



## SOUP

**Corn Chowder with Lump Crab**  
Cup 5.7 Bowl 6.5

*Add cup of soup to any entrée. 2.8*

## GREENS

**Bonefish Caesar**  
With homemade garlic croutons. 4.9 (2.8 with entrée)

**Bonefish House**  
Farmed greens, hearts of palm, Kalamata olives, tomatoes, pine nuts, citrus herb vinaigrette. 4.9 (2.8 with entrée)  
*Add Danish Bleu or Feta Cheese 1.5*

**Grilled Salmon and Asparagus Salad**  
Farmed greens, pecan-dusted goat cheese, green beans, fennel, tomatoes, citrus herb vinaigrette. 12.9

**Florida Cobb Salad**  
“Walkerswood” jerk chicken, avocado, mango, tomatoes, Danish Bleu Cheese, pine nuts, citrus herb vinaigrette. 10.9

## FRESH VEGETABLE SIDES

Garlic Whipped Potatoes  
Potatoes Au Gratin  
Herbed Jasmine Rice  
Steamed Vegetable Medley  
French Green Beans (*Haricot Verts*)  
Steamed Broccoli  
Steamed Asparagus (*with entrée \$1*)

## DESSERTS

**Macadamia Nut Brownie**  
Flourless brownie with raspberry sauce and vanilla ice cream. 5.5  
**Key Lime Pie**  
With a roasted pecan crust. 5.5  
**Crème Brûlée**  
With berries and whipped cream. 5.5

## STARTERS & SHARING

- ★ **Bang Bang Shrimp**  
Tender, crispy shrimp tossed in a creamy, spicy sauce. 7.9
- Edamame**  
Young green soybeans steamed and seasoned. 3.9
- Singapore Calamari**  
Tender calamari flash fried and tossed with peppers and a sweet and spicy Asian sauce. 6.9
- Mussels Josephine**  
Prince Edward Island Mussels sautéed with tomatoes, garlic, basil and lemon wine sauce. 8.8
- Cajun Chicken Egg Roll**  
Blackened chicken, roasted corn, onions and peppers served with a tangy mustard sauce. 5.9
- Crab Cakes**  
Two jumbo lump cakes with red remoulade. 9.9
- Ahi Tuna Sashimi\***  
Sesame seared, sliced with wasabi and pickled ginger. Half 8.5 Full 14.9
- Bacon Wrapped Atlantic Sea Scallops**  
Tender & crispy and topped with chutney. Served with mango salsa. 9.7
- Coconut Crusted Shrimp**  
6 jumbo shrimp served with a tangy sweet dipping sauce. 7.9
- Saucy Shrimp**  
Shrimp sautéed in a Lime Tomato Garlic sauce with Kalamata olives and Feta cheese. 7.9

## HAND HELDS

- ★ **“American Style” Kobe Beef Burger\***  
Soft brioche bun, lettuce, tomato, onion, pickle, special sauce and cheddar cheese. Served with fresh greens or house made chips. 9.9  
*Add bacon, avocado or mushrooms each .5*
- Bang Bang Tacos**  
Two tortillas filled with Bang Bang shrimp, crisp lettuce, diced tomatoes and sour cream. Served with fresh greens or house made chips. 8.9
- Sir Will’s Fish & Chips**  
Tempura style with house made tartar and French fries. 10.9

## GRILLED FISH ~ over our wood-burning grill ~

.....>>>>>	<b>Gulf Grouper</b>	19.9 / 16.6 sm	<<<<<<<
★	<b>Chilean Sea Bass</b>	23.5 / 19.5 sm	YOUR CHOICE OF SIGNATURE SAUCES
	<b>Norwegian Salmon*</b>	15.9 / 12.9 sm	_____
	<b>Sea Scallops &amp; Shrimp</b>	15.9	<b>Mango Salsa</b>
	<b>Longfin Tilapia</b>	14.3	<b>Chimichurri</b>
	<b>Snake River Rainbow Trout</b>	15.9	<b>Pan Asian</b>
	<b>Cold Water Lobster Tails</b>	27	<b>Lemon Butter</b>
	<b>Ahi Tuna* “Tokyo Style”</b>	16.9	
	<i>Served with Asian vegetables and Jasmine Rice</i>		
.....>>>>>			<<<<<<<

