

BONEFISH GRILL

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 shallots, Thai peppers + soy sauce 8.5

★ **Bang Bang Shrimp®** crispy, tossed in a creamy, spicy sauce 10.9

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 10.2

Ahi Tuna Sashimi* premium sushi grade, sesame-seared rare with wasabi + pickled ginger *Regular* 15.5 *Large* 19.9

Mussels Josephine® (Penn Cove) tomatoes, red onion, garlic, basil + lemon wine sauce *Regular* 9.2 *Large* 13.9

Maryland Crab Cakes jumbo lump cakes + red remoulade 15.2

Bacon Wrapped Atlantic Sea Scallops with chutney + mango salsa 10.9

Thai Coconut Shrimp 6 jumbos + sweet spicy sauce 9.2

Bang Bang Shrimp® Flatbread mozzarella cheese, crispy shrimp, cilantro + a creamy, spicy sauce 9.4

SOUPS + SALADS

Roasted Tomato + Red Pepper Soup

Cup 4.9 Bowl 6

Add a cup of soup to any entrée 3.4

Corn Chowder + Lump Crab

with a hint of bacon

Cup 4.9 Bowl 6 Add a cup of chowder to any entrée 3.4

Watermelon Salad salsa verde mixed with arugula + English cucumbers, topped with Feta cheese crumbles, pepitas, creamy Feta cheese dressing 7.1 (with entrée 5.1)

Bonefish Caesar house-made garlic croutons 5.3 (with entrée 2.9)

Bonefish House hearts of palm, Kalamata olives, tomatoes, citrus herb vinaigrette 5.3 (with entrée 2.9) Add Danish Blue or Feta 1.5

Grilled Salmon* + Asparagus Salad goat cheese, green beans, fennel, tomatoes, citrus herb vinaigrette 14.2

Cobb Salad grilled chicken, avocado, mango, tomatoes, Danish Blue, citrus herb vinaigrette 12.5 Half Cobb Salad 9.9

HAND HELDS ~ burgers + 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 11.3 add bacon, avocado or mushrooms .5 each

Bang Bang Shrimp® Tacos shrimp, lettuce, tomatoes + sour cream 13.1

Baja Fish Tacos “Cajun style” with lettuce, mango salsa + sour cream 12.7

Grilled Fish Sandwich 6 oz fillet, Parmesan dusted + fully dressed on a lightly toasted brioche bun

Tilapia 11.7 Salmon* 14.3

Sir Will's Fish + Chips tempura-style fish fillets with house-made tartar, french fries 11.5

SIDES

Fresh Summer Grilled
Corn on the Cob
(with entrée \$1)

French Fries

Herbed Jasmine Rice

Steamed Vegetable Medley

French Green Beans (Haricot Verts)

Steamed Broccoli

Steamed Asparagus (with entrée \$2)

~ All entrées, except hand helds and bowls, served with a fresh seasonal vegetable plus your choice of one side item. ~

★ Popular Guest Choice

GRILLED FISH ~ over our wood-burning grill ~

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

Wild Dorado (Mahi Mahi) 21.9 / 19.9sm

Chilean Sea Bass 27.9

Salmon* 18.9 / 17.2sm

Sea Scallops + Shrimp 21.9

Rainbow Trout 16.5

Tilapia 15.3

Cold Water Lobster Tails 28.9 (2 tails) / 19.9 (1 tail)
steamed + served with butter for dipping

Ahi Tuna* “Tokyo Style” 20.3 / 16.3sm

served with Asian vegetables + Jasmine rice

GRILLED SPECIALTIES ~ wood-burning grill ~

★ **Lily's Chicken®** goat cheese, spinach, artichoke hearts, lemon basil sauce 14.7

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

Chicken Marsala mushrooms + prosciutto, marsala wine sauce 15.3

Filet Mignon* USDA Choice “center cut” 8 oz 24.9 / 6 oz 21

Add Garlic Gorgonzola butter 1.25

Sirloin* + Crab Cake Dinner 6 oz “center cut” sirloin + Maryland style crab cake 19.9 Upgrade to Filet Mignon* add 5

Applewood Fired Sirloin*

USDA Choice sirloin + your choice of one side

11 oz 21 / 6 oz 14.9

Add a Bonefish House salad or Caesar salad to any entrée 2.9

SAUTÉ

Pecan Parmesan Crusted Rainbow Trout artichoke hearts, fresh basil + lemon butter 18.3

★ **Tilapia Imperial** stuffed with shrimp, scallops, crab meat, Gruyere cheese, Parmesan cheese + lemon caper butter 18.9

Maryland Crab Cake Dinner two broiled crab cakes + red remoulade 18.2

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

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

Crème Brûlée berries + whipped cream 6.9

Jen's Jamaican Coconut Pie creamy custard, rum sauce + whipped cream 6.9

*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

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

Fris vodka, hand-muddled watermelon, cucumber + fresh sour 8.4

★ 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

POMEGRANATE MARTINI

A house-made infusion with Fris vodka, pomegranate, fresh mango 8.9

FRESH RASPBERRY MARTINI

Reyka small-batch vodka, freshly muddled red raspberries + fresh squeezed lemon juice.

