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)* 8.5

PARKER'S MARGARITA
founder Chris Parker's favorite
finished with OJ and Grand Marnier *(170 cal)* 9.9 | *upgrade to Patrón +3*

BONEFISH POMEGRANATE MARTINI
Fris vodka with house-infused mango and pomegranate flavors *(260 cal)* 10.5

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)* 13.5

SEE OUR FULL BEVERAGE MENU ON THE BACK

STARTERS & SHARING

BANG BANG SHRIMP®
crispy shrimp tossed in our signature creamy, spicy sauce *(730 cal)* 13.5

New! **THAI CHILI GREEN BEANS**
lightly breaded and flash-fried, drizzled with sweet Thai chili sauce, served with ranch and sweet Thai chili sauce *(410 cal)* 9.5

AHI TUNA POKE*
red onions, peppers, cucumbers and cilantro tossed in a Hawaiian poke sauce *(490 cal)* 13.5

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)* 13.9

IMPERIAL DIP
delicious blend of seafood with Mozzarella and Parmesan cheeses, served with seasoned house-made tortilla chips *(910 cal)* 12.9

MARYLAND-STYLE CRAB CAKES
house-made lump crab cakes with red rémoulade sauce *(520 cal)* 15.9

CALAMARI
fried with peppers and served with sweet, spicy Asian sauce *(890 cal)* 13.5

MUSSELS JOSEPHINE®
tomatoes, red onion, garlic, basil and lemon wine sauce *(1200 cal)* 13.5

BEEF & GINGER POTSTICKERS
topped with green onions and soy sauce *(620 cal)* 11.9

New! **CRAB-TOPPED BANG FRIES**
crisp, seasoned fries topped with lump crab and drizzled with Bang Bang Shrimp® sauce *(1280 cal)* 10.9

SOUP & GREENS

add Blue cheese or Feta *(100 cal)* to any salad for 2

CORN CHOWDER & LUMP CRAB
with a hint of bacon
cup *(320 cal)* 5.5 bowl *(530 cal)* 6.5

BONEFISH HOUSE SALAD
hearts of palm, Kalamata olives, tomatoes, pepitas and citrus herb vinaigrette *(260 cal)* 5.5
as an entrée (390 cal) 10.5

CLASSIC CAESAR SALAD
crisp romaine and garlic croutons *(400 cal)* 5.5
as an entrée (400 cal) 10.5

Add a wood-grilled topping to your entrée salad for 8
Chicken *(270 cal)* | Shrimp *(110 cal)* | Salmon* *(300 cal)*

FLORIDA 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)* 17.5

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
ATLANTIC SALMON* *(380 cal)* 22.9 | sm *(300 cal)* 19.9
MAHI-MAHI (DORADO) *(230 cal)* 21.5
CHILEAN SEA BASS *(570 cal)* 36.9
SCALLOPS & SHRIMP SKEWER *(290 cal)* 24.9
RAINBOW TROUT *(450 cal)* 20.9
CHICKEN BREAST *(270 cal)* 18.5
New! **PORK TENDERLOIN*** *(250 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 *(340 cal)* 24.9

SIRLOIN* & CRAB CAKE 7 oz center-cut sirloin and a Maryland-Style Crab Cake *(560 cal)* 26.9
- upgrade to filet mignon (590 cal) add 9*

FILET* & LOBSTER TAIL 7 oz center-cut filet paired with seasoned and steamed lobster tail *(620 cal)* 41.9

SIRLOIN* & SHRIMP wood-grilled 7 oz center-cut sirloin paired with five jumbo shrimp *(350 cal)* 24.9
- upgrade to filet mignon (380 cal) add 9*

CHICKEN & SHRIMP jumbo shrimp brushed with a light citrus-herb marinade, paired with a wood-grilled chicken breast *(390 cal)* 22.9

Pick your sides

PREMIUM SIDES

with entrée 3.9 | à la carte 5.5

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! **MEXICAN STREET CORN**
creamy roasted corn tossed with spicy aioli and smoky chili with crumbled feta *(490 cal)*

SIGNATURE SIDES

à la carte 3

GARLIC WHIPPED POTATOES *(190 cal)*
SEASONAL VEGETABLES *(100 cal)*
JASMINE RICE *(200 cal)*
COLESLAW *(160 cal)*
FRENCH FRIES *(510 cal)*

FROM THE SEA

BONEFISH SIGNATURE PASTA red peppers and artichokes tossed in creamy creole sauce finished over linguine with choice of Atlantic Salmon* *(1130 cal)*, Jumbo Shrimp *(940 cal)* or Chicken *(1080 cal)* 19.9

TUNA POKE BOWL* red onions, peppers, cucumber slices, cilantro tossed in a Hawaiian poke sauce, served over Jasmine Rice *(610 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 *(410 cal)* 23.9

PARMESAN-CRUSTED RAINBOW TROUT artichoke hearts, fresh basil and lemon butter *(850 cal)* 23.9

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)* 16.9 *add bacon (90 cal) .9*

Served with choice of two signature sides

New! **CHIMICHURRI BISTRO FILET*** 8 oz seasoned, wood-grilled and topped with our chef-crafted Chimichurri *(820 cal)* 25.9

