumbo shrimp (500 cal) 21.9
- upgrade to filet mignon* (530 cal) add 8

CHICKEN & SHRIMP jumbo shrimp brushed with a light citrus-herb marinade, paired with an 8 oz chicken breast (520 cal) 18.9

FROM THE SEA



BONEFISH SIGNATURE PASTA pan-seared tomatoes with olives, capers, basil and a hint of crushed red pepper finished over linguine with choice of Atlantic Salmon* (1090 cal), Jumbo Shrimp (850 cal), Scallops (910 cal) or Chicken (1000 cal) 17.9

Served with choice of two signature sides

COD IMPERIAL stuffed with shrimp, lump crab and Mozzarella and Parmesan cheeses, topped with lemon-caper butter (480 cal) 21.9

COLD WATER LOBSTER TAILS a pair of 5-6 oz lobster tails, seasoned and steamed, served with warm drawn butter (590 cal) 33.9

CRAB CAKE DINNER two Maryland-Style Crab Cakes with red rémoulade sauce (620 cal) 20.9

FROM THE DOCK

Served with seasoned fries

HALF-POUND BFG BURGER* toasted bun, fully dressed with sharp Cheddar and special sauce (890 cal) 14.9
add bacon (60 cal) .9

FISH & CHIPS generous portion of crispy Cod, served with tartar and malt vinegar on the side (1030 cal) 15.9

CRISPY PAN FRIED SHRIMP 8 jumbo shrimp with house-made tartar and cocktail sauce (1070 cal) 15.9

BANG BANG SHRIMP® TACOS our signature Bang Bang Shrimp®, greens, tomatoes and sour cream (1110 cal) 14.9

BLACKENED BAJA FISH TACOS mango salsa, shredded romaine and lime crema (770 cal) 14.9

FROM THE LAND

Served with choice of two signature sides

FILET MIGNON* 7 oz USDA seasoned and wood-grilled (280 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

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.



REPRESENTS A BONEFISH GRILL FAVORITE

BF-T6-M4JT-A_1220

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)

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

Ecco Domani Pinot Grigio, Italy 7.4 | 29

Santa Margherita Pinot Grigio, Alto Adige, Italy 12.7 | 49

SAUVIGNON BLANC

Decoy By Duckhorn, Sonoma County 8.9 | 34

Kim Crawford, Marlborough, New Zealand 12.2 | 47

CHARDONNAY

La Terre, CA 6.3

William Hill, Central Coast 7.1 | 27

Kendall-Jackson "V.R.", CA 9.9 | 38

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

INTERESTING REDS

Three Thieves Red Blend, CA 8.1 | 31

Villa Antinori "Super Tuscan" Red, Italy 11.7 | 45

Portillo "Estate Bottled" Malbec, Argentina 8.9 | 34

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 57

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
1 cookie (180 cal) 1.9 | 3 cookies (540 cal) 2.9
6 cookies (1080 cal) 5.9

SIGNATURE MARTINIS

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

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 vanilla bean simple syrup (190 cal) 9.9

ESPRESSO MARTINI

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

"1901" DIRTY MARTINI

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

HAND-CRAFTED COCKTAILS

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

SPICED PEACH BOURBON SOUR

Maker's 46 premium Kentucky bourbon shaken with peach purée, fresh lemon and house-made ginger syrup, finished with candied ginger (210 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

INDIGO SUNSET

Grey Goose vodka, St. Germain Elderflower liqueur, white cranberry juice and fresh lime sour topped with color-changing Empress 1908 (200 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


Corona Extra (150 cal) 5	
Michelob ULTRA (90 cal) 4.6	Modelo Especial (150 cal) 5
Bud Light (110 cal) 4.2	Stella Artois (150 cal) 5.4
Coors Light (100 cal) 4.2	Truly Wild Berry (100 cal) 5.4
Miller Lite (100 cal) 4.2	Newcastle (150 cal) 5

SPIRIT-FREE

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

BOTTLED WATERS

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

BEVERAGES  (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 (0 cal), Coffee (0 cal), Espresso (0 cal) and Cappuccino (45 cal)