

BONEFISH

GRILL®



Join us every Sunday for
Brunch at 11am. Try our variety of
Eggs Benedicts, Crème Brûlée
French Toast and Mimosas!

DESSERTS

Macadamia Nut Brownie

flourless brownie, raspberry
sauce, vanilla ice cream,
sprinkled with macadamia
nuts 6.5

Key Lime Pie

roasted pecan crust 6.5

Seasonal Cheesecake

with a sweet peach + brown
sugar sauce, topped with
whipped cream 4.9

Crème Brûlée

berries + whipped cream 6.9

Jen’s Jamaican
Coconut Pie

creamy custard, rum sauce +
whipped cream 6.9

STARTERS + SHARING

Wagyu Beef+ Ginger Potstickers

pan-seared with crispy onions, Thai peppers + soy sauce 8.5

Bang Bang Shrimp®

crispy, tossed in a creamy, spicy sauce 10.4

NEW

Twisted Edamame Hummus

topped with a roasted tomato relish, pepitas, drizzle of olive oil + served with crispy flatbread chips 4.9

Singapore Calamari

flash-fried with peppers + sweet spicy Asian sauce 9.7

NEW

NY Strip Tataki*

USDA Choice NY Strip, seared + thinly sliced, served with Thai peppers + mustard soy sauce 10.7

Ahi Tuna Sashimi*

premium sushi grade, sesame-seared rare with wasabi + pickled ginger regular 10.9 | large 16.9

Mussels Josephine® (PEI)

tomatoes, red onions, garlic, basil + lemon wine sauce regular 9.7 | large 10.9

Thai Coconut Shrimp

6 jumbos + sweet spicy sauce 9.7

Maryland Crab Cakes

jumbo lump crab cakes + red remoulade sauce 12.7

NEW

Cold Snap Fresh Ceviche*

served in a frozen glass made entirely of ice
chilled bay scallops, shrimp, fresh fish, avocado, cucumber, peppers, jalapeño, onion, citrus, cilantro + warm tortilla chips 7.9

Corn Chowder + Lump Crab

with a hint of bacon cup 6.2 | bowl 7 (cup of Chowder with entrée 3.2)

Roasted Tomato + Red Pepper Soup

cup 5.2 | bowl 6 (cup of Soup with entrée 2.2)

NEW

Bang Bang Shrimp® Flatbread

mozzarella cheese, crispy shrimp, cilantro + a creamy, spicy sauce 9.4

GREENS [Bonefish House Salad or Classic Caesar Salad with entrée 3.1]

NEW

Watermelon Salad

salsa verde mixed with arugula + English cucumbers, topped with Feta cheese crumbles, pepitas, creamy Feta cheese dressing 6.5 (with entrée 4.5)

Bonefish House Salad

hearts of palm, Kalamata olives, tomatoes, citrus herb vinaigrette chicken 11.9 | shrimp 12.9 | salmon* 13.9
add Danish Blue or Feta 1.5

Classic Caesar Salad

house-made garlic croutons chicken 12.3 | shrimp 13.3 | salmon* 14.3

Florida Cobb Salad

grilled chicken, avocado, mango, tomatoes, Danish Blue, citrus herb vinaigrette 12.3

NEW

Cilantro Lime Shrimp Salad

roasted corn, black beans, Feta, grape tomatoes, red onion, tortilla strips + cilantro lime vinaigrette 13.3

HAND HELDS [burger + tacos served with fresh greens or house-made chips]

Half-Pound American Kobe Beef Burger*

from Kay Ranch, TX, custom ground, toasted brioche bun, fully dressed with sharp cheddar + special sauce 12.9 add bacon, avocado or mushrooms .9 each

Baja Fish Tacos

three warm tortillas, mango salsa, lime crema + shredded lettuce 12.7

NEW

Lobster Grilled Cheese

cheddar, smoked mozzarella, Maine lobster chunks, with fresh greens + lobster bisque 14.5

Fish + Chips

tempura-style with house-made tartar, french fries 11.5

Bang Bang Shrimp® Tacos

three warm tortillas, Bang Bang Shrimp, lettuce, tomatoes + sour cream 13.1

BOWLS

NEW

Spicy Tuna*

premium sushi grade, sesame-seared rare, avocado, sweet chile sauce, jasmine rice + passion fruit salsa 12.9

NEW

Seared NY Strip*

marinated cucumbers, roasted peanuts, passion fruit salsa, green onions, carrots + black pepper aioli 15.3

NEW

Shrimp Pad Thai

rice noodles, green onions, sprouts, peanuts, egg + traditional Pad Thai sauce 12.5

NEW

Fire Roasted Vegetables

seasonally fresh selections + pearl couscous with herb pesto dipping sauce 10.9
with wood-grilled shrimp 13.9 | with herb-grilled chicken 12.3

WOOD-GRILLED FISH [with a fresh seasonal vegetable + choice of one fresh side]

