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 *(190/220 cal)* 7.5

PARKER'S MARGARITA
founder Chris Parker's favorite
finished with OJ and Grand Marnier *(180 cal)* 8.9 | *upgrade to Patrón +3*

CRUSHED PINEAPPLE MARTINI
Malibu rum, St~Germain Elderflower liqueur, fresh pineapple, lemon and simple syrup (*210 cal)* 10.1

SMOKED OLD FASHIONED
Woodford Reserve bourbon with Angostura bitters and a Bordeaux cherry, smoked with oak and served over a colossal ice cube *(180 cal)* 13.1

SEE OUR FULL BEVERAGE MENU ON THE BACK

STARTERS & SHARING

BANG BANG SHRIMP®
crispy shrimp tossed in our signature creamy, spicy sauce *(780 cal)* 11.7

AHI TUNA POKE*
red onions, peppers, cucumbers and cilantro tossed in a Hawaiian poke sauce *(590 cal)* 12.5

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. *(290 cal)* 13.5

IMPERIAL DIP
delicious blend of tender shrimp, lump crab, Mozzarella and Parmesan cheeses, served with seasoned house-made tortilla chips *(1160 cal)* 10.9

MARYLAND-STYLE CRAB CAKES
house-made lump crab cakes with red rémoulade sauce *(490 cal)* 16.2

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

MUSSELS JOSEPHINE®
tomatoes, red onion, garlic, basil and lemon wine sauce *(710 cal)* 13.1

BEEF & GINGER POTSTICKERS
pan-seared with green onions and soy sauce *(650 cal)* 9.9

New! **CRAB FRIES**
crisp, seasoned fries topped with lump crab and drizzled with Bang Bang Shrimp® sauce *(1220 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 *(330 cal)* 5 bowl *(530 cal)* 6

BONEFISH HOUSE SALAD
hearts of palm, Kalamata olives, tomatoes and citrus herb vinaigrette *(230 cal)* 5
as an entrée (360 cal) 9.9

CLASSIC CAESAR SALAD
crisp romaine and garlic croutons *(480 cal)* 5
as an entrée (480 cal) 9.9

Add a wood-grilled topping to your entrée salad for 7
Chicken *(230 cal)* | Shrimp *(320 cal)* | Salmon* *(410 cal)*

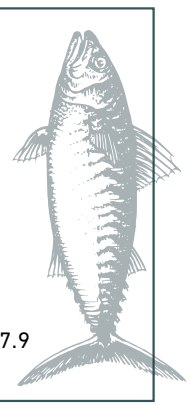
FLORIDA COBB SALAD
crisp chopped greens with mango, tomato, Blue-cheese crumbles, tossed in our citrus herb vinaigrette with wood-grilled shrimp *(570 cal)* or wood-grilled chicken *(720 cal)* 17.2

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 *(50 cal)* | 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)* 21.9 | sm *(410 cal)* 19.7
MAHI-MAHI (DORADO) *(250 cal)* 20.3
CHILEAN SEA BASS *(640 cal)* 35.4
SCALLOPS & SHRIMP SKEWER *(650 cal)* 22.1
RAINBOW TROUT *(410 cal)* 18.9
CHICKEN BREAST *(230 cal)* 16.7
New! **BONE-IN 12 OZ PORK CHOP*** *(510 cal)* 17.9



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 *(330 cal)* 23.9

SIRLOIN* & CRAB CAKE 7 oz center-cut sirloin and a Maryland-Style Crab Cake *(520 cal)* 23.9
- upgrade to filet mignon (540 cal) add 8.5*

FILET* & LOBSTER TAIL 7 oz center-cut filet paired with seasoned and steamed lobster tail *(560 cal)* 37.4

SIRLOIN* & SHRIMP wood-grilled 7 oz center-cut sirloin paired with five jumbo shrimp (*350 cal)* 22.9
- upgrade to filet mignon (370 cal) add 8.5*

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 2.5 | 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 a drizzle of olive oil *(70 cal)*

New! **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 *(190 cal)*
SEASONAL VEGETABLES *(50-70 cal)*
JASMINE RICE *(210 cal)*
COLESLAW *(170 cal)*
FRENCH FRIES *(640 cal)*

FROM THE SEA

New! **BONEFISH SIGNATURE PASTA** red peppers and artichokes tossed in creamy creole sauce finished over linguine with choice of Atlantic Salmon* (*1330 cal)*, Jumbo Shrimp *(1240 cal)* or Chicken *(1150 cal)* 18.9

