



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

Fresh Ceviche*

Chilled tender Bay scallops, shrimp, fresh fish, avocado, peppers, citrus & cilantro served with warm tortilla chips. 7.5

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

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 ~

.....>>>>>	Gulf Grouper	19.9 / 16.6 sm<<<<<<
.....>>>>>	★ Chilean Sea Bass	23.5 / 19.5 sm	YOUR CHOICE OF SIGNATURE SAUCES
	Norwegian Salmon	15.9 / 12.9 sm	_____
	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>		
.....>>>>>		<<<<<<

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

Scampi Topped Sirloin Steak* USDA Choice

Shrimp, sautéed with garlic in a white wine butter sauce, paired with our 6 oz “center-cut” sirloin. 17.9

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

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
Sparkling					
Caposaldo "Brut" Prosecco, <i>Veneto, Italy</i>	7.9	31	Pinot Noir	6.5	25
Moet et Chandon "White Star", <i>France</i>		78	Rosemount Diamond Label, <i>Australia</i>	9.5	37
Whites of Interest					
Signature White Sangria	5		Bridgeview "Blue Moon", <i>Oregon</i>	11	43
La Terre White Zinfandel	5		La Crema, <i>Sonoma Coast</i>		55
Beringer White Zinfandel	5.5	21	Reds of Interest		
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
Pinot Grigio					
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>		65
King Estate "Signature Collection", <i>Oregon</i>	8.9	35	Murphy-Goode "Liar's Dice" Zinfandel, <i>Sonoma</i>		40
Santa Margherita, <i>Alto Adige, Italy</i>	1/2 bottle 24	48	Merlot		
Sauvignon Blanc					
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
Chardonnay					
La Terre	5		Swanson Vineyards, <i>Oakville, Napa Valley</i>		49
Newman's Own	6.9	27	Cabernet Sauvignon		
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>	7.9	31
Sonoma-Cutrer, <i>Russian River Ranches</i>		48	Francis Coppola Diamond Series Ivory Label	8.9	35
			Chateau Ste. Michelle, <i>Washington</i>	8.5	33
			Sebastiani, <i>Alexander Valley</i>		55
			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

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 Cóco, 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 **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

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