NEW RECIPE for our classic favorite 8.7

★ OCEAN TRUST TROPIC HEAT MARTINI

Absolut vodka, freshly muddled pineapple and mango, lemon juice + a thin slice of jalapeño 8.9

\$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 8.9

BONEFISH MARTINI®

Vodka, cranberry + sparkling wine 8.2

COSMOPOLITAN

Yep, it's the traditional Cosmo. But we make it better! 8.7

"THREE OLIVES" MARTINI

vodka + hand-made Danish Blue cheese stuffed olives 8.5

LEMON DROP MARTINI

Absolut Citron, fresh lemon + sugar 8.7

SOUR APPLE MARTINI

Van Gogh Appel, apple liqueur, fresh sour, Sprite 8.2

ESPRESSO MARTINI

Svedka Vanilla vodka, Kahlúa, Crème de Cacao, fresh brewed espresso 8.5

ROCKS

★ PARKER'S MARGARITA

Founder - Chris Parker's Favorite

Finished with fresh OJ + Grand Marnier 6.5

Upgrade to Patrón +3.5

FRESH CUCUMBER COLLINS

Hendrick's, St. Germain Elderflower, English cucumber, fresh lemon + basil 8.5 *Served up or on the rocks*

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 6

BOTTLES + CANS

St. Pauli Girl *Non-Alcoholic* 5

Bud Light 4.2% 4.2

Guinness 14.9 oz 4.2% 5.5

Newcastle 4.5% 5

Corona Extra 4.6% 5

Redbridge Lager 4.8% *gluten free* 4.9

Budweiser 5% 4.5

Pabst Blue Ribbon 16 oz 5% 3.5

Heineken 5.4% 5

Stella Artois 5.5% 5.5

KEGS

New selections coming soon.

Ask your server for today's tap offerings.

WINES

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

WHITES OF INTEREST

Beringer White Zinfandel 6/22

Jacob's Creek Moscato, Australia 6/22

Chateau Ste. Michelle Riesling, Washington 6.9/27

Eroica Riesling, Columbia Valley, WA 42

PINOT GRIGIO

Ecco Domani, Italy 6.5/25

Masi Masianco Pinot Grigio/Verduzzo, Italy 8.5/32

King Estate "Signature Collection", Oregon 36

SAUVIGNON BLANC

Merryvale "Starmont", Napa Valley 9.5/36

"Attitude" by Pascal Jolivet, France 35

Chalk Hill, Russian River Valley 49

CHARDONNAY

La Terre 6

Mark West, Central Coast 26

J. Lohr "Riverstone", Monterey 7.5/28

Kendall Jackson "V.R." 8.9/34

Coppola "Director's Cut", Russian River 9.9/39

Sonoma-Cutrer, Russian River Ranches 45

Cakebread Cellars, Napa Valley 68

SPARKLING

Caposaldo "Brut" Prosecco, Veneto, Italy 8.9/35

Perrier Jouet "Grand Brut", France 68

PINOT NOIR

Concannon 6.9/27

Bearboat, CA 9.9/37

La Crema, Sonoma Coast 43

Meiomi, Santa Barbara-Monterey-Sonoma Coast 42

REDS OF INTEREST

Ménage à Trois Red Blend 7.5/29

Villa Antinori "Super Tuscan" Red, Italy 42

Dona Paula "Los Cardos" Malbec, Argentina 6.9/27

D' Arenberg "The Stump Jump" GSM Red 6.5/26

Murphy-Goode "Liar's Dice" Zinfandel, Sonoma 41

MERLOT

Sycamore Lane 6

Columbia Crest "Grand Estates", Washington 6.9/26

Swanson Vineyards, Oakville, Napa Valley 48

CABERNET SAUVIGNON

Sycamore Lane 6

Louis Martini, Sonoma Coast 8.7/33

Francis Coppola Black Label Claret 9.5/38

Sebastiani, Alexander Valley 55

Hall, Napa Valley 68

SPECIALTY SPIRIT-FREE

Fresh Blackberry Smash 3.5

NUMI Organic Hot Tea 2.9

Rainforest Alliance Bold Coffee 2.9


Fiji Water (500 ml) 2.9

San Pellegrino (500 ml) 2.9

Honest Organic Iced Tea; Just Iced Tea 2.5

Honest Organic Iced Tea; Raspberry Iced Tea Just A Tad Sweet 2.5

Honest Organic Iced Tea; Classic Green Iced Tea Just A Tad Sweet 2.5

We proudly sell  products. Our coffee is Rainforest Alliance Certified 