



DESSERTS

★ **Macadamia Nut Brownie**
flourless brownie, raspberry sauce, vanilla ice cream, sprinkled with macadamia nuts
1250 calories 7.7

Key Lime Pie
with roasted pecan crust
850 calories 7.3

Crème Brûlée
with berries and fresh whipped cream
840 calories 7.7

Doughnuts
three, tossed in cinnamon sugar, served with sea salt caramel or chocolate sauce
570-590 calories 6

Jen's Jamaican Coconut Pie™
creamy coconut custard, Myers's Rum sauce and fresh whipped cream
790 calories 6.7

★ **represents a Bonefish favorite**

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs which may contain harmful bacteria may increase your risk of foodborne illness or death, especially if you have certain medical conditions.

STARTERS & SHARING

★ **Bang Bang Shrimp®** crispy shrimp, tossed in our signature creamy, spicy sauce 840 calories 11.9

Ceviche chilled bay scallops, marinated shrimp, fish, fresh pineapple, coconut, cilantro and guacamole with seasoned crisps for dipping 460 calories 9.7

Ahi Tuna Sashimi* premium sushi grade, sesame-seared rare with wasabi and pickled ginger
regular 360 calories 13.9 | large 660 calories 20.9

Mussels Josephine® (PEI) tomatoes, red onion, garlic, basil and lemon wine sauce 1190 calories 12.9

Wagyu Beef & Ginger Potstickers pan-seared with crispy onions and soy sauce 660 calories 9.9

Saucy Shrimp sautéed shrimp, lime tomato garlic sauce, Kalamata olives, topped with Feta 1100 calories 11.5

Calamari flash-fried with peppers and sweet spicy Asian sauce 1170 calories 11.3

Maryland Crab Cakes jumbo lump crab cakes with red remoulade sauce 500 calories 14.9

Lamb Lollipop Chops* three wood-grilled lamb chops, lightly caramelized 540 calories 13.7

Thai Coconut Shrimp six jumbo shrimp with sweet Thai chile sauce 740 calories 11.7

Edamame steamed and seasoned with green tea sea salt 250 calories 5.9

SOUPS & GREENS

Corn Chowder & Lump Crab with a hint of bacon cup 240 calories 4.7 | bowl 380 calories 5.7 | cup with entrée 3.7

Tay's Wedge Salad tomatoes, crumbled Blue cheese, scallions, crispy onions, bacon and Blue cheese dressing 420 calories 6.7 with entrée 5.7

★ **Bonefish House Salad** hearts of palm, Kalamata olives, tomatoes and citrus herb vinaigrette 210 calories 4.7 | with entrée 3.7 add Blue cheese 110 calories or Feta 110 calories 1.5 | as an entrée with chicken 550 calories 13.7 with shrimp 510 calories 15.7 | with salmon* 710 calories 16.7

Classic Caesar Salad with house-made garlic croutons 500 calories 4.7 | with entrée 3.7 as an entrée with chicken 750 calories 13.7 | with shrimp 710 calories 15.7 | with salmon* 920 calories 16.7

Florida Cobb Salad wood-grilled chicken, avocado, mango, tomatoes, Blue cheese and citrus herb vinaigrette 680 calories 13.9

Cilantro Lime Shrimp Salad roasted corn, black beans, Feta, grape tomatoes, red onion and cilantro lime vinaigrette 660 calories 15.9

GRILLED FISH

We are committed to providing the finest fish as well as unique offerings. For this reason, our menu changes regularly based on availability.

Our fish is lightly seasoned and cooked on our wood grill

Chilean Sea Bass 600 calories 30.8 | 430 calories 28.9 sm

Atlantic Salmon* 530 calories 21.6 | 410 calories 19.6 sm

Sea Scallops & Shrimp 250 calories 21.1

Ahi Tuna Steak* 220 calories 20.9

Rainbow Trout 430 calories 20.5

Tilapia 330 calories 18.3

Enjoy your fish with a fresh-grilled lemon or choose from one of our Signature Sauces:

Lime Tomato Garlic 140 calories

Mango Salsa 70 calories

Herb Pesto 130 calories

Pan Asian Sauce 40 calories

Lemon Butter 130 calories

Oscar-Style 190 calories add 4.5

Our Grilled Fish selections are served with a choice of two fresh sides [160-1180 calories]

WOOD-GRILLED STEAKS & CHOPS with choice of two fresh sides [160-1180 calories]

