



## SOUPS

**Corn Chowder with Lump Crab**

**Chicken Andouille Gumbo**

Cup 4.9 Bowl 6

Add cup of soup to any entrée. 2.8

## SALADS

**Bonefish Caesar**

With homemade garlic croutons. 5 (2.8 with entrée)

**Bonefish House**

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

**Cobb Salad**

“Walkerswood” jerk chicken, avocado, mango, tomatoes, Danish Bleu Cheese, pine nuts, citrus herb vinaigrette. 11.9

## 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. 5.5

**Key Lime Pie**

With a roasted pecan crust. 5.5

**Crème Brûlée**

With berries and whipped cream. 6

**Best Happy Hour in Boise**

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. 9.9

**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. 12.4

**Cajun Chicken Egg Roll**

Blackened chicken, roasted corn, onions and peppers served with a tangy mustard sauce. 7.9

**Great Northwest Crab Cakes**

Two thick crab cakes with Dungeness and lump crab. Served with red remoulade. 13.9

**Hawaiian Ahi Tuna Sashimi\***

Sesame seared, sliced with wasabi and pickled ginger. Half 10.9 Full 16

**Bacon Wrapped Atlantic Sea Scallops**

Tender & crispy and topped with chutney. Served with mango salsa. 10.2

**Coconut Crusted Shrimp**

6 jumbo shrimp served with a tangy sweet dipping sauce. 8.9

## 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

**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. 8.9

**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

**Great Northwest Crab Cake Sandwich**

A jumbo lump crab cake with lettuce, tomato and a red remoulade sauce. 11.9

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

Halibut	24 / 19.9 sm	
★ Chilean Sea Bass	26.5 / 21 sm	YOUR CHOICE OF SIGNATURE SAUCES
Norwegian Salmon	17.9 / 15.2 sm	
Sea Scallops & Shrimp	19	Mango Salsa
Longfin Tilapia	17.2	Chimichurri
Cold Water Lobster Tails	28.9 / 19.9 (2 Tails) (1 Tail)	Pan Asian
Ahi Tuna* “Tokyo Style”	16.9	Lemon Butter
Served with Asian vegetables and Jasmine Rice		

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

★ **Lily’s Chicken**

Chicken breast, goat cheese, sautéed spinach, artichoke hearts and a lemon basil sauce. 15.9

**Chicken Marsala**

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

**Filet Mignon\*** USDA Choice

8 oz “center cut,” seasoned & grilled. 21 / 18.9 sm

Add Garlic Gorgonzola butter 1.5

**Sirloin\* Steak & Crab Cake Dinner**

6 oz “center cut” sirloin paired with a broiled northwest crab cake. 19.2

Upgrade to Filet Mignon 4

<b>Applewood Fired Sirloin*</b>	
11 oz wood-grilled USDA Choice sirloin served with your choice of two sides. 18	
6 oz cut 13.9 (Add a House or Caesar salad 2.8)	

## SAUTÉED & BAKED

★ **Huge Wild Gulf Shrimp Pad Thai**

Asian rice noodles with scallions, sprouts, peanuts, egg and traditional Pad Thai sauce. 12.9

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. 17.9

**Great Northwest Crab Cake Dinner**

Two thick crab cakes with Dungeness and lump crab. Served with red remoulade. 18.2

**Diablo Shrimp Fettuccine**

Shrimp with tomatoes, capers, onions, green chiles, spinach fettuccine in garlic cream sauce. 14.9

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**

\*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", 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	30	Michael David 7 Deadly Zins, Lodi	7	27
Chateau Ste. Michelle, Pinot Gris, Columbia Valley, WA	7	27			
King Estate Pinot Gris, Oregon	12	48	<b>Merlot</b>		
<b>Chardonnay</b>			Canyon Road	6	
La Terre	6		Red Diamond, Columbia Valley, WA	6	23
Newman's Own	7	23	Horse Heaven Hills, Columbia Valley, WA	9	31
14 Hands, Columbia Valley, WA	7	28	14 Hands, Columbia Valley, WA	7	29
Columbia Crest Grand Estate, Columbia Valley, WA		25	Columbia Crest "Grand Estates", Columbia Valley, WA		25
Kendall Jackson "Vintners Reserve"	8	31	<b>Cabernet Sauvignon</b>		
La Crema, Sonoma	10.5	41	Canyon Road	6	
Chateau Ste. Michelle, "Indian Wells", Columbia Valley, WA		37	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. 7.7

### Raspberry Martini

Stolichnaya Razberi Vodka, Razzmatazz with a splash of Sprite and sour mix. Served with fresh raspberries. 7.5

### Perfect Patrón Margarita

Patrón Silver Tequila and Citrónge, with fresh lemon and lime juice. 8.5

### 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. 7.9  
*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. 7.2

### 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 Cóco, Hpnotiq liqueur and pineapple juice. 7.8

### 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**

**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**