## GRILLED SPECIALTIES ~ over our wood-burning grill ~

- ★ **Lily’s Chicken**  
Chicken breast, goat cheese, sautéed spinach, artichoke hearts and a lemon basil sauce. 12.9
- Fontina Chop\***  
A boneless pork chop with Fontina cheese, garlic, prosciutto & mushroom marsala wine sauce. 13.9
- Chicken Marsala**  
Grilled chicken breast, mushrooms and prosciutto marsala wine sauce. 12.9
- Filet Mignon\*** USDA Choice  
8 oz “center cut,” seasoned & grilled. 21 / 18.9 6 oz  
*Add Garlic Gorgonzola butter 1.5*

**“The Angler’s Steak\*” Special**  
11 oz wood-grilled USDA Choice sirloin served with your choice of two sides. 16.9  
6 oz cut 13.9 (House or Caesar salad included as a side choice)

## SAUTÉED & BAKED

- Pecan Parmesan Crusted Rainbow Trout**  
Sautéed and topped with artichoke hearts, fresh basil and lemon butter. 16.9
  - ★ **Imperial Longfin**  
Royal delicacy pan-seared, baked and stuffed with shrimp, scallops, crab meat and lemon caper butter. 17.9
  - Diablo Shrimp Fettuccine**  
Shrimp with tomatoes, capers, onions, green chiles, spinach fettuccine in garlic cream sauce. 12.9
- All entrées except pastas, served with a fresh seasonal vegetable plus your choice of one side item.  
Add a Bonefish Salad, Caesar Salad, or cup of Corn Chowder with Lump Crab. 2.8*

★ **Popular Guest Choice**

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

## WINES

*Listed in descending order by category, from lighter and milder to more intense and full-bodied.*

	Glass	Bottle		Glass	Bottle
<b>Sparkling</b>					
Caposaldo "Brut" Prosecco, <i>Veneto, Italy</i>	7.9	31	Pinot Noir	7.5	29
Moet et Chandon "White Star", <i>France</i>		78	Rosemount Diamond Label, <i>Australia</i>	9.5	37
<b>Whites of Interest</b>					
Signature White Sangria	5		La Crema, <i>Sonoma Coast</i>	11	43
La Terre White Zinfandel	5		Saintsbury, <i>Carneros, Napa Valley</i>		55
Beringer White Zinfandel	5.5	21	<b>Reds of Interest</b>		
Bridgeview "Blue Moon" Riesling, <i>Oregon</i>	5.9	23	Signature Red Sangria	5	
Chateau Ste. Michelle Riesling, <i>Columbia Valley, WA</i>	6.9	27	Ménage à Trois Red Blend	6.9	27
Conundrum, <i>Napa Valley</i>		49	Villa Antinori "Super Tuscan" Red, <i>Italy</i>		40
<b>Pinot Grigio</b>					
Ecco Domani, <i>Italy</i>	5.9	23	Penfold's Shiraz Cabernet "Koonunga Hills", <i>Australia</i>	6.9	27
Ca'Donini, <i>Italy</i>	6.5	25	Stag's Leap Petite Syrah, <i>Napa Valley</i>		66
King Estate "Signature Collection", <i>Oregon</i>	8.9	35	Murphy-Goode "Liar's Dice" Zinfandel, <i>Sonoma</i>		49
Santa Margherita, <i>Alto Adige, Italy</i>		49	<b>Merlot</b>		
<b>Sauvignon Blanc</b>					
Merryvale "Starmont", <i>Napa Valley</i>	8.5	33	Canyon Road	5	
"Attitude" by Pascal Jolivet, <i>France</i>		35	St. Supery, <i>Napa Valley</i>	7.9	31
<b>Chardonnay</b>					
La Terre	5		Swanson Vineyards, <i>Oakville, Napa Valley</i>		52
Newman's Own	6.9	27	<b>Cabernet Sauvignon</b>		
J. Lohr "Riverstone", <i>Monterey</i>	7.5	29	Canyon Road	5	
Kendall Jackson "V.R."	8.5	33	Smoking Loon	6.5	25
Coppola "Director's Cut", <i>Russian River</i>	9.9	39	Hayman and Hill "Reserve", <i>Napa</i>	7.5	29
Sonoma-Cutrer, <i>Russian River Ranches</i>		48	Francis Coppola Diamond Series Ivory Label	9.5	37
			Chateau Ste. Michelle, <i>Washington</i>	8.9	35
			Sebastiani, <i>Alexander Valley</i>		52
			Hall, <i>Napa Valley</i>		68

