



## SOUP

### Corn Chowder with Lump Crab

Cup 6 Bowl 8

*Add cup of soup to any entrée. 2.9*

## SALADS

### Bonefish Caesar

With homemade garlic croutons. 5 (2.9 with entrée)

### Bonefish House

Farmed greens, hearts of palm, Kalamata olives, tomatoes, citrus herb vinaigrette. 5

(2.9 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. 13.9

### Cobb Salad

"Walkerswood" jerk chicken, avocado, mango, tomatoes, Danish Bleu Cheese, citrus herb vinaigrette. 13.9

## AWESOME SIDES

Garlic Whipped Potatoes

Potatoes Au Gratin

Herbed Jasmine Rice

Steamed Vegetable Medley

French Green Beans (*Haricot Verts*)

Steamed Broccoli

## DESSERTS

### Macadamia Nut Brownie

Flourless brownie with raspberry sauce and vanilla ice cream. 6

### Key Lime Pie

With a roasted pecan crust. 6

### Crème Brûlée

With berries and whipped cream. 6

**Best Happy Hour in Town**

Join us for discounted appetizers and drinks between 4:00-6:00PM & 9:00PM-close.

Ask your server for details.

## STARTERS & SHARING

### ★ Bang Bang Shrimp

Tender, crispy shrimp tossed in a creamy, spicy sauce. 10.9

### Singapore Calamari

Tender calamari flash fried and tossed with peppers and a sweet and spicy Asian sauce. 9.9

### Mussels Josephine

Penn Cove Mussels sautéed with tomatoes, garlic, basil and lemon wine sauce. 12.9

### Cajun Chicken Egg Roll

Blackened chicken, roasted corn, onions and peppers served with a tangy mustard sauce. 8.9

### Great Northwest Crab Cakes

Two thick crab cakes with Dungeness and lump crab. Served with red remoulade. 13.5

### Hawaiian Ahi Tuna Sashimi\*

Sesame seared, sliced with wasabi and pickled ginger. Half 11.9 Full 17

### Bacon Wrapped Atlantic Sea Scallops

Tender & crispy and topped with chutney. Served with mango salsa. 11.7

### Coconut Crusted Shrimp

6 jumbo shrimp served with a tangy sweet dipping sauce. 9.7

## 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. 11.9

*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. 10.4

### Baja Fish Tacos

"Cajun Style" with lettuce, mango salsa and sour cream. Served with fresh greens or house made chips. 10.4

### Sir Will's Fish & Chips

Tempura style fish filets with house made tartar and French fries. 11.9

*Substitute Salmon add \$4*

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

<p>.....&gt;&gt;&gt;&gt;&gt;</p> <p><b>Dorado (Mahi Mahi)</b> 18.9 / 16.4 <i>sm</i></p> <p>★ <b>Chilean Sea Bass</b> 26.9 / 21 <i>sm</i></p> <p><b>Norwegian Salmon</b> 17.9 / 15.7 <i>sm</i></p> <p><b>Sea Scallops &amp; Shrimp</b> 19.9</p> <p><b>Longfin Tilapia</b> 17.9</p> <p><b>Cold Water Lobster Tails</b> 32 / 22 (2 Tails) (1 Tail)</p>	<p>.....&lt;&lt;&lt;&lt;&lt;&lt;</p> <p><b>YOUR CHOICE OF SIGNATURE SAUCES</b></p> <hr/> <p><b>Mango Salsa</b></p> <p><b>Chimichurri</b></p> <p><b>Pan Asian**</b></p> <p><b>Lemon Butter</b></p>		
<table border="1"> <tr> <td><b>Ahi Tuna* "Tokyo Style"</b> 18.9</td> </tr> <tr> <td><i>Served with Asian vegetables and Jasmine Rice</i></td> </tr> </table>	<b>Ahi Tuna* "Tokyo Style"</b> 18.9	<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. 16.9

### Fontina Chop\*

A boneless pork chop with Fontina cheese, garlic, prosciutto & mushroom marsala wine sauce. 18.4

### Chicken Marsala

Grilled chicken breast, mushrooms and prosciutto marsala wine sauce. 16.9

### Filet Mignon\* USDA Choice

8 oz "center cut," seasoned & grilled. 23.9 / 19.9 *sm*

*Add Garlic Gorgonzola butter 1.5*

### Applewood Fired Sirloin\*

11 oz wood-grilled USDA Choice sirloin served with your choice of two sides. 19.9  
6 oz cut 13.9 (Add a House or Caesar salad 2.9)

## SAUTÉED & BAKED

### ★ Huge Wild Gulf Shrimp Pad Thai

Asian rice noodles with scallions, sprouts, peanuts, egg and traditional Pad Thai sauce. 15.9