Gulf Grouper

22.5 / 20 sm

Chilean Sea Bass

27.9 / 25.4 sm

Atlantic Salmon*

18.2 / 15.7 sm

Sea Scallops + Shrimp

17.5

NEW

Ahi Tuna Steak*

17.3

Rainbow Trout

17.3

Tilapia

15.7

Cold Water Lobster Tails

steamed + served with butter for dipping 28.5

Enjoy your fish with a fresh,
grilled lemon or choose from
one of our Signature Sauces:

NEW

Lime Tomato Garlic
Mango Salsa
Herb Pesto
Pan Asian Sauce
Lemon Butter

WOOD-GRILLED STEAKS + CHOPS [with a fresh seasonal vegetable + choice of one fresh side]

Filet Mignon*

USDA Choice “center cut” 6 oz 19.9 / 8 oz 22.9

NEW

Rib-Eye Steak*

13 oz USDA Choice Rib-Eye 23.9

Sirloin* + Crab Cake Dinner

6 oz “center cut” sirloin, Maryland style
crab cake 19.9 upgrade to filet mignon* add 6

The Angler’s Steak*

6 oz USDA Choice sirloin 15.9

Fontina Chop*

boneless pork chop, fontina cheese, garlic, prosciutto,
mushroom marsala wine sauce 15.9

Steaks served with your choice of:

NEW

Béarnaise Sauce

NEW

Asian Peppercorn Demi-Glace

NEW

Porcini Sage Butter

NEW

White Truffle Butter

NEW

Creamy Bacon + Mushroom Sauce

SAUTÉED, BAKED + GRILLED SPECIALTIES

Lily’s Chicken®

goat cheese, spinach, artichoke hearts, lemon basil sauce, fresh seasonal vegetable + choice of one fresh side 14.7

Pecan Parmesan Crusted Rainbow Trout

artichoke hearts, fresh basil, lemon butter, fresh seasonal vegetable + choice of one fresh side 18.3

Tilapia Imperial

stuffed with shrimp, scallops, crab meat, lemon caper butter, fresh seasonal vegetable + choice of one fresh side 18.7

NEW

Spring Basil Fettuccine

artichoke pesto, asparagus, peppers, tomatoes, white wine cream sauce + Parmesan cheese 9.9
add herb-grilled chicken 4 | wood-grilled shrimp 5 | wood-grilled salmon* 6

FRESH SIDES

NEW

Fresh Summer Grilled Corn

on the Cob (with entrée \$1)

Potatoes Au Gratin

Porcini Mushroom Ravioli (with entrée \$3)

Garlic Whipped Potatoes

Steamed Broccoli

Jasmine Rice

French Green Beans

NEW

Wood-Grilled Broccolini® (with entrée \$2)

Steamed Asparagus (with entrée \$2)

Herbed Couscous

Crab Fried Rice (with entrée \$4)

Gluten-Free Menu Available

*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

~ listed by category, from lighter + milder, to more intense + full-bodied ~

WHITES / PINOT GRIGIO

- Beringer White Zinfandel, CA 6.5 / 24
- Jacob’s Creek Moscato, Australia 7 / 26
- Chateau Ste. Michelle Riesling, WA 8 / 30
- Eroica Riesling, Columbia Valley, WA 49
- Sokol Blosser “Evolution” White Blend, OR 9.5 / 36
- Ecco Domani Pinot Grigio, Italy 7.5 / 28
- King Estate “Signature Collection” Pinot Grigio, OR 9.9 / 38
- Santa Margherita Pinot Grigio, Alto Adige, Italy 13.5 / 52

SAUVIGNON BLANC

- Merryvale “Starmont”, Napa Valley 8.9 / 34
- “Attitude” by Pascal Jolivet, France 10.5 / 40
- Kim Crawford, Marlborough, New Zealand 13 / 50
- Cloudy Bay, Marlborough, New Zealand 65

CHARDONNAY

- La Terre, CA 6
- William Hill, Central Coast 7.2 / 27
- J. Lohr “Riverstone”, Monterey 8.9 / 34
- Kendall Jackson “V.R.”, CA 9.9 / 38
- Coppola “Director’s Cut”, Russian River 11 / 42
- Chalk Hill, Sonoma Coast 13 / 50
- Sonoma-Cutrer, Russian River Ranches 15 / 58
- Cakebread Cellars, Napa Valley 70

SPARKLING

- Caposaldo “Brut” Prosecco, Veneto, Italy 9 / 34
- Perrier Jouet “Grand Brut”, France 68

PINOT NOIR

- Concannon, CA 7.5 / 28
- Bearboat, CA 9.9 / 38
- La Crema, Sonoma Coast 13.5 / 52
- Meiomi, Santa Barbara-Monterey-Sonoma Coast 12 / 46

REDS / BLENDS

- Ménage à Trois Red Blend, CA 8 / 30
- Conundrum Red Blend 11.5 / 44
- Villa Antinori “Super Tuscan” Red, Italy 13 / 50
- Estancia Meritage, Paso Robles 65
- Dona Paula “Los Cardos” Malbec, Argentina 8.9 / 34
- Broquel Malbec, Mendoza, Argentina 9.5 / 36
- Stags’ Leap Petite Syrah, Napa Valley 75

