# 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)* 8.9

**PARKER'S MARGARITA**
*founder Chris Parker's favorite*
finished with OJ and Grand Marnier *(170 cal)* 12.7 | *upgrade to Patrón +3.5*

**CRUSHED PINEAPPLE MARTINI**
Malibu rum, St~Germain Elderflower liqueur, fresh pineapple, lemon and simple syrup (*180 cal)* 11.9

**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)* 15.7

SEE OUR FULL BEVERAGE MENU ON THE BACK

## STARTERS & SHARING

**BANG BANG SHRIMP®**
crispy shrimp tossed in our signature creamy, spicy sauce *(730 cal)* 15.9

**AHI TUNA POKE***
red onions, peppers, cucumbers and cilantro tossed in a Hawaiian poke sauce *(490 cal)* 16.9

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)* 19.9

**IMPERIAL DIP**
delicious blend of seafood with Mozzarella and Parmesan cheeses, served with seasoned house-made tortilla chips *(910 cal)* 15.4

**CALAMARI**
fried with peppers and served with sweet, spicy Asian sauce *(890 cal)* 16.9

**BEEF & GINGER POTSTICKERS**
topped with green onions and soy sauce *(620 cal)* 15.9

New! **CRAB-TOPPED BANG FRIES**
crisp, seasoned fries topped with lump crab and drizzled with Bang Bang Shrimp® sauce *(1280 cal)* 12.9

## SOUP & GREENS

**add Blue cheese or Feta *(100 cal)* to any salad for 1.9**

**CORN CHOWDER & LUMP CRAB**
with a hint of bacon
cup *(320 cal)* 6.1 bowl *(530 cal)* 7.2

**BONEFISH HOUSE SALAD**
hearts of palm, Kalamata olives, tomatoes, pepitas and citrus herb vinaigrette *(260 cal)* 6.9
*as an entrée (390 cal) 13.7*

**CLASSIC CAESAR SALAD**
crisp romaine and garlic croutons *(400 cal)* 6.9
*as an entrée (400 cal) 13.7*

**Add a wood-grilled topping to your entrée salad for 9**
Chicken *(270 cal)* | Shrimp *(110 cal)* | Salmon* *(300 cal)*

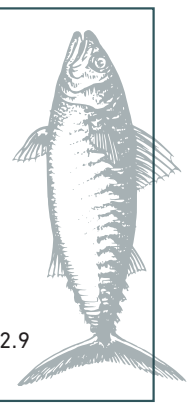
**COBB SALAD**
Crisp chopped greens with mango, tomato, Blue cheese crumbles and pepitas, tossed in our citrus-herb vinaigrette with wood-grilled shrimp *(630 cal)* or wood-grilled chicken *(770 cal)* 19.9

## 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:**
Lemon-Caper Butter *(70 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)* 28.9 | sm *(300 cal)* 26.9
**MAHI-MAHI (DORADO)** *(230 cal)* 29.9
**CHILEAN SEA BASS** *(570 cal)* 39.9
**SCALLOPS & SHRIMP SKEWER** *(290 cal)* 28.9
**RAINBOW TROUT** *(450 cal)* 24.9
**CHICKEN BREAST** *(270 cal)* 19.9
New! **BONE-IN 12 OZ PORK CHOP*** *(460 cal)* 22.9



## 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 *(340 cal)* 32.9

**FILET* & LOBSTER TAIL** 7 oz center-cut filet paired with seasoned and steamed lobster tail *(620 cal)* 45.9

**SIRLOIN* & SHRIMP** wood-grilled 7 oz center-cut sirloin paired with five jumbo shrimp (*350 cal)* 29.9
*- upgrade to filet mignon* (380 cal) add 10.9*

New! **CHICKEN & SHRIMP** jumbo shrimp brushed with a light citrus-herb marinade, paired with a wood-grilled chicken breast *(390 cal)* 26.9

## Pick your sides

### PREMIUM SIDES
**with entrée 4.9 | à la carte 7.9**

**BACON MAC & CHEESE**
delicious, creamy, cheesy macaroni topped with bacon and breadcrumbs *(650 cal)*

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

New! **KUNG PAO BRUSSELS SPROUTS**
flash-fried brussels sprouts tossed in a sweet and spicy kung pao sauce, topped with toasted macadamia nuts and fresh cilantro *(350 cal)*