*Also available with Chicken.*

### Pecan Parmesan Crusted Rainbow Trout

Sautéed and topped with artichoke hearts, fresh basil and lemon butter. 17.9

### Imperial Longfin

Royal delicacy pan-seared, baked and stuffed with shrimp, scallops, crab meat and lemon caper butter. 18.2

### Diablo Shrimp Fettuccine

Shrimp with tomatoes, capers, onions, green chiles, spinach fettuccine in garlic cream sauce. 16.9

*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. 2.9*

### ★ Popular Guest Choice

*\* Notice: Consuming raw or undercooked meats may increase your risk of food borne illness, especially if you have certain medical conditions.*

*\*\* May contain peanuts.*

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## WINES

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

	Glass	Bottle		Glass	Bottle
<b>Sauvignon Blanc</b>			<b>Pinot Noir</b>		
Chateau Ste. Michelle "Horse Heaven Hills", Columbia Valley, WA	8	31	Bridgeview "Blue Moon", Willamette Valley, OR	8	30
Kim Crawford, Marlborough, New Zealand	9	37	King Estate Pinot Noir, Oregon		50
			Erath, Willamette Valley, OR	11	43
<b>Whites of Interest</b>			<b>Reds of Interest</b>		
Beringer White Zinfandel		21	Ménage à Trois Red Blend	6.5	24
La Terre White Zinfandel	6		Dunham Cellars, "Three Legged Red", Columbia Valley, WA		44
Bridgeview "Blue Moon" Riesling, Oregon	6	23	Columbia Crest, "Grand Estates" Shiraz, Columbia Valley, WA	6.5	25
Chateau Ste. Michelle Riesling, Columbia Valley, WA	6	23	Hogue, "Genesis", Syrah, Columbia Valley, Washington	8	30
Erath Pinot Gris, Willamette Valley, OR	8.5	30	Michael David 7 Deadly Zins, Lodi	7	27
Chateau Ste. Michelle, Pinot Gris, Columbia Valley, WA	6.9	27			
King Estate Pinot Gris, Oregon		48	<b>Merlot</b>		
<b>Chardonnay</b>			Canyon Road	6	
La Terre	6		Red Diamond, Columbia Valley, WA	6	23
14 Hands, Columbia Valley, WA	7.5	28	Horse Heaven Hills, Columbia Valley, WA	9	
Columbia Crest Grand Estate, Columbia Valley, WA		25	14 Hands, Columbia Valley, WA	7.9	29
Kendall Jackson "Vintners Reserve"	8.5	31	Columbia Crest "Grand Estates", Columbia Valley, WA		25
La Crema, Sonoma	10.5	41	<b>Cabernet Sauvignon</b>		
Chateau Ste. Michelle, "Indian Wells", Columbia Valley, WA		37	Canyon Road	6	
			14 Hands, Columbia Valley, WA	7	27
<b>Sparkling</b>			Francis Coppola Claret, Napa Valley	9.5	37
Caposaldo "Brut" Prosecco, Veneto, Italy	8.5	32	Chateau Ste. Michelle, Columbia Valley, WA	8	31
Tattinger "Brut", La Francaise		50	Columbia Crest "Grand Estates", Columbia Valley, WA		31
Piper Sonoma		40	Stags Leap, Napa Valley		65

## MARTINIS & COCKTAILS

### Homemade Infused Margarita

Sauza's premium Hornitos Reposado tequila made with 100% agave infused with fresh pineapple and mango flavors. Topped with a Grand Marnier floater. 8.9

### Pomegranate Martini

Fris Vodka infused with the fresh flavors of mango and pomegranate. 7.9

### 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. 7.9

### Raspberry Martini

Stolichnaya Razberi Vodka, Razzmatazz with a splash of Sprite and sour mix. Served with fresh raspberries. 7.7

### Perfect Patrón Margarita

Patrón Silver Tequila and 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. 8

### Winter White Cosmopolitan

Stoli Cranberi vodka, Cointreau, fresh lime juice and white cranberry juice, garnished with floating cranberries. 8.5  
*Our guests' favorite seasonal martini of the year.*

### "Three Olives" Martini

Three Olives super-premium vodka is perfectly paired with our own hand-made Danish Blue Cheese stuffed Olives. 7.9

### Bonefish Martini®

Stolichnaya vodka, splash of cranberry juice and Caposaldo sparkling prosecco. Garnished with a fresh orange twist. 7.4

### 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. 7.8

### HpnotiQ Breeze Martini

Tropical combination of Bacardi Cóco, HpnotiQ liqueur and pineapple juice. 7.9

### Sour Apple Martini

Van Gogh Appel Vodka combined with DeKuyper Sour Apple Pucker and a splash of Sprite. Topped with an apple cherry garnish. 7.9

## 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 **Coca-Cola** products.*

**Iced Tea • Coffee**

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

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

**Espresso • Cappuccino 3.9**