MERLOT / CABERNET

- Sycamore Lane Merlot or Cabernet Sauvignon, CA 6
- Columbia Crest “Grand Estates” Merlot, WA 7.9 / 30
- Rodney Strong Merlot, Sonoma County 9.5 / 36
- Swanson Vineyards Merlot, Oakville, Napa Valley 55
- Avalon Cabernet Sauvignon, CA 7 / 26
- Louis Martini Cabernet Sauvignon, Sonoma Coast 9.9 / 38
- Francis Coppola Black Label Claret, CA 11 / 42
- Hess “Allomi” Cabernet Sauvignon, Napa Valley 15 / 58
- Hall Cabernet Sauvignon, Napa Valley 70

SPIRIT-FREE

Specialty

- Fresh Blackberry Smash 3.5
- House-Made Lemonade 3.5

Bottled Waters

- Fiji (500 ml) 2.9
- San Pellegrino (500 ml) 2.9

NEW vitaminwater: Flavors

- Vitamin Water XXX (Acai, Blueberry & Pomegranate) 2.85
- Vitamin Water Zero Squeezed Lemonade 2.85

NEW HONEST Organic Iced Tea

- Just Iced Tea 2.85
- Raspberry Iced Tea Just A Tad Sweet 2.85
- Classic Green Iced Tea Just A Tad Sweet 2.85

Coca-Cola Beverages

- Coke 2.85
- Coke Zero 2.85
- Diet Coke 2.85
- Cherry Coke 2.85
- Sprite 2.85
- Seagram’s Ginger Ale 2.85

Hot Beverages

- Numi ORGANIC Hot Tea 2.85
- RAINFOREST ALLIANCE Bold Coffee 2.85
- Espresso 3.75
- Cappuccino 3.75

MARTINIS

NEW Cold Snap Cucumber Cosmo served in a frozen glass made entirely of ice Reyka vodka, Solerno Blood Orange liqueur + fresh English cucumbers served on the rocks in our signature ice glass. A refreshing fix to cool your senses this summer! 8.5

Fresh Watermelon Martini

Hand-muddled watermelon, fresh sour + house-made cucumber vodka infusion 8.2

NEW Wild Orchid Hawaiian Martini

Cruzan Guava rum, pineapple juice, Zico coconut water + the island flavors of desert pear + coconut. Garnished in true Hawaiian style with a floating orchid 8.2

Bonefish Pomegranate Martini

A house-made infusion with Fris vodka, pomegranate, fresh mango 7.9

NEW Fresh Raspberry Martini

Reyka small-batch vodka, freshly muddled red raspberries + fresh squeezed lemon juice. NEW RECIPE for our classic favorite. 7.9

NEW Ocean Trust Tropic Heat Martini

Absolut vodka house-infused with pineapples, freshly muddled mango, lemon juice + a thin slice of jalapeño 7.9
\$1 is donated to Ocean Trust for each one sold. Oceantrust.org

NEW Fresh Pineapple Martini

Malibu Rum, St. Germain Elderflower liqueur, fresh pineapple, lemon + a homemade vanilla bean simple syrup 8.5

Cosmopolitan

Yep, it’s the traditional Cosmo. But we make it better! 8.5

Ultimate Infused Dirty Martini

Ketel 1 Citron vodka infused with olives for 3 full days. Served ice cold in a frozen martini glass. Finished with the perfect garnish. The best damn dirty martini ever! 8.5

Lemon Drop Martini

Absolut Citron, fresh lemon + sugar 7.9

Espresso Martini

Svedka Vanilla vodka, Kahlúa, Crème de Cacao, fresh brewed espresso 7.9

ROCKS

Parker’s Margarita

Founder, Chris Parker’s Favorite
finished with fresh OJ + Grand Marnier floater 6.9
Upgrade to Patrón +2.6

NEW Perfect Patrón Margarita

A homemade infusion of Patrón Silver + fresh cucumbers, provides for a refreshing + clean margarita flavor. Finish with Grand Marnier for an added indulgence. 9.5

NEW Modern Mojito

A classic favorite of Ernest Hemingway with a modern twist. Pyrat amber rum, homemade fresh mint simple syrup, a hint of orange. Finished with Grand Marnier. 7.9

NEW Signature Red or White Sangria

Choice of Blackberry Red or Sparkling Mango White 5.5

BEERS

DRAFTS

- Bud Light 3.7
- Blue Moon 5.2
- Sam Adams Seasonal 5.2

CRAFT / SPECIALTY

- Sam Adams Boston Lager (4.8%) 5.2
- Fat Tire Amber Ale (5.3%) 5.2

DOMESTIC CLASSICS

- Michelob Ultra (4.1%) 4
- Bud Light (4.2%) 3.7
- Coors Light (4.2%) 3.7
- Miller Lite (4.2%) 3.7
- Budweiser (5%) 3.7
- O’Doul’s non-alcoholic 4

IMPORTS

- Guinness 14.9 oz (4.2%) 5.5
- Newcastle (4.5%) 4.8
- Corona Extra (4.6%) 4.8
- Heineken (5.4%) 4.8
- Stella Artois (5.5%) 5.2