New! **CREAMED SPINACH**
sautéed spinach in a silky smooth white sauce, flavored with onion, garlic and topped with a crouton crumb *(490 cal)*

### SIGNATURE SIDES
**à la carte 5.9**

**GARLIC WHIPPED POTATOES** *(190 cal)*

**SEASONAL VEGETABLES** *(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 *(940 cal)* or Chicken *(1080 cal)* 22.9

New! **TUNA POKE BOWL*** red onions, peppers, cucumber slices, cilantro tossed in a Hawaiian poke sauce, served over Jasmine Rice *(610 cal)* 20.9

**Served with choice of two signature sides**

**COD IMPERIAL** stuffed with a blend of seafood, Mozzarella and Parmesan cheeses, topped with lemon-caper butter *(410 cal)* 30.9

**PARMESAN-CRUSTED RAINBOW TROUT** artichoke hearts, fresh basil and lemon butter *(850 cal)* 27.9

**COLD WATER LOBSTER TAILS** a pair of 5-6 oz lobster tails, seasoned and steamed, served with warm drawn butter *(700 cal)* 46.9

## FROM THE LAND

**HALF-POUND BFG BURGER*** toasted bun, fully dressed with sharp Cheddar and special sauce, served with seasoned fries *(1410 cal)* 16.9
*add bacon (90 cal) 1.0*

**Served with choice of two signature sides**

**FILET MIGNON*** 7 oz USDA, seasoned and wood-grilled *(260 cal)* 34.9

**THE ANGLER'S SIRLOIN STEAK*** 7 oz center-cut *(210 cal)* 25.9

**LILY'S CHICKEN®** goat cheese, spinach, artichoke hearts and lemon basil sauce *(510 cal)* 21.9

**CHICKEN MARSALA** wood-grilled chicken with bacon, mushrooms and marsala wine sauce *(510 cal)* 21.9

**FONTINA PORK CHOP*** bone-in pork chop, Fontina cheese, garlic, bacon and mushroom marsala wine sauce *(790 cal)* 24.9

## FROM THE DOCK **Served with french fries**

**FISH & CHIPS** generous portion of crispy Cod, served with tartar sauce and malt vinegar on the side *(1040 cal)* 19.9

New! **CRISPY FRIED SHRIMP** 8 jumbo shrimp with tartar and cocktail sauces *(1230 cal)* 22.9

**BANG BANG SHRIMP® TACOS** our signature Bang Bang Shrimp®, greens, tomatoes and lime crema *(1580 cal)* 19.9

**BLACKENED BAJA FISH TACOS** mango salsa, shredded cabbage and lime crema *(1320 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.

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

REPRESENTS A BONEFISH GRILL FAVORITE

# Wines

**by category, from lighter and milder to more intense and full-bodied**
*ways to order:*

White, Rosé, Red: 6 oz *(150 cal)* | bottle *(650 cal)*
Sparkling: split *(150 cal)* | bottle *(600 cal)*

## SIGNATURE RED OR WHITE SANGRIA

**Blackberry Red** *(190 cal)* **or Sparkling Mango White** *(210 cal)*
**8.9**

## SPARKLING

| | 6 oz \| btl |
|---|---|
| **La Marca** Prosecco | 10.2 \| 32 |
| **Gruet** Sparkling Rosé, New Mexico | 12.7 \| 46 |
| **Taittinger "Brut" La Francaise,** France | 99 |

## INTERESTING WHITES

| | |
|---|---|
| **Chateau Ste. Michelle** Riesling, Columbia Valley | 12.7 \| 36 |
| **Maryhill** Pinot Gris, Columbia Valley | 12.4 \| 37 |
| **Thurston Wolfe** PGV, Washington State | 11.9 \| 40 |

## SAUVIGNON BLANC

| | |
|---|---|
| **Chateau Ste. Michelle "Horse Heaven Hills",** WA | 10.1 \| 37 |
| **Kim Crawford,** Marlborough, New Zealand | 11.4 \| 41 |

## CHARDONNAY

| | |
|---|---|
| **14 Hands,** Columbia Valley | 9.4 \| 34 |
| **Browne Family Vineyards,** Columbia Valley | 13.4 \| 48 |
| **Kendall-Jackson "V.R.",** CA | 12.3 \| 42 |
| **La Crema,** Sonoma Coast | 13 \| 49 |

