BONEFISH GRILL®

SIGNATURE STARTERS

Bang Bang Shrimp® crispy, tossed in a creamy, spicy sauce 10.4

★ **BFG Imperial Dip** creamy with crab meat, shrimp + scallops served with crispy flatbread chips 9.7

Ahi Tuna Sashimi* premium sushi grade, sesame-seared rare with wasabi + pickled ginger regular 10.9 | large 16.9

STARTERS + SHARING

★ **Steamed Edamame** served with "Old Bay®" seasoning 4.9

Singapore Calamari flash-fried with peppers + sweet spicy Asian sauce 9.7

Thai Coconut Shrimp 6 jumbos + sweet spicy sauce 9.7

Maryland Crab Cakes jumbo lump crab cakes + red remoulade sauce 14.7

GREENS

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

SOUPS

Corn Chowder + Lump Crab with a hint of bacon
cup 6.2 | bowl 7 *(cup of Chowder with entrée 3.2)*

★ **Authentic Lobster Bisque** with a hint of sherry
cup 8.2 (cup of Bisque with entrée 5.2)

SUNDAY BRUNCH

BUBBLES BRUNCH 5

enjoy a Peach Bellini, freshly squeezed Passion Fruit Mimosa or Traditional Mimosa with your brunch

OMELETS

Served with toast + choice of steamed asparagus or potatoes au gratin. All omelets may be prepared with egg whites upon request.

Oscar asparagus, crab, smoked mozzarella, basil, lemon butter 9.9

Western turkey chorizo, cheddar, cilantro, onions, ranchero, lime sour cream 8.9

California Applewood bacon, cheddar, caramelized onions, tomatoes, avocado 8.9

Cajun Shrimp goat cheese, onions, sweet bell peppers + creole sauce 9.9

Garden Fresh broccoli florets, onions, sweet bell peppers, tomatoes, Gruyère cheese + basil 9.5

Egg White + Asparagus grilled asparagus, tomatoes + Feta cheese 8.9

BRUNCH FAVORITES

Half-Pound American Kobe Beef + Egg Burger* toasted brioche bun, fully dressed with sharp cheddar, fried egg + special sauce, served with fresh greens or house-made chips 13.5
add bacon, avocado or mushrooms .9 each

Crème Brûlée French Toast Grand Marnier + orange zest battered, served with whipped cream, fresh mint, strawberries + bacon 11.3

Organic Whole Grain Oatmeal topped with fresh seasonal berries + served with brown sugar 4.5

EGGS BENEDICT

Served with choice of steamed asparagus or potatoes au gratin.

Traditional Eggs Benedict* toasted English muffin topped with smoked ham, poached eggs + Hollandaise sauce 9.3

Spinach + Mushroom Eggs Benedict* toasted English muffin, spinach, mushrooms, poached eggs + Hollandaise sauce 9.3

Bang Bang Shrimp® Eggs Benedict* toasted English muffin, crispy shrimp, poached eggs, green onions + spicy Hollandaise sauce 10.3

Surf + Turf Eggs Benedict* toasted English muffin, filet mignon, lobster, poached eggs + Hollandaise sauce 13.9

BRUNCH COCKTAILS + LIBATIONS

Georgia Peach Martini Bellini-style. Svedka vodka, Cointreau, fresh peach + bubbles 7.9

House-Made Bloody Mary K.A.B.M. Absolut Citron, house-made Bloody Mary mix + seasonings. Finished with a kick! 7.5

Blackberry Sangria Press (Serves 1-2)
A signature sangria press infuses fresh orange, lemon, lime + blackberry to create a perfect Bonefish blend 9.5

HAND HELDS *[burger + tacos served with fresh greens or house-made chips]*

BFG Fish Sandwich blackened, Parmesan-dusted + fully dressed on a lightly toasted brioche bun 11.7

Half-Pound American Kobe Beef Burger* toasted brioche bun, fully dressed with sharp cheddar + special sauce 12.9
add bacon, avocado or mushrooms .9 each

★ **Blackened Baja Street Tacos** three fish tacos in a crispy wonton shell, finished with fresh romaine, mango salsa, lime crema + fresh herb pesto 12.9

