



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 110 calories 5.2
Bowl 170 calories 6
Add a cup of soup to any entrée 2.2

Corn Chowder + Lump Crab
with a hint of bacon
Cup 260 calories 6.2
Bowl 410 calories 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
300 calories 6.3 *(with entrée 4.3)*

Classic Caesar Salad house-made
garlic croutons 440 calories 5.3
(with entrée 3.1)

Bonefish House Salad hearts of
palm, Kalamata olives, tomatoes, citrus
herb vinaigrette 240 calories 5.3
(with entrée 3.1)
Add Danish Blue 100 calories 1.5
or Feta 70 calories 1.5

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

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

FRESH SIDES

Fresh Summer Grilled Corn on the Cob
210 Calories *(with entrée \$1)*
Garlic Whipped Potatoes 190 calories
Potatoes Au Gratin 260 calories
Herbed Jasmine Rice 230 calories
Steamed Vegetable Medley 90 calories
French Green Beans *(Haricot Verts)*
70 calories
Steamed Broccoli 90 calories
Steamed Asparagus 40 calories
(with entrée \$1)
Herbed Couscous 305 calories

*All entrées, except pasta, served with
a fresh seasonal vegetable plus your
choice of one side item*
Zucchini and Tomatoes 120 calories

DESSERTS

Macadamia Nut Brownie
flourless brownie, raspberry sauce,
vanilla ice cream, sprinkled with
macadamia nuts 1260 calories 6.5
Key Lime Pie
roasted pecan crust 920 calories 6.5
Seasonal Cheesecake
with a sweet peach + brown sugar
sauce, topped with whipped cream 600
calories 4.9
Crème Brûlée
berries + whipped cream 930 calories 6.9
Jen’s Jamaican Coconut Pie
creamy custard, rum sauce + whipped
cream 960 calories 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 630 calories 7.9
Wagyu Beef + Ginger Potstickers pan-seared with crispy onions, Thai peppers +
soy sauce 610 calories 8.5

★ **Bang Bang Shrimp®** crispy, tossed in a creamy, spicy sauce 830 calories 9.9
Twisted Edamame Hummus topped with a roasted tomato relish,
pepitas, drizzle of olive oil + served with crispy flatbread chips 440 calories 4.9
Singapore Calamari flash-fried with peppers + sweet spicy Asian sauce 1180 calories 9.5
Ahi Tuna Sashimi premium sushi grade, sesame-seared rare with wasabi + pickled ginger
Regular 380 calories 10.7 *Large* 710 calories 16.9
Mussels Josephine® (PEI) tomatoes, red onion, garlic, basil + lemon wine sauce 1640 calories 10.7
Maryland Crab Cakes jumbo lump cakes + red remoulade 450 calories 12.3
Bacon Wrapped Atlantic Sea Scallops with chutney + mango salsa 460 calories 10.7
Thai Coconut Shrimp 6 jumbos + sweet spicy sauce 740 calories 9.5
Saucy Shrimp lime tomato garlic sauce, Kalamata olives + Feta 1040 calories 9.5
Bang Bang Shrimp® Flatbread mozzarella cheese, crispy shrimp, cilantro + a creamy,
spicy sauce 550 calories 8.9

HAND HELDS

~ *all items except Fish + Chips served with fresh greens 120 calories or house-made chips 540 calories* ~
★ **Half-Pound American Kobe Beef Burger** from Kay Ranch, TX, custom ground, toasted
brioche bun, fully dressed with sharp cheddar + special sauce 1090 calories 12.7
add bacon 80 calories avocado 40 calories mushrooms 60 calories .5 each
Bang Bang Shrimp® Tacos three warm tortillas, Bang Bang Shrimp, lettuce, tomatoes +
sour cream 640 calories 13.1

Baja Fish Tacos three warm tortillas, mango salsa, lime crema + shredded lettuce 780 calories 12.7
BFG Fish Sandwich 6 oz tilapia fillet, Parmesan-dusted + fully dressed on a lightly
toasted brioche bun 685 calories 11.5
Fish + Chips tempura-style with house-made tartar, french fries 1060 calories 11.3

GRILLED FISH ~ over our wood-burning grill ~

Swordfish	587 calories 20.3 / 442 calories 17.8	sm
★ Chilean Sea Bass	480 calories 27.5 / 350 calories 25	sm
Atlantic Salmon	490 calories 17.8 / 370 calories 15.3	sm
Sea Scallops + Shrimp	190 calories 17.3	ENJOY YOUR FISH WITH A FRESH, GRILLED LEMON OR CHOOSE FROM ONE OF OUR SIGNATURE SAUCES: Mango Salsa 64 calories Herb Pesto 140 calories Pan Asian Sauce 35 calories Lemon Butter 130 calories
Rainbow Trout	430 calories 16.9	
Tilapia	330 calories 15.3	
Cold Water Lobster Tails	330 calories 28	
<i>steamed + served with butter for dipping</i>	730 calories	
<div>Ahi Tuna “Tokyo Style” 745 calories 19.9 / 415 calories 15.9 sm <i>served with Asian vegetables + Jasmine rice</i></div>		

GRILLED SPECIALTIES ~ over our wood-burning grill ~

★ **Lily’s Chicken®** goat cheese, spinach, artichoke hearts, lemon basil sauce 550 calories 14.5
Fontina Chop boneless pork chop, fontina cheese, garlic, prosciutto,
mushroom marsala wine sauce 750 calories 15.9