## ROSÉ

| | |
|---|---|
| **King Estate Rosé of Pinot Noir,** Willamette Valley | 14.3 \| 53 |
| **Chloe, Monterey County,** CA | 11.2 \| 44 |

## INTERESTING REDS

| | |
|---|---|
| **Christopher Michael** Pinot Noir, OR | 12.3 \| 34 |
| **Columbia Winery** Composition Red Blend, WA | 12 \| 38 |
| **Trapiche** Broquel Malbec, Argentina | 11.1 \| 38 |
| **Pendulum** Red Blend, Columbia Valley | 11.4 \| 45 |
| **Tenet Wines "The Pundit"** Syrah, Columbia Valley | 13.4 \| 50 |
| **Dr. Wolfe's Family Red,** Columbia Valley | 10 \| 44 |

## MERLOT / CABERNET

| | |
|---|---|
| **14 Hands** Merlot or Cabernet Sauvignon, WA | 9.2 \| 36 |
| **Barnard Griffin** Merlot, Richland, WA | 10.7 \| 39 |
| **Chateau Ste. Michelle** Cabernet Sauvignon, WA | 10.5 \| 36 |
| **Pendulum** Cabernet Sauvignon, Columbia Valley | 11.7 \| 44 |
| **Airfield** Cabernet Sauvignon, Yakima Valley | 12.5 \| 48 |
| **Browne Family Vineyards** Cabernet Sauvignon, WA | 12.7 \| 47 |

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 *(0 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**
Fris vodka with house-infused mango and pomegranate flavors *(260 cal)* 13.2

**TROPIC HEAT MARTINI**
Absolut Citron vodka with the fresh flavors of mango, garnished with a spicy-sweet jalapeño-sugar rim *(210 cal)* 13.2

**ESPRESSO MARTINI**
vanilla vodka, Kahlúa, Crème de Cacao and fresh-brewed espresso *(170 cal)* 13.2

**CRUSHED PINEAPPLE MARTINI**
Malibu rum, St~Germain Elderflower liqueur, fresh pineapple, lemon and simple syrup (*180 cal)* 11.9

**"1901" DIRTY MARTINI**
Absolut vodka or Bombay Sapphire gin shaken and served straight up with Blue cheese olives *(200 cal)* 11.9

# 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)* 15.7

**THE MULE**
Reyka vodka, fresh lime, simple syrup and ginger beer *(160 cal)* 12.9

**PARKER'S MARGARITA**
*founder Chris Parker's favorite*
finished with OJ and Grand Marnier *(170 cal)* 12.7
*upgrade to Patrón +3.5*

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)* 13.6

**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)* 12.4

Ask us, we'll craft your favorite cocktail!

## BEERS
**local selections available**

### DRAFTS
Bud Light *(130 cal)* 6.2

### BOTTLES
Michelob ULTRA *(100 cal)* 6.1
Bud Light *(110 cal)* 5.7
Coors Light *(110 cal)* 5.7
Miller Lite *(100 cal)* 5.7
Budweiser *(140 cal)* 5.7
Corona Extra *(150 cal)* 6.3
Stella Artois *(150 cal)* 7.2
Sam Adams Boston Lager *(170 cal)* 7.2
Guinness 14.9 oz *(120 cal)* 7.5

## DESSERTS

**MACADAMIA NUT BROWNIE**
flourless brownie, raspberry sauce, vanilla ice cream, sprinkled with macadamia nuts *(1050 cal)* 9.9

**CLASSIC CHEESECAKE**
with Melba sauce and powdered sugar *(540 cal)* 6.9

**WARM COOKIES**
cranberry white chocolate or chocolate chip
1 cookie *(180/190 cal)* 1.9 | 3 cookies *(540/560 cal)* 4.3
6 cookies *(1090/1120 cal)* 7.3

**KEY LIME CAKE**
a generous slice of vanilla citrus cake layered with sweet-tart key lime frosting, lightly dusted with coconut *(1210 cal)* 9.9

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2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. Nutrition information is updated when new data is received from our suppliers. Due to this reason, calories on the print menu may differ from online information. The online information is the most up to date.

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