BONEFISH GRILL®

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

SOUP

Roasted Tomato + Red Pepper Soup
Cup 5.2 Bowl 6
Add a cup of soup to any entrée 2.2

Corn Chowder + Lump Crab
with a hint of bacon
Cup 6.2 Bowl 7
Add a cup of chowder to any entrée 3.2

GREENS

Watermelon Salad salsa verde mixed with arugula + English cucumbers, topped with Feta cheese crumbles, pepitas, creamy Feta cheese dressing 6.3
(with entrée 4.3)

Classic Caesar Salad house-made garlic croutons 5.3 *(with entrée 3.1)*

Bonefish House Salad hearts of palm, Kalamata olives, tomatoes, citrus herb vinaigrette 5.3
(with entrée 3.1)
Add Danish Blue or Feta 1.5

Grilled Salmon* + Asparagus Salad goat cheese, green beans, fennel, tomatoes, citrus herb vinaigrette 14.4

Florida Cobb Salad grilled chicken, avocado, mango, tomatoes, Danish Blue, citrus herb vinaigrette 11.9

FRESH SIDES

Fresh Summer Grilled Corn on the Cob *(with entrée $1)*
Garlic Whipped Potatoes
Potatoes Au Gratin
Herbed Jasmine Rice
Steamed Vegetable Medley
French Green Beans *(Haricot Verts)*
Steamed Broccoli
Steamed Asparagus *(with entrée $1)*
Herbed Couscous

All entrées, except pasta, served with a fresh seasonal vegetable plus your choice of one side item

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

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

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 9.9

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 9.5

Ahi Tuna Sashimi* premium sushi grade, sesame-seared rare with wasabi + pickled ginger
Regular 10.7 *Large* 16.9

Mussels Josephine® (PEI) tomatoes, red onion, garlic, basil + lemon wine sauce 10.7

Maryland Crab Cakes jumbo lump cakes + red remoulade 12.3

Bacon Wrapped Atlantic Sea Scallops with chutney + mango salsa 10.7

Thai Coconut Shrimp 6 jumbos + sweet spicy sauce 9.5

Saucy Shrimp lime tomato garlic sauce, Kalamata olives + Feta 9.5

Bang Bang Shrimp® Flatbread mozzarella cheese, crispy shrimp, cilantro + a creamy, spicy sauce 8.9

HAND HELDS

~ all items except Fish + Chips 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 12.7
add bacon, avocado or mushrooms .5 each

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

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

BFG Fish Sandwich 6 oz tilapia fillet, Parmesan-dusted + fully dressed on a lightly toasted brioche bun 11.5

Fish + Chips tempura-style with house-made tartar, french fries 11.3

GRILLED FISH *~ over our wood-burning grill ~*

Swordfish	20.3 / 17.8	sm
★ **Chilean Sea Bass**	27.5 / 25	sm
Atlantic Salmon*	17.8 / 15.3	sm
Sea Scallops + Shrimp	17.3	
Rainbow Trout	16.9	
Tilapia	15.3	
Cold Water Lobster Tails *steamed + served with butter for dipping*	28	
Ahi Tuna* "Tokyo Style" *served with Asian vegetables + Jasmine rice*	19.9 / 15.9	sm

ENJOY YOUR FISH WITH A FRESH, GRILLED LEMON OR CHOOSE FROM ONE OF OUR SIGNATURE SAUCES:

Mango Salsa
Herb Pesto
Pan Asian Sauce
Lemon Butter

GRILLED SPECIALTIES *~ over our wood-burning grill ~*

★ **Lily's Chicken®** goat cheese, spinach, artichoke hearts, lemon basil sauce 14.5

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

Chicken Marsala mushrooms + prosciutto, marsala wine sauce 14.9

Filet Mignon* USDA Choice "center cut" 8 oz 21.9 / 6 oz 19.9
Add Garlic Gorgonzola butter 1.5

The Angler's Steak* USDA Choice sirloin 11 oz 18.3 / 6 oz 15.3

Sirloin* + Crab Cake Dinner 6 oz "center cut" sirloin + Maryland style crab cake 19.9
Upgrade to Filet Mignon* add 6

SAUTÉED + BAKED

Pecan Parmesan Crusted Rainbow Trout artichoke hearts, fresh basil + lemon butter 17.9

★ **Tilapia Imperial** stuffed with shrimp, scallops, crab meat, Gruyere cheese, Parmesan cheese + lemon caper butter 18.3

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

Maryland Crab Cake Dinner two jumbo lump crab cakes + red remoulade 17.1

**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.*

Gluten-Free Menu Available

★ **Popular Guest Choice**

M6605

MARTINIS

COLD SNAP CUCUMBER COSMO
served in a frozen glass made 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

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. 7.9

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

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

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. Visit them at www.oceantrust.org

