BONEFISH GRILL®

Join us every Sunday for Brunch.
Try our variety of Eggs Benedicts,
Crème Brulee French Toast
and Mimosas!

COCKTAILS ALL DAY. EVERY DAY.

Blood Orange Paloma
Sauza Hornitos tequila, Solerno blood orange liqueur, fresh grapefruit juice + hint of lime 6

Classic Sidecar + Mango Twist
A classic brandy cocktail with a modern mango flair 6

Raspberry Vodka Collins
Svedka vodka, fresh raspberries, house-made sour mix, sparkling soda 6

SPECIALTY SPIRIT-FREE

House-Made Lemonade
fresh pressed lemon juice, organic agave nectar + a hint of homemade lemongrass simple syrup 3.5

Fresh Blackberry Smash
fresh blackberries, coconut water, lightly sweetened + a hint of fresh mint 3.5

CLASSIC BEVERAGES

Iced Tea OR Numi Hot Tea 2.8
Rainforest Alliance Bold Coffee 2.8
Espresso 3.7
Cappuccino 3.7
Fiji Water *(500 ml)* 2.9
San Pellegrino *(500 ml)* 2.9

We proudly serve Coca-Cola products.

DESSERTS

Key Lime Pie
roasted pecan crust 3.5

Seasonal Cheesecake
with a sweet peach + brown sugar sauce, topped with whipped cream 3.5

Jen's Jamaican Coconut Pie
creamy custard, rum sauce + whipped cream 3.9

Popular Guest Choice

LUNCH

STARTERS

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

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

Twisted Edamame Hummus topped with a roasted tomato relish, pepitas, drizzle of olive oil + served with crispy flatbread chips 4.9

Roasted Tomato + Red Pepper Soup Cup 3.5 | Bowl 4.5 ***add a cup to any entrée 2***

Corn Chowder + Lump Crab with a hint of bacon Cup 4.5 | Bowl 5.5 ***add a cup to any entrée 3***

Bang Bang Shrimp® Flatbread mozzarella cheese, crispy shrimp, cilantro + a creamy, spicy sauce 8.9

LUNCH COMBINATIONS

6.9
Cup of Soup +
House or Caesar Salad

7.9
Cup of Soup or
House or Caesar Salad
+ 1/2 Chicken Wrap

8.9
Cup of Soup or
House or Caesar Salad
+ Two BFG Soft Tacos
herb-grilled chicken
*tilapia | filet mignon**

MIX + MATCH ENTRÉE SALADS

All Entrée Salads are served with dressing on the side except our classically tossed Caesar Salad

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
Sirloin Steak* 7

HAND HELDS

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

BFG Fish Sandwich* 6 oz tilapia fillet, Parmesan-dusted + fully dressed on a lightly toasted brioche bun 9.5

Lily's Chicken Wrap goat cheese, wood-grilled chicken, sun-dried tomatoes + artichoke pesto 8.5

BFG Soft Tacos three warm tortillas, mango salsa, lime crema + shredded lettuce
herb-grilled chicken 8.9 | *tilapia* 9.5 | *filet mignon** 9.9

Bang Bang Shrimp® Po Boy crispy shrimp tossed in a creamy, spicy sauce with lettuce, tomato + Asian cucumbers 9.9

American Kobe Beef Burger* from Kay Ranch, TX, custom ground, toasted brioche bun, fully dressed + special sauce 8.9 / *double* 11.9 *Choice of aged American Cheddar cheese, Fontina cheese, Danish Blue cheese or Applewood smoked bacon .5 each*

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

Bang Bang Shrimp® Tacos three warm tortillas, Bang Bang Shrimp, lettuce, tomatoes + sour cream 9.9

ENTRÉES

Select entrées served with your choice of our house-made Parmesan 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 cakes + red remoulade with choice of side
small 11.9 | *large* 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

Spring Basil Fettuccine artichoke pesto, asparagus, peppers, tomatoes, white wine cream sauce + Parmesan cheese 7.9
add herb-grilled chicken 4 | *wood-grilled shrimp* 5 | *wood-grilled salmon** 6

Fish + Chips tempura-style with house-made tartar + Parmesan fries 8.9

**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.*

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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
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. 8.2

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 7.5

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

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

Michelob Ultra 4.1%	**3.8**
Bud Light 4.2%	**3.5**
Coors Light 4.2%	**3.5**
Guinness 14.9 oz 4.2%	**5**
Miller Lite 4.2%	**3.5**
Newcastle 4.5%	**4.5**
Corona Extra 4.6%	**4.5**
Sam Adams Boston Lager 4.8%	**4.7**
Budweiser 5%	**3.5**
Fat Tire Amber Ale 5.3%	**4.7**
Heineken 5.4%	**4.5**
Stella Artois 5.5%	**4.7**
O'Doul's *Non-Alcoholic*	**3.8**

DRAFTS

Blue Moon	**4.9**
Bud Light	**3.6**
Sam Adams Seasonal	**4.9**

WINES

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

WHITES OF INTEREST

Beringer White Zinfandel	**5.7/21**
Jacob's Creek Moscato, Australia	**6.7/25**
Chateau Ste. Michelle Riesling, Washington	**7/26**
Eroica Riesling, Columbia Valley, WA	**42**
Sokol Blosser "Evolution" White Blend, Oregon	**9.9/38**

PINOT GRIGIO

Ecco Domani, Italy	**6.7/25**
King Estate "Signature Collection", Oregon	**9.7/37**
Santa Margherita, Alto Adige, Italy	**12.5/48**

SAUVIGNON BLANC

Merryvale "Starmont", Napa Valley	**8.9/34**
"Attitude" by Pascal Jolivet, France	**9.9/38**
Kim Crawford, Marlborough, New Zealand	**12/46**
Cloudy Bay, Marlborough, New Zealand	**55**

CHARDONNAY

La Terre	**5.5**
William Hill, Central Coast	**6.9/26**
J. Lohr "Riverstone", Monterey	**8.5/32**
Kendall Jackson "V.R."	**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**
Cakebread Cellars, Napa Valley	**68**

SPARKLING

Caposaldo "Brut" Prosecco, Veneto, Italy	**8.5/32**
Perrier Jouet "Grand Brut", France	**68**

PINOT NOIR

Concannon	**6.7/25**
Bearboat, CA	**9.7/37**
La Crema, Sonoma Coast	**12.9/50**
Meiomi, Santa Barbara-Monterey-Sonoma Coast	**11.5/44**

REDS OF INTEREST

Ménage à Trois Red Blend	**7.9/30**
Conundrum Red Blend	**9.9/38**
Villa Antinori "Super Tuscan" Red, Italy	**11.5/44**
Estancia Meritage, Paso Robles	**55**
Dona Paula "Los Cardos" Malbec, Argentina	**7.7/29**
Broquel Malbec, Mendoza, Argentina	**8.9/34**
Stags' Leap Petite Syrah, Napa Valley	**67**

MERLOT

Sycamore Lane	**5.5**
Columbia Crest "Grand Estates", Washington	**7.9/30**
Rodney Strong, Sonoma County	**8.9/34**
Swanson Vineyards, Oakville, Napa Valley	**48**

CABERNET SAUVIGNON

Sycamore Lane	**5.5**
Avalon	**6.7/25**
Louis Martini, Sonoma Coast	**9.7/37**
Francis Coppola Black Label Claret	**10.5/40**
Hess "Allomi", Napa Valley	**14.5/56**
Hall, Napa Valley	**68**

SPECIALTY SPIRIT-FREE

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

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

Gluten-Free Menu Available