Filet Mignon* 6 oz USDA center cut 270 calories 23.9 | 8 oz 330 calories 27.3

Rib-Eye Steak* 13 oz USDA 970 calories 28.3

★ **Sirloin* & Crab Cake Dinner** 6 oz center cut sirloin and a Maryland-style crab cake 500 calories 23.3 upgrade to filet mignon* 570 calories add 7.5

The Angler's Sirloin Steak* 6 oz center cut 210 calories 19.3

Lamb Chops* seasoned and lightly caramelized with balsamic demi-glace to finish 950 calories 24.3

BBQ Glazed Pork Chop* seasoned with a spicy chile rub 420 calories 18.3

Fontina Pork Chop* boneless pork chop, Fontina cheese, garlic, prosciutto and mushroom Marsala wine sauce 850 calories 18.3

Enjoy it Surf & Turf style:

add one of the following to your entrée

Oscar-Style 190 calories 4.5

Wood-Grilled Shrimp Skewer 200 calories 7.5

Cold Water Lobster Tail 300 calories 13

SAUTÉED, BAKED & STEAMED with choice of two fresh sides [160-1180 calories]

Lily's Chicken® goat cheese, spinach, artichoke hearts and lemon basil sauce 560 calories 17.3

Pecan Parmesan Crusted Rainbow Trout artichoke hearts, fresh basil and lemon butter 680 calories 22.3

★ **Tilapia Imperial** stuffed with shrimp, scallops, crabmeat and lemon caper butter 700 calories 22.5

Cold Water Lobster Tails 5-6 oz lobster tail, seasoned and steamed, served with warm drawn butter
Single Tail entrée 300 calories 16.9 | Twin Tail entrée 590 calories 30.3

HAND HELDS with fresh greens [80 calories] or french fries [520 calories]

Half-Pound American Kobe Beef Burger* toasted brioche bun, fully dressed with sharp Cheddar and special sauce 1100 calories 15.3

add bacon 60 calories, avocado 40 calories or mushrooms 30 calories .9 each

Blackened Baja Fish Tacos Alaskan Cod with three warm tortillas, mango salsa, lime crema and shredded lettuce 790 calories 15.5

★ **Alaskan Cod Fish & Chips** generous portion, served traditional tempura-style with tartar, french fries and malt vinegar on the side 1500 calories 17.3

Bang Bang Shrimp® Tacos three warm tortillas, our signature Bang Bang Shrimp®, lettuce, tomatoes and sour cream 1170 calories 15.5

FRESH SIDES [à la carte 4]

Garlic Whipped Potatoes 230 calories

Potatoes Au Gratin 270 calories

Jasmine Rice 210 calories

French Fries 520 calories

Steamed Broccoli 100 calories

French Green Beans 100 calories

Sautéed Spinach 150 calories

Coleslaw 160 calories

BOWLS

★ **Spicy Tuna*** premium sushi grade, sesame-seared rare, avocado, sweet chile sauce, jasmine rice and passion fruit salsa 950 calories 16.7

Chicken Teriyaki marinated chicken, fried rice, mango salsa, macadamia nuts, lightly drizzled with Pan Asian sauce 890 calories 15.3

Shrimp Pad Thai rice noodles, green onions, peanuts, egg and traditional Pad Thai sauce 920 calories 15.7

DELUXE SIDES

White Truffle Mac & Cheese 660 calories with entrée 5.9 | à la carte 8.9

Crab Fried Rice 290 calories with entrée 5.9 | à la carte 8.9

Sweet Potato Mash 420 calories with entrée 2.9 | à la carte 5.9

Steamed Asparagus 60 calories with entrée 4.9 | à la carte 7.9

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WINES

[by category, from lighter & milder, to more intense & full-bodied]

5 oz White, Red or Sparkling 120 calories

SPARKLING / BUBBLES

crisp dry "Brut" or delicate strawberry & pear "Rose"