Fish + Chips tempura-style with tartar, french fries 11.5

★ **Bang Bang Shrimp® Crispy Tacos** served street taco-style in three crispy wonton shells with fresh tomato, shredded lettuce + sour cream 12.5

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

Chilean Sea Bass 28.9 / 25.4 sm
Atlantic Salmon* 18.2 / 15.7 sm
Sea Scallops + Shrimp 17.5
Ahi Tuna Steak* 17.3
Rainbow Trout 17.3
Tilapia 15.7

Enjoy your fish with a fresh-grilled lemon or choose from one of our Signature Sauces:

Lime Tomato Garlic
Mango Salsa
Herb Pesto
Pan Asian Sauce
Lemon Butter

GRILLED + BAKED *[over our wood-burning grill, served with a fresh seasonal vegetable + choice of one fresh side]*

Lily's Chicken® goat cheese, spinach, artichoke hearts, lemon basil sauce 14.7
Tilapia Imperial stuffed with shrimp, scallops, crab meat, lemon caper butter 18.7
Filet Mignon* USDA "center cut" 6 oz 19.9 / 8 oz 22.9
The Angler's Steak* 6 oz USDA Choice sirloin 15.9
Fontina Chop* boneless pork chop, fontina cheese, garlic, prosciutto, mushroom marsala wine sauce 15.9

FRESH SIDES

Garlic Whipped Potatoes
Potatoes Au Gratin
Steamed Broccoli
Jasmine Rice
Herbed Couscous

DESSERTS

Macadamia Nut Brownie flourless brownie, raspberry sauce, vanilla ice cream, sprinkled with macadamia nuts 6.5
Crème Brûlée berries + whipped cream 6.9
Key Lime Pie roasted pecan crust 6.5

**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.*

★ Denotes items of Celebration

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

SPARKLING / BUBBLES
Crisp dry "Brut" or delicate strawberry and pear "Rose"

Chandon "Brut" Sparkling *187ml* Split 10
Chandon "Rose" Sparkling *187ml* Split 11

WHITES / PINOT GRIGIO
Light, floral aromas with fruity mango & pineapple flavors

Beringer White Zinfandel, CA 5.7 / 21
Jacob's Creek Moscato, Australia 6.7 / 25
Chateau Ste. Michelle Riesling, WA 7 / 26
Sokol Blosser "Evolution" White Blend, OR 9.9 / 38
Ecco Domani Pinot Grigio, Italy 6.7 / 25
Masi Masianco Pinot Grigio/Verduzzo, Italy 8.2 / 31
King Estate "Signature Collection" Pinot Grigio, OR 9.7 / 37
Santa Margherita, Pinot Grigio, Alto Adige, Italy 12.5 / 48

SAUVIGNON BLANC
Herbal aromas with grapefruit, stone fruit accents

Merryvale "Starmont", Napa Valley 8.9 / 34
"Attitude" by Pascal Jolivet, France 9.9 / 38
Kim Crawford, Marlborough, New Zealand 12 / 46

CHARDONNAY
Light oak, crisp flavor to full-bodied mouthfeels with hints of caramel

La Terre, CA 5.5
William Hill, Central Coast 6.9 / 26
J. Lohr "Riverstone", Monterey 8.5 / 32
Kendall Jackson "V.R.", CA 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

PINOT NOIR
Earthy aromas with bright cherry, dark cherry fruit flavors

Concannon, CA 6.7 / 25
10 Span, Santa Barbara County *100% Pinot Noir* 8.5 / 32
La Crema, Sonoma Coast 12.9 / 50
"Lyric" by Etude, Santa Barbara 10.5 / 40
Meiomi, Santa Barbara-Monterey-Sonoma Coast 11.5 / 44

REDS / BLENDS
Full-flavored with hints of blackberry, blueberry and pomegranate

Ménage à Trois Red Blend, CA 7.9 / 30
Conundrum Red Blend, CA 9.9 / 38
Villa Antinori "Super Tuscan" Red, Italy 11.5 / 44
Dona Paula "Los Cardos" Malbec, Argentina 7.7 / 29
Broquel Malbec, Mendoza, Argentina 8.9 / 34

MERLOT / CABERNET
Full-flavored with heavy backbone, black currant + deep cherry flavor