FRESH PINEAPPLE MARTINI
Malibu Rum, St. Germain Elderflower liqueur, fresh pineapple, lemon + a homemade vanilla bean simple syrup 7.9

BONEFISH MARTINI®
Vodka, cranberry + sparkling wine 6.9

COSMOPOLITAN
Yep, it's the traditional Cosmo. But we make it better! 7.9

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

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 6.9
Upgrade to Patrón +2.6

BLACK CHERRY GUAVA MOJITO
Cruzan Guava Rum, black cherries, fresh mint, lime 7.9

SIGNATURE RED OR WHITE SANGRIA
Choice of Blackberry Red or Sparkling Mango White 5.5

BOTTLES + CANS

Breckenridge Agave Wheat	**4.6**
Michelob Ultra 4.1%	**4.2**
Bud Light 4.2%	**3.9**
Coors Light 4.2%	**3.9**
Guinness 14.9 oz 4.2%	**5.5**
Miller Lite 4.2%	**3.9**
Newcastle 4.5%	**4.9**
Corona Extra 4.6%	**4.9**
Breckenridge Vanilla Porter 4.7%	**4.6**
Sam Adams Boston Lager 4.8%	**5.3**
Budweiser 5%	**3.9**
Heineken 5.4%	**4.9**
Stella Artois 5.5%	**5.3**
Sierra Nevada Pale Ale 5.6%	**5.3**
Stone IPA 6.9%	**5.3**
O'Doul's *Non-Alcoholic*	**4.2**

DRAFTS

Bud Light	**3.9**
Fat Tire Amber Ale	**4.2**
Blue Moon	**5.3**

WINES

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

WHITES OF INTEREST

Beringer White Zinfandel	**5.7/21**
Jacob's Creek Moscato, Australia	**6.7/25**
Chateau Ste. Michelle Riesling, Washington	**7.2/27**
Eroica Riesling, Columbia Valley, WA	**45**
Sokol Blosser "Evolution" White Blend, Oregon	**9.9/38**

PINOT GRIGIO

Ecco Domani, Italy	**6.7/25**
Masi Masianco Pinot Grigio/Verduzzo, Italy	**8.2/31**
King Estate "Signature Collection", Oregon	**9.7/37**
Santa Margherita, Alto Adige, Italy	**12.5/48**

SAUVIGNON BLANC

Merryvale "Starmont", Napa Valley	**8.7/33**
"Attitude" by Pascal Jolivet, France	**9.9/38**
Kim Crawford, Marlborough, New Zealand	**12.5/48**
Cloudy Bay, Marlborough, New Zealand	**50**

CHARDONNAY

La Terre	**5.5**
William Hill, Central Coast	**6.9/26**
J. Lohr "Riverstone", Monterey	**8.5/32**
Kendall Jackson "V.R."	**9.5/36**
Coppola "Director's Cut", Russian River	**10.5/40**
Chalk Hill, Sonoma Coast	**12.5/48**
Sonoma-Cutrer, Russian River Ranches	**14.5/56**
Cakebread Cellars, Napa Valley	**65**

SPARKLING

Caposaldo "Brut" Prosecco, Veneto, Italy	**8.5/32**
Perrier Jouet "Grand Brut", France	**68**

PINOT NOIR

Concannon	**6.7/25**
Bearboat, CA	**9.7/37**
La Crema, Sonoma Coast	**12.9/50**
Meiomi, Santa Barbara-Monterey-Sonoma Coast	**11.5/44**

REDS OF INTEREST

Ménage à Trois Red Blend	**7.7/29**
Conundrum Red Blend	**9.9/38**
Villa Antinori "Super Tuscan" Red, Italy	**11.5/44**
Estancia Meritage, Paso Robles	**55**
Dona Paula "Los Cardos" Malbec, Argentina	**7.7/29**
Broquel Malbec, Mendoza, Argentina	**8.9/34**
Stags' Leap Petite Syrah, Napa Valley	**65**

MERLOT

Sycamore Lane	**5.5**
Columbia Crest "Grand Estates", Washington	**7.7/29**
Rodney Strong, Sonoma County	**8.7/33**
Swanson Vineyards, Oakville, Napa Valley	**55**

CABERNET SAUVIGNON

Sycamore Lane	**5.5**
Avalon	**6.7/25**
Louis Martini, Sonoma Coast	**9.5/36**
Francis Coppola Black Label Claret	**10.5/40**
Hess "Allomi", Napa Valley	**14.5/56**
Hall, Napa Valley	**65**

SPECIALTY SPIRIT-FREE

Fresh Blackberry Smash	**3.5**
House-Made Lemonade	**3.5**
NUMI Organic Hot Tea	**2.8**
Rainforest Alliance Bold Coffee	**2.8**
Fiji Water *(500 ml)*	**2.9**
San Pellegrino *(500 ml)*	**2.9**

We proudly sell Coca-Cola products. Our coffee is Rainforest Alliance Certified™

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