FILET MIGNON* 7 oz USDA, seasoned and wood-grilled *(260 cal)* 27.9

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)* 19.9

CHICKEN MARSALA wood-grilled chicken with bacon, mushrooms and marsala wine sauce *(530 cal)* 20.9

New! **FONTINA PORK TENDERLOIN*** wood-grilled, topped with Fontina cheese, garlic, bacon and mushroom marsala wine sauce *(630 cal)* 19.9

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)* 16.9

CRISPY FRIED SHRIMP 8 jumbo shrimp with tartar and cocktail sauces *(1230 cal)* 16.9

BANG BANG SHRIMP® TACOS our signature Bang Bang Shrimp®, greens, tomatoes and lime crema *(1580 cal)* 16.9

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

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)* | 9 oz *(230 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)*
8.5

SPARKLING

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

INTERESTING WHITES

	6 oz | 9 oz | btl
Jacob's Creek Moscato, Australia	7.9 | 11.9 | 30
Chateau Ste. Michelle Riesling, WA	7.9 | 11.9 | 30
Ecco Domani Pinot Grigio, Italy	8.9 | 13.3 | 33
Santa Margherita Pinot Grigio, Alto Adige, Italy	13.5 | 20.3 | 51

SAUVIGNON BLANC

	6 oz | 9 oz | btl
Decoy By Duckhorn, Sonoma County	9.9 | 14.9 | 37
Kim Crawford, Marlborough, New Zealand	12.5 | 18.7 | 47

CHARDONNAY

	6 oz | 9 oz | btl
La Terre, CA	7.9 | 11.9
William Hill, Central Coast	8.5 | 12.7 | 32
Kendall-Jackson "V.R.", CA	9.9 | 14.9 | 38
Sonoma-Cutrer, Russian River Ranches	14.9 | 22.3 | 57
Cakebread Cellars, Napa Valley	69

ROSÉ

	6 oz | 9 oz | btl
Beringer White Zinfandel, CA	7.9 | 11.9 | 30
Chloe Rosé, Central Coast, CA	8.9 | 13.3 | 34

PINOT NOIR

	6 oz | 9 oz | btl
Silver Gate, CA	7.9 | 11.9 | 30
Acrobat, Willamette Valley, OR	10.9 | 16.3 | 41
Meiomi, Santa Barbara-Monterey-Sonoma Coast	11.9 | 17.9 | 45

INTERESTING REDS

	6 oz | 9 oz | btl
Villa Antinori "Super Tuscan" Red, Italy	12.9 | 19.3 | 48
Portillo "Estate Bottled" Malbec, Argentina	8.9 | 13.3 | 34
Francis Coppola Black Label Claret, CA	11.5 | 17.3 | 43

MERLOT / CABERNET

	6 oz | 9 oz | btl
Sycamore Lane Merlot or Cabernet Sauvignon, CA	7.9 | 11.9
Columbia Crest "Grand Estates" Merlot, WA	8.1 | 12.3 | 31
Louis Martini Cabernet Sauvignon, Sonoma County	10.9 | 16.3 | 43
Hess "Allomi" Cabernet Sauvignon, Napa Valley	15.5 | 23.3 | 58

SPIRIT-FREE

FRESHLY BREWED ICED TEA *(0 cal)*

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

(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)* 10.5

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)* 10.9

CRUSHED PINEAPPLE MARTINI
Malibu rum, St~Germain Elderflower liqueur, fresh pineapple, lemon and simple syrup *(180 cal)* 10.5

"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)* 13.5

THE MULE
Reyka vodka, fresh lime, simple syrup and ginger beer *(160 cal)* 9.9

PARKER'S MARGARITA
founder Chris Parker's favorite
finished with OJ and Grand Marnier *(170 cal)* 9.9
upgrade to Patrón +3

New! **FRENCH 75 COCKTAIL**
Bombay Sapphire gin, St~Germain Elderflower liqueur, a hint of lemon, topped with sparkling wine. Served over a colossal ice cube with a lemon twist *(170 cal)* 10.5

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)* 10.5

Ask us, we'll craft your favorite cocktail!

BEERS

local selections available

DRAFTS

Bud Light *(130 cal)* 5 | Blue Moon *(210 cal)* 5.9
Sam Adams Seasonal *(180 cal)* 5.9

BOTTLES

Michelob ULTRA *(100 cal)* 5
Bud Light *(110 cal)* 5
Coors Light *(110 cal)* 5
Miller Lite *(100 cal)* 5
Corona Extra *(150 cal)* 5.9
Modelo Especial *(140 cal)* 5.9
Stella Artois *(150 cal)* 5.9
Truly Wild Berry *(100 cal)* 5.9

DESSERTS

MACADAMIA NUT BROWNIE
flourless brownie, raspberry sauce, vanilla ice cream, sprinkled with macadamia nuts *(1050 cal)* 8.5

CLASSIC CHEESECAKE
with Melba sauce and powdered sugar *(540 cal)* 7.9

WARM COOKIES
cranberry white chocolate or chocolate chip
1 cookie *(180/190 cal)* 1.9 | 3 cookies *(540/560 cal)* 3.5
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)* 9.9

REPRESENTS A BONEFISH GRILL FAVORITE

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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