BONEFISH GRILL®

STARTERS + SHARING

Bang Bang Shrimp® crispy, tossed in a creamy, spicy sauce 9.7

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

★ **BFG Imperial Dip** creamy with crab meat, shrimp + scallops served with crispy flatbread chips 9.4

★ **Roasted Mushroom Flatbread** topped with Mozzarella cheese, white wine cream sauce, sage leaves + truffle aioli 8.9

Corn Chowder + Lump Crab with a hint of bacon cup 4.5 | bowl 5.5 *(cup of Chowder with entrée 3)*

LUNCH COMBINATIONS

1. **Cup of Soup + House or Caesar Salad** 7.5
2. **Cup of Soup or House or Caesar Salad + 1/2 Chicken Wrap** 8.5
3. **Cup of Soup or House or Caesar Salad + Two BFG Crispy Street Tacos** herb-grilled chicken, blackened baja fish or filet mignon* 9.5

MIX + MATCH ENTRÉE SALADS

Bonefish House Salad hearts of palm, Kalamata olives, tomatoes, citrus herb vinaigrette 5.9

Classic Caesar Salad house-made garlic croutons 6.5

Florida Cobb Salad avocado, mango, tomatoes, Danish Blue, citrus herb vinaigrette 7.9

BFG Asian Salad sweet peppers, snow peas + Miso vinaigrette 6.9

Cilantro Lime Salad roasted corn, black beans, Feta, grape tomatoes, red onion, tortilla strips + cilantro lime vinaigrette 7.5

Add Seafood, Steak or Chicken:

Herb-Grilled Chicken 4

Wood-Grilled Shrimp 5

Wood-Grilled Salmon* 6

Ahi Tuna* 7

NY Strip Tataki* 7

HAND HELDS

[Served with your choice of our house-made french fries, pesto couscous salad or Asian slaw]

BFG Fish Sandwich blackened, Parmesan-dusted + fully dressed on a lightly toasted brioche bun 9.7

Lily's Chicken® Wrap goat cheese, wood-grilled chicken, sun-dried tomatoes + artichoke pesto 8.7

★ **BFG Crispy Street Tacos** three tacos in a crispy wonton shell, finished with fresh romaine, mango salsa, lime crema + fresh herb pesto
herb-grilled chicken 8.7 | blackened baja fish 9.3 | filet mignon* 9.7

Bang Bang Shrimp® Po Boy crispy shrimp tossed in a creamy, spicy sauce with lettuce, tomato + Asian cucumbers 10.3

American Kobe Beef Burger* toasted brioche bun, fully dressed + special sauce 9.5 | double 12.5
choice of aged American Cheddar cheese, Fontina cheese, Danish Blue cheese or Applewood smoked bacon .9 each

Surf + Turf Burger* Bang Bang Shrimp®, American Kobe Beef, served on a toasted brioche bun, fully dressed, with sharp cheddar + special sauce 12.5

Fish + Chips tempura-style with tartar, french fries 9.3

★ **Bang Bang Shrimp® Crispy Tacos** served street taco-style in three crispy wonton shells with fresh tomato, shredded lettuce + sour cream 9.7

ENTRÉES

[Select entrées served with your choice of our house-made french fries, pesto couscous salad or Asian slaw]

Grilled Fresh Fish of the Day* with choice of side + served with your choice of a Signature Sauce: Mango Salsa or Herb Pesto 14.9

Maryland-Style Jumbo Lump Crab Cakes jumbo lump crab cakes + red remoulade sauce with choice of side 14.9

Lily's Salmon* goat cheese, spinach, artichoke hearts, lemon basil sauce with choice of side 13.9

Wood-Grilled Filet Mignon* mushrooms, blistered tomatoes + Applewood smoked bacon with choice of side 16.9

★ **Basil Fettuccine** rustic ribbons of pasta infused with hints of basil, tossed with a pesto white wine cream sauce, red bell peppers, zucchini, yellow squash + light Parmesan 8.3
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

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 2.8
XXX *(Acai, Blueberry + Pomegranate)* Zero Squeezed Lemonade

HONEST® ORGANIC ICED TEAS 2.8
Just Iced Tea Raspberry Iced Tea *Just A Tad Sweet*
Classic Green Iced Tea *Just A Tad Sweet*

Coca-Cola BEVERAGES 2.8
Coke Coke Zero Diet Coke
Cherry Coke Sprite Seagram's Ginger Ale

HOT BEVERAGES
Numi Organic Hot Tea 2.8 Rainforest Alliance Bold Coffee 2.8
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 3.6
Blue Moon 4.9
Sam Adams Seasonal 4.9

CRAFT / SPECIALTY
Sam Adams Boston Lager (4.8%) 4.7
Fat Tire Amber Ale (5.3%) 4.7
Omission Pale Ale (5.8%) *gluten-free* 4.7
Sierra Nevada "Torpedo Extra IPA" (7.2%) 4.7

DOMESTIC CLASSICS
Michelob Ultra (4.1%) 3.8
Bud Light (4.2%) 3.5
Coors Light (4.2%) 3.5
Miller Lite (4.2%) 3.5
Budweiser (5%) 3.5
O'Doul's *non-alcoholic* 3.8

IMPORTS
Guinness 14.9 oz (4.2%) 5
Newcastle (4.5%) 4.5
Corona Extra (4.6%) 4.5
Heineken (5.4%) 4.5
Stella Artois (5.5%) 4.7

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