



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
- Maryland Crab Cakes**
Two jumbo lump cakes with red remoulade. 11
- Ahi Tuna Sashimi***
Sesame seared, sliced with wasabi and pickled ginger. Half 8.8 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 ~

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Gulf Grouper	19.9 / 16.6 <i>sm</i>	
★ Chilean Sea Bass	23.5 / 19.5 <i>sm</i>	YOUR CHOICE OF SIGNATURE SAUCES
Norwegian Salmon*	15.9 / 12.9 <i>sm</i>	—————
Sea Scallops & Shrimp	15.9	Mango Salsa
Longfin Tilapia	14.3	Chimichurri
Snake River Rainbow Trout	15.9	Pan Asian
Cold Water Lobster Tails	27	Lemon Butter
Ahi Tuna* “Tokyo Style”	16.9	
<i>Served with Asian vegetables and Jasmine Rice</i>		
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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
- Sirloin* Steak & Crab Cake Dinner**
6 oz “center cut” sirloin paired with a broiled Maryland Style Crab cake. 18.9
Upgrade to Filet Mignon 4

“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
- Maryland Crab Cake Dinner**
Two thick, broiled Maryland Style Crab cakes with a red remoulade sauce. 16

*All entrées except pasta, 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

WINES

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

	Glass	Bottle		Glass	Bottle
Sparkling			Pinot Noir		
Caposaldo "Brut" Prosecco, <i>Veneto, Italy</i>	8.9	35	Rosemount Diamond Label, <i>Australia</i>	7.5	29
Moet et Chandon "White Star", <i>France</i>		78	Bridgeview "Blue Moon", <i>Oregon</i>	9.5	37
			La Crema, <i>Sonoma Coast</i>	12	47
Whites of Interest			Saintsbury, <i>Carneros, Napa Valley</i>		55
Signature White Sangria	5				
La Terre White Zinfandel	5		Reds of Interest		
Beringer White Zinfandel	5.5	21	Signature Red Sangria	5	
Bridgeview "Blue Moon" Riesling, <i>Oregon</i>	5.9	23	Ménage à Trois Red Blend	7.5	29
Chateau Ste. Michelle Riesling, <i>Columbia Valley, WA</i>	6.9	27	Villa Antinori "Super Tuscan" Red, <i>Italy</i>		45
Conundrum, <i>Napa Valley</i>		49	Penfold's Shiraz Cabernet "Koonunga Hills", <i>Australia</i>	6.9	27
Pinot Grigio			Stag's Leap Petite Syrah, <i>Napa Valley</i>		67
Ecco Domani, <i>Italy</i>	5.9	23	Murphy-Goode "Liar's Dice" Zinfandel, <i>Sonoma</i>		41
Ca'Donini, <i>Italy</i>	6.5	25			
King Estate "Signature Collection", <i>Oregon</i>	8.9	35	Merlot		
Santa Margherita, <i>Alto Adige, Italy</i>		49	Canyon Road	5	
Sauvignon Blanc			St. Supery, <i>Napa Valley</i>	7.9	31
Merryvale "Starmont", <i>Napa Valley</i>	8.5	33	Swanson Vineyards, <i>Oakville, Napa Valley</i>		48
"Attitude" by Pascal Jolivet, <i>France</i>		35	Cabernet Sauvignon		
Chardonnay			Canyon Road	5	
La Terre	5		Smoking Loon	6.5	25
Newman's Own	6.9	27	Hayman and Hill "Reserve", <i>Napa</i>	7.5	29
J. Lohr "Riverstone", <i>Monterey</i>	7.5	28	Francis Coppola Diamond Series Ivory Label	9	35
Kendall Jackson "V.R."	8.5	33	Chateau Ste. Michelle, <i>Washington</i>	8.5	33
Coppola "Director's Cut", <i>Russian River</i>	9.9	39	Sebastiani, <i>Alexander Valley</i>		55
Sonoma-Cutrer, <i>Russian River Ranches</i>		48	Hall, <i>Napa Valley</i>		68

MARTINIS & COCKTAILS

Hand-Crafted Tropical Margarita

Sauza's premium Hornitos Reposado tequila made with 100% agave, hand-muddled with fresh pineapple and mango flavors. Topped with a Grand Marnier floater. 7.7

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

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. 8.7

Espresso Martini

Svedka Vanilla Vodka, Kahlua, crème de cacao and espresso. Served with a chocolate sugared rim. 7.4

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. 7.4

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. 7.7

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. 7.7

BEERS

Budweiser

Samuel Adams

Coors Light

Bud Light

Michelob ULTRA

Miller Lite

Heineken

Stella Artois

Amstel Light

Corona Extra

Newcastle Brown Ale

BEVERAGES

We proudly serve *Coca-Cola* 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

* Regarding the safety of these items, written information is available upon request.