## MARTINIS & COCKTAILS

### Hand-Crafted Pine-Apple Martini

Van Gogh's 5-star rated pineapple vodka, Dekuyper Red Apple and homemade sour mix are combined with freshly hand-muddled pineapple. Garnished with a fresh pineapple wedge. 7.4

### Pomegranate Martini

Fris Vodka infused with the fresh flavors of mango and pomegranate. 7.7

### Ocean Trust Mango Martini

Absolut Citron vodka combined with freshly muddled mango and orange with a surprising twist. 7.9

\* We are proud to be affiliated with Ocean Trust, an ocean conservation foundation building partnerships for the environment. For each Ocean Trust Martini sold, Bonefish Grill® will donate \$1 to Ocean Trust. Visit them at [www.oceantrust.org](http://www.oceantrust.org)

### Cosmopolitan

Absolut Citron Vodka, Patrón Citrónge, splash of lime juice and a splash of cranberry juice. 7.7

### Raspberry Martini

Stolichnaya Razberi Vodka, Razzmatazz with a splash of Sprite and sour mix. Served with fresh raspberries. 7.4

### Perfect Patrón Margarita

Patrón Silver Tequila and Patrón Citrónge, with fresh lemon and lime juice. 8.4

### Espresso Martini

Svedka Vanilla Vodka, Kahlua, crème de cacao and espresso. Served with a chocolate sugared rim. 6.9

### Winter White Cosmopolitan

Stoli Cranberi vodka, Cointreau, fresh lime juice and white cranberry juice, garnished with floating cranberries. 7.9  
*Our guests' favorite seasonal martini of the year.*

### Rain's Organic Vodka Martini

Rain all natural vodka, shaken and garnished with hand-made Danish Blue Cheese stuffed olives. Rain organic vodka is handmade and distilled 7 times for exceptional taste and smoothness. 6.9

### Bonefish Martini®

Stolichnaya vodka, splash of cranberry juice and Caposaldo sparkling prosecco. Garnished with a fresh orange twist. 6.9

### Black Cherry Guava Mojito

Cruzan Black Cherry & Guava rum, freshly hand-muddled mint & lime. 7.9

### Lemon Drop Martini

Absolut Citron Vodka flavored with sugar and fresh lemon juice. Served with a sugared rim. 7.4

### Hpnotiq Breeze Martini

Tropical combination of Bacardi Cócó, Hpnotiq liqueur and pineapple juice. 7.4

### Sour Apple Martini

Van Gogh Appel Vodka combined with DeKuyper Sour Apple Pucker and a splash of Sprite. Topped with an apple cherry garnish. 7.4

## BEERS

**Budweiser**

**Sierra Nevada**

**Coors Light**

**Bud Light**

**Michelob ULTRA**

**Miller Lite**

**Heineken**

**Stella Artois**

**Amstel Light**

**Corona Extra**

**Newcastle Brown Ale**

## BEVERAGES

*We proudly serve  products.*

**Iced Tea • Coffee**

**Aqua Panna Bottled Water** (Liter) 5

**San Pellegrino Sparkling Water** (Liter) 5

**Espresso • Cappuccino** 3.5

An 18% gratuity is suggested for parties of 8 or more  
Gluten Free Menu Available

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.