Chicken Marsala mushrooms + prosciutto, marsala wine sauce 530 calories 14.9

Filet Mignon USDA Choice “center cut” 8 oz 360 calories 21.9 / 6 oz 270 calories 19.9
Add Garlic Gorgonzola butter 110 calories 1.5

The Angler’s Steak USDA Choice sirloin 11 oz 410 calories 18.3 / 6 oz 230 calories 15.3

Sirloin + Crab Cake Dinner 6 oz “center cut” sirloin + jumbo lump crab cake 510 calories 19.9
Upgrade to Filet Mignon 550 calories, add 6

SAUTÉED + BAKED

Pecan Parmesan Crusted Rainbow Trout artichoke hearts, fresh basil +
lemon butter 790 calories 17.9

★ **Tilapia Imperial** stuffed with shrimp, scallops, crab meat, Gruyere cheese,
Parmesan cheese + lemon caper butter 650 calories 18.3

Spring Basil Fettuccine artichoke pesto, asparagus, peppers,
tomatoes, white wine cream sauce + Parmesan cheese 1000 calories 9.9
add herb-grilled chicken 200 calories 4 | wood-grilled shrimp 120 calories 5 | wood-grilled salmon 280 calories 6

Maryland Crab Cake Dinner two jumbo lump crab cakes + red remoulade 480 calories 17.1

Gluten-Free Menu Available

All calories are rounded to the nearest 10.

The nutrition analysis is comprised of data from an independent testing facility commissioned by Bonefish Grill, nutrient data from Bonefish Grill suppliers and the United States Department of Agriculture nutrient database analysis using nutritional analysis software. The nutritional values provided herein are based on standard company recipes that may vary depending on portion size or substitution of ingredients. Menu items are hand prepared and nutritional values may vary from the stated amount due to differences inherent in the preparation of menu items, suppliers, region of the country and season of the year. This listing is updated periodically in an attempt to reflect the current status of Bonefish Grill products. Nutrition analysis last updated 8/27/2013. Additional nutritional information available upon request.

The United States Department of Health and Human Services recommended limits for a 2000 calorie daily diet are 20g of saturated fat and 2300mg of sodium.

★ Popular Guest Choice

MARTINIS

1.5 oz. Distilled Spirits (80 proof gin, rum, vodka, whiskey) 100 calories
Signature drinks or liqueurs with added ingredients may increase caloric content.

★ **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

1.5 oz. Distilled Spirits (80 proof gin, rum, vodka, whiskey) 100 calories
Signature drinks or liqueurs with added ingredients may increase caloric content.

★ **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

12 oz. Light	100 calories	12 oz. Full	150 calories
Michelob Ultra	4.1%	4.3	
Bud Light	4.2%	3.9	
Coors Light	4.2%	3.9	
Guinness 14.9 oz	4.2%	5.6	
Miller Lite	4.2%	3.9	
Newcastle	4.5%	5	
Corona Extra	4.6%	5	
Sam Adams Boston Lager	4.8%	5.4	
Budweiser	5%	3.9	
Brooklyn Lager	5.2%	5.4	
Heineken	5.4%	5	
Stella Artois	5.5%	5.4	
Dogfish Head 60 Minute IPA	6%	5.6	
Victory Golden Monkey Belgian Tripel	9.5%	5.4	
O’Doul’s	<i>Non-Alcoholic</i>	4.3	

DRAFTS

12 oz. Light	100 calories	12 oz. Full	150 calories
Coors Light		4	
Blue Moon		5.4	
Sam Adams Seasonal		5.4	

WINES

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

5 oz. White, Red or Sparkling 120 calories

WHITES OF INTEREST

Beringer White Zinfandel	5.9/22
Jacob’s Creek Moscato, Australia	6.9/26
Chateau Ste. Michelle Riesling, Washington	7.5/28
Eroica Riesling, Columbia Valley, WA	45
Sokol Blosser “Evolution” White Blend, Oregon	10.5/40

PINOT GRIGIO

Ecco Domani, Italy	6.9/26
Masi Masianco Pinot Grigio/Verduzzo, Italy	8.5/32
King Estate “Signature Collection”, Oregon	9.9/38
Santa Margherita, 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	5.7
William Hill, Central Coast	7.2/27
J. Lohr “Riverstone”, Monterey	8.9/34
Kendall Jackson “V.R.”	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	6.9/26
Bearboat, CA	9.9/38
La Crema, Sonoma Coast	13.5/52
Meiomi, Santa Barbara-Monterey-Sonoma Coast	12/46

REDS OF INTEREST

Ménage à Trois Red Blend	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


Sycamore Lane	5.7
Columbia Crest “Grand Estates”, Washington	7.9/30
Rodney Strong, Sonoma County	8.9/34
Swanson Vineyards, Oakville, Napa Valley	55

CABERNET SAUVIGNON

Sycamore Lane	5.7
Avalon	6.9/26
Louis Martini, Sonoma Coast	9.9/38
Francis Coppola Black Label Claret	11/42
Hess “Allomi”, Napa Valley	15/58
Hall, Napa Valley	70

SPECIALTY SPIRIT-FREE

Fresh Blackberry Smash	100 calories	3.5
House-Made Lemonade	270 calories	3.5
NUMI Organic Hot Tea	0 calories	2.8
Rainforest Alliance Bold Coffee	0 calories	2.8
Fiji Water (500 ml)	0 calories	2.9
San Pellegrino (500 ml)	0 calories	2.9

We proudly sell  products. 6.5 OZ. (without ice) 0-90 calories

Our coffee is Rainforest Alliance Certified™  0 calories

Gluten-Free Menu Available