Chandon Brut Sparkling 187ml Split 10.5

Chandon Rose Sparkling 187ml Split 11

WHITES / PINOT GRIGIO

light, floral aromas with fruity mango & pineapple flavors

Beringer White Zinfandel, CA 5.9 | 23

Jacob's Creek Moscato, Australia 7.1 | 27

Chateau Ste. Michelle Riesling, WA 7.7 | 29

Ecco Domani Pinot Grigio, Italy 7.1 | 27

Masi Masianco Pinot Grigio/Verduzzo, Italy 8.7 | 33

King Estate "Signature Collection" Pinot Gris, OR 10.1 | 39

Santa Margherita Pinot Grigio, Alto Adige, Italy 13.2 | 51

SAUVIGNON BLANC

herbal aromas with grapefruit, stone fruit accents

Merryvale "Starmon", Napa Valley 9.1 | 35

"Attitude" by Pascal Jolivet, France 10.7 | 41

Kim Crawford, Marlborough, New Zealand 13.2 | 51

CHARDONNAY

light oak, crisp flavor to full-bodied mouthfeels with hints of caramel

La Terre, CA 5.7

William Hill, Central Coast 7.4 | 28

J. Lohr "Riverstone", Monterey 9.1 | 35

Kendall Jackson "V.R.", CA 10.1 | 39

Coppola "Director's Cut", Russian River 11.2 | 43

Chalk Hill, Sonoma Coast 13.2 | 51

Sonoma-Cutrer, Russian River Ranches 15.2 | 59

PINOT NOIR

earthy aromas with bright cherry, dark cherry fruit flavors

Concannon, CA 7.1 | 27

10 Span, Santa Barbara, Monterey 100% Pinot Noir 8.9 | 34

La Crema, Sonoma Coast 13.7 | 53

"Lyric" by Etude, Santa Barbara 11.2 | 43

Meiomi, Santa Barbara-Monterey-Sonoma Coast 12.2 | 47

REDS / BLENDS

full-flavored with hints of blackberry, blueberry & pomegranate

Ménage à Trois Red Blend, CA 8.1 | 31

Conundrum Red Blend, CA 11.7 | 45

Villa Antinori "Super Tuscan" Red, Italy 12.7 | 49

Dona Paula "Los Cardos" Malbec, Argentina 8.1 | 31

Broquel Malbec, Mendoza, Argentina 9.7 | 37

The Federalist Zinfandel, Lodi, CA 9.9 | 38

MERLOT / CABERNET

full-flavored with heavy backbone, black currant & deep cherry flavors

Sycamore Lane Merlot or Cabernet Sauvignon, CA 5.7

Columbia Crest "Grand Estates" Merlot, WA 8.1 | 31

Rodney Strong Merlot, Sonoma County 9.1 | 35

Avalon Cabernet Sauvignon, CA 7.1 | 27

Charles & Charles Cabernet Blend, Columbia Valley, WA 8.7 | 33

Louis Martini Cabernet Sauvignon, CA 10.1 | 39

Francis Coppola Black Label Claret, CA 11.2 | 43

Hess "Allomi" Cabernet Sauvignon, Napa Valley 15.2 | 59

SPECIAL RESERVE SELECTIONS

indulge in grand flavors & majestic mouthfeels of superb selections

Perrier Jouet "Grand Brut" Champagne, France 69

Eroica Riesling, Columbia Valley, WA 46

Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand 59

Cakebread Cellars Chardonnay, Napa Valley 71

Estancia Meritage, Paso Robles 59

Stags' Leap Petite Sirah, Napa Valley 69

Swanson Vineyards Merlot, Oakville, Napa Valley 56

Hall Cabernet Sauvignon, Napa Valley 71

SPIRIT-FREE

SPECIALTY Fresh Blackberry Smash 90 calories 3.5

BOTTLED WATERS Fiji (500 ml) | San Pellegrino (500 ml) 0 calories 3.2

vitamin^{CLM.FM}water **FLAVORS** XXX (Acai, Blueberry and Pomegranate) 30 calories | Zero Squeezed Lemonade 0 calories 2.99

HONEST[®] ORGANIC ICED TEAS Just Iced Tea 0 calories | Raspberry Iced Tea Just A Tad Sweet 90 calories

Classic Green Iced Tea Just A Tad Sweet 90 calories 2.99

Coca-Cola **BEVERAGES** Coke | Coke Zero | Diet Coke | Cherry Coke | Sprite | Seagram's Ginger Ale 6.5 oz. (without ice) 0-90 calories 2.99

HOT BEVERAGES Numi Organic Hot Tea 0 calories 2.99 | Rainforest Alliance Bold Coffee 0 calories 2.99 | Espresso 0 calories 3.75
Cappuccino 50 calories 3.75

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MARTINIS

1.5 oz Distilled Spirits [80 proof gin, rum, vodka, whiskey] 100 calories
Signature drinks or liqueurs with added ingredients may increase caloric content.

★ Fresh Pear Martini

hand-muddled fresh pears, Absolut Pears vodka, St. Germain Elderflower liqueur and fresh lemon juice. Garnished with an edible flower for fun! 9.9

Fall Apple Martini

fresh fall apples infused 3 days in vodka, finished with a touch of honey and cinnamon sprinkle 8.9

★