



## 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, pine nuts, 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, pine nuts, 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 3:00-6:00PM & 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*

### Baja Tacos *choose Bang Bang Shrimp with Diced Tomatoes or Cajun Style Grilled Fish with Mango Salsa*

Two warm tortillas filled with crisp lettuce and lime-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, Substitute Halibut add \$6*

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

Halibut	24.9 / 19.9 sm	
★ Chilean Sea Bass	26.9 / 21 sm	YOUR CHOICE OF SIGNATURE SAUCES
Norwegian Salmon	17.9 / 15.7 sm	
Sea Scallops & Shrimp	19.9	Mango Salsa
Longfin Tilapia	17.9	Chimichurri
Cold Water Lobster Tails	32 / 22 (2 Tails) (1 Tail)	Pan Asian
Ahi Tuna* “Tokyo Style”	18.9	Lemon Butter
<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. 16.9

### 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.*

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

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

11171201M6A