BONEFISH GRILL

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

STARTERS + SHARING

Wagyu Beef + Ginger Potstickers pan-seared with crispy onions, Thai peppers + soy sauce 7.9

Bang Bang Shrimp® crispy, tossed in a creamy, spicy sauce 9.5

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 8.8

NEW **NY Strip Tataki*** USDA Choice NY Strip, seared + thinly sliced, served with Thai peppers + mustard soy sauce 9.9

Ahi Tuna Sashimi* premium sushi grade, sesame-seared rare with wasabi + pickled ginger regular 10.5 | large 16.7

Mussels Josephine® (PEI) tomatoes, red onions, garlic, basil + lemon wine sauce regular 8.9 | large 10.3

Thai Coconut Shrimp 6 jumbos + sweet spicy sauce 8.9

Maryland Crab Cakes jumbo lump crab cakes + red remoulade sauce 11.7

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 5.8 | bowl 6.6 *(cup of Chowder with entrée 3)*

Roasted Tomato + Red Pepper Soup cup 4.8 | bowl 5.6 *(cup of Soup with entrée 2)*

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

GREENS *[Bonefish House Salad or Classic Caesar Salad with entrée 2.9]*

NEW **Watermelon Salad** salsa verde mixed with arugula + English cucumbers, topped with Feta cheese crumbles, pepitas, creamy Feta cheese dressing 5.9 *(with entrée 3.9)*

Bonefish House Salad hearts of palm, Kalamata olives, tomatoes, citrus herb vinaigrette chicken 11.5 | shrimp 12.5 | salmon* 13.5
add Danish Blue or Feta 1.5

Classic Caesar Salad house-made garlic croutons chicken 11.9 | shrimp 12.9 | salmon* 13.9

Florida Cobb Salad grilled chicken, avocado, mango, tomatoes, Danish Blue, citrus herb vinaigrette 11.8

NEW **Cilantro Lime Shrimp Salad** roasted corn, black beans, Feta, grape tomatoes, red onion, tortilla strips + cilantro lime vinaigrette 12.9

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 11.9 add bacon, avocado or mushrooms .9 each

Baja Fish Tacos three warm tortillas, mango salsa, lime crema + shredded lettuce 12.5

NEW **Lobster Grilled Cheese** cheddar, smoked mozzarella, Maine lobster chunks, with fresh greens + lobster bisque 13.5

Fish + Chips tempura-style with house-made tartar, french fries 10.9

Bang Bang Shrimp® Tacos three warm tortillas, Bang Bang Shrimp, lettuce, tomatoes + sour cream 12.9

BOWLS

NEW **Spicy Tuna*** premium sushi grade, sesame-seared rare, avocado, sweet chile sauce, jasmine rice + passion fruit salsa 11.9

NEW **Seared NY Strip*** marinated cucumbers, roasted peanuts, passion fruit salsa, green onions, carrots + black pepper aioli 14.3

NEW **Shrimp Pad Thai** rice noodles, green onions, sprouts, peanuts, egg + traditional Pad Thai sauce 11.5

NEW **Fire Roasted Vegetables** seasonally fresh selections + pearl couscous with herb pesto dipping sauce 10.9
with wood-grilled shrimp 12.9 | with herb-grilled chicken 11.3

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

Gulf Grouper 21.9 / 19.4 sm

Chilean Sea Bass 26.9 / 24.4 sm

Atlantic Salmon* 17.4 / 14.9 sm

Sea Scallops + Shrimp 16.9

NEW **Ahi Tuna Steak*** 16.7

Rainbow Trout 16.3

Tilapia 14.9

Cold Water Lobster Tails steamed + served with butter for dipping 27

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 19.5 / 8 oz 22.5

NEW **Rib-Eye Steak*** 13 oz USDA Choice Rib-Eye 23.5

Sirloin* + Crab Cake Dinner 6 oz "center cut" sirloin, Maryland style crab cake 19.7 upgrade to filet mignon* add 6

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

Fontina Chop* boneless pork chop, fontina cheese, garlic, prosciutto, mushroom marsala wine sauce 15.6

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 14.1

Pecan Parmesan Crusted Rainbow Trout artichoke hearts, fresh basil, lemon butter, fresh seasonal vegetable + choice of one fresh side 17.3

Tilapia Imperial stuffed with shrimp, scallops, crab meat, lemon caper butter, fresh seasonal vegetable + choice of one fresh side 17.9