TUNA POKE BOWL* red onions, peppers, cucumber slices, sesame seeds, cilantro tossed in a Hawaiian poke sauce, served over Jasmine Rice *(520 cal)* 16.9

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)* 23.1

PARMESAN-CRUSTED RAINBOW TROUT artichoke hearts, fresh basil and lemon butter *(1080 cal)* 22.4

COLD WATER LOBSTER TAILS a pair of 5-6 oz lobster tails, seasoned and steamed, served with warm drawn butter *(590 cal)* 34.9

FROM THE LAND

HALF-POUND BFG BURGER* toasted bun, fully dressed with sharp Cheddar and special sauce, served with seasoned fries *(1420 cal)* 15.3
add bacon (60 cal) .9

Served with choice of two signature sides

FILET MIGNON* 7 oz USDA, seasoned and wood-grilled *(250 cal)* 24.9

THE ANGLER'S SIRLOIN STEAK* 7 oz center-cut *(230 cal)* 18.5

LILY'S CHICKEN® goat cheese, spinach, artichoke hearts and lemon basil sauce *(490 cal)* 17.7

CHICKEN MARSALA wood-grilled chicken with prosciutto, mushrooms and marsala wine *(480 cal)* 17.7

FONTINA PORK CHOP* bone-in pork chop, Fontina cheese, garlic, prosciutto and mushroom marsala wine sauce *(920 cal)* 20.9

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 *(1030 cal)* 16.7

New! **CRISPY FRIED SHRIMP** 8 jumbo shrimp with house-made tartar and cocktail sauces *(1130 cal)* 16.7

BANG BANG SHRIMP® TACOS our signature Bang Bang Shrimp®, greens, tomatoes and sour cream *(1110 cal)* 15.7

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

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

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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** *(220 cal)*
7.5

SPARKLING

	6 oz | btl
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	13.2 | 51

CHARDONNAY

La Terre, CA	6.3
William Hill, Central Coast	7.1 | 27
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, 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	9.9 | 38
Hess "Allomi" Cabernet Sauvignon, Napa Valley	15.2 | 57

SPIRIT-FREE

FRESHLY BREWED ICED TEA *(0 cal)*

GOLD PEAK TEA — FRESH BREWED ICED TEA

BOTTLED WATERS

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

HOT BEVERAGES

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

REPRESENTS A BONEFISH GRILL FAVORITE

SIGNATURE MARTINIS

BONEFISH POMEGRANATE MARTINI
Fris vodka with house-infused mango and pomegranate flavors *(250 cal)* 9.5

TROPIC HEAT MARTINI
Absolut Citron vodka with the fresh flavors of mango, garnished with a spicy-sweet jalapeño-sugar rim *(250 cal)* 9.6

ESPRESSO MARTINI
vanilla vodka, Kahlúa, Crème de Cacao and fresh-brewed espresso *(170 cal)* 10.4

CRUSHED PINEAPPLE MARTINI
Malibu rum, St~Germain Elderflower liqueur, fresh pineapple, lemon and simple syrup (*210 cal)* 10.1

"1901" DIRTY MARTINI
Absolut vodka or Bombay Sapphire gin shaken and served straight up with Blue-cheese olives *(170 cal)* 10.1

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 *(180 cal)* 13.1

THE MULE
Reyka vodka, fresh lime, simple syrup and ginger beer *(140 cal)* 8.6

PARKER'S MARGARITA
founder Chris Parker's favorite
finished with OJ and Grand Marnier *(180 cal)* 8.9
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)* 9.5

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)* 9.6

Ask us, we'll craft your favorite cocktail!

BEERS

local selections available

DRAFTS

Bud Light *(130 cal)* 4.3 | Blue Moon *(200 cal)* 5.5
Sam Adams Seasonal *(170-200 cal)* 5.5

BOTTLES

Michelob ULTRA *(90 cal)* 4.7
Bud Light *(110 cal)* 4.3
Coors Light *(100 cal)* 4.3
Miller Lite *(100 cal)* 4.3
Corona Extra *(150 cal)* 5.4
Modelo Especial *(150 cal)* 5.4
Stella Artois *(150 cal)* 5.7
Truly Wild Berry *(100 cal)* 5.7
Newcastle *(150 cal)* 5.4

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 *(180/185 cal)* 1.9 | 3 cookies *(540/550 cal)* 2.9
6 cookies *(1090/1110 cal)* 5.9

SEASONAL DESSERT
ask your server about today's seasonal dessert selection

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