Sycamore Lane Merlot or Cabernet Sauvignon, CA 5.5
Columbia Crest "Grand Estates" Merlot, WA 7.9 / 30
Rodney Strong Merlot, Sonoma County 8.9 / 34
Avalon Cabernet Sauvignon, CA 6.7 / 25
Charles & Charles Cabernet Blend, Columbia Valley, WA *90 Points* 8.2 / 31
Louis Martini Cabernet Sauvignon, Sonoma Coast 9.7 / 37
Francis Coppola Black Label Claret, CA 10.5 / 40
Hess "Allomi" Cabernet Sauvignon, Napa Valley 14.5 / 56

SPECIAL RESERVE SELECTIONS
Indulge in grand flavors and majestic mouthfeels of superb selections

Perrier Jouet "Grand Brut" Champagne, France 68
Eroica Riesling, Columbia Valley, WA 42
Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand 55
Cakebread Cellars Chardonnay, Napa Valley 68
Estancia Meritage, Paso Robles 55
Stags' Leap Petite Syrah, Napa Valley 67
Swanson Vineyards Merlot, Oakville, Napa Valley 48
Hall Cabernet Sauvignon, Napa Valley 68
Caymus "40th Anniversary" Cabernet Sauvignon, Napa Valley 89

SPIRIT-FREE

SPECIALTY 3.5
Fresh Blackberry Smash House-Made Lemonade

BOTTLED WATERS 2.9
Fiji (500 ml) San Pellegrino (500 ml)

vitaminwater FLAVORS 2.85
XXX *(Acai, Blueberry + Pomegranate)* Zero Squeezed Lemonade

HONEST® ORGANIC ICED TEAS 2.85
Just Iced Tea Raspberry Iced Tea *Just A Tad Sweet*
Classic Green Iced Tea *Just A Tad Sweet*

Coca-Cola BEVERAGES 2.85
Coke Coke Zero Diet Coke
Cherry Coke Sprite Seagram's Ginger Ale

HOT BEVERAGES
Numi Organic Hot Tea 2.85 Rainforest Alliance Bold Coffee 2.85
Espresso 3.75 Cappuccino 3.75

MARTINIS

★ **Winter White Cosmopolitan**
Our best-selling guest favorite of the year!
Reyka vodka, St. Germain Elderflower liqueur, white cranberry juice + fresh lime juice 7.9

Bonefish 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. Oceantrust.org

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! 8.5

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

★ **Cold Snap Cocktail ~ Blackberry Frost**
served in a frozen glass made entirely of ice
A frosty treat of Reyka vodka, Solerno blood orange liqueur, muddled blackberries + fresh lemon juice 8.5

Parker's Margarita
Founder-Chris Parker's Favorite
Finished with fresh OJ + Grand Marnier 6.9
Upgrade to Patrón +2.6

Patrón's Perfect Cucumber Margarita
Patrón Silver, fresh lime + English cucumber. Topped with a hint of St. Germain Elderflower liqueur + rimmed with salt + pepper for a perfect finish. 8.9

Modern Mojito
A classic favorite of Ernest Hemingway with a modern twist. Pyrat amber rum, homemade fresh mint simple syrup, a hint of orange + Grand Marnier 8.2

Signature Red or White Sangria
Choice of Blackberry Red or Sparkling Mango White 5.5

BEERS

DRAFTS
Bud Light 4
Blue Moon 5.4
Sam Adams Seasonal 5.4

CRAFT / SPECIALTY
Sam Adams Boston Lager (4.8%) 5.4
Fat Tire Amber Ale (5.3%) 5.4
Omission Pale Ale (5.8%) *gluten-free* 5.4
Sierra Nevada "Torpedo Extra IPA" (7.2%) 5.4

DOMESTIC CLASSICS
Michelob Ultra (4.1%) 4.3
Bud Light (4.2%) 3.9
Coors Light (4.2%) 3.9
Miller Lite (4.2%) 3.9
Budweiser (5%) 3.9
O'Doul's *non-alcoholic* 4.3

IMPORTS
Guinness 14.9 oz (4.2%) 5.6
Newcastle (4.5%) 5
Corona Extra (4.6%) 5
Heineken (5.4%) 5
Stella Artois (5.5%) 5.4

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