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
NEW 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)
NEW Herbed Couscous
NEW Crab Fried Rice (with entrée $4)

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

NEW **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

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 5.9 / 22
Jacob's Creek Moscato, Australia 6.9 / 26
Chateau Ste. Michelle Riesling, WA 7.5 / 28
Eroica Riesling, Columbia Valley, WA 45
Sokol Blosser "Evolution" White Blend, OR 10.5 / 40
Ecco Domani Pinot Grigio, Italy 6.9 / 26
King Estate "Signature Collection" Pinot Grigio, OR 9.9 / 38
Santa Margherita Pinot Grigio, Alto Adige, Italy 13 / 50

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 59

CHARDONNAY

La Terre, CA 5.7
William Hill, Central Coast 7.2 / 27
J. Lohr "Riverstone", Monterey 8.9 / 34
Kendall Jackson "VR", 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 8.9 / 34
Perrier Jouet "Grand Brut", France 68

PINOT NOIR

Concannon, CA 6.9 / 26
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 7.9 / 30
Conundrum Red Blend 11 / 42
Villa Antinori "Super Tuscan" Red, Italy 12.5 / 48
Estancia Meritage, Paso Robles 59
Dona Paula "Los Cardos" Malbec, Argentina 7.9 / 30
Broquel Malbec, Mendoza, Argentina 9.5 / 36
Stags' Leap Petite Syrah, Napa Valley 69

MERLOT / CABERNET

Sycamore Lane Merlot or Cabernet Sauvignon, CA 5.7
Columbia Crest "Grand Estates" Merlot, WA 7.9 / 30
Rodney Strong Merlot, Sonoma County 8.9 / 34
Swanson Vineyards Merlot, Oakville, Napa Valley 55
Avalon Cabernet Sauvignon, CA 6.9 / 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

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 7.9

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 7.9

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 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

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)* 2.75
Vitamin Water Zero Squeezed Lemonade 2.75

NEW HONEST Organic Iced Tea
Just Iced Tea 2.75
Raspberry Iced Tea *Just A Tad Sweet* 2.75
Classic Green Iced Tea *Just A Tad Sweet* 2.75

Coca-Cola Beverages
Coke 2.75 Coke Zero 2.75
Diet Coke 2.75 Cherry Coke 2.75
Sprite 2.75 Seagram's Ginger Ale 2.75

Hot Beverages
Numi ORGANIC Hot Tea 2.75
RAINFOREST ALLIANCE Bold Coffee 2.75
Espresso 3.75
Cappuccino 3.75

BEERS

DRAFTS

Bud Light 3.7
Blue Moon 5
Sam Adams Seasonal 5

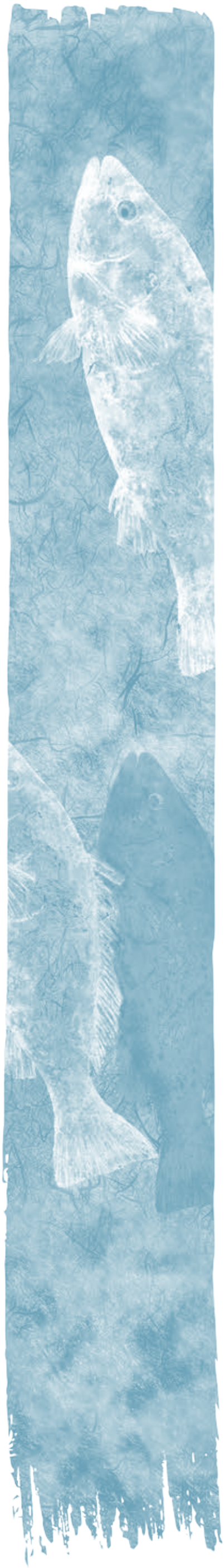
CRAFT / SPECIALTY

Sam Adams Boston Lager (4.8%) 4.9
Fat Tire Amber Ale (5.3%) 4.9

DOMESTIC CLASSICS

Michelob Ultra (4.1%) 3.9
Bud Light (4.2%) 3.6
Coors Light (4.2%) 3.6
Miller Lite (4.2%) 3.6
Budweiser (5%) 3.6
O'Doul's *non-alcoholic* 3.9

IMPORTS

Guinness 14.9 oz (4.2%) 5.3
Newcastle (4.5%) 4.6
Corona Extra (4.6%) 4.6
Heineken (5.4%) 4.6
Stella Artois (5.5%) 4.9

BONEFISH GRILL®