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

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)

Garlic Whipped Potatoes

Potatoes Au Gratin

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 / 19.9 sm
Chilean Sea Bass	27.9
Salmon*	18.9 / 17.2 sm
Sea Scallops + Shrimp	21.9
Rainbow Trout	16.5
Tilapia	15.3
Cold Water Lobster Tails steamed + served with butter for dipping	28.9 (2 tails) / 19.9 (1 tail)
Ahi Tuna* "Tokyo Style" *served with Asian vegetables + Jasmine rice*	20.3 / 16.3 sm

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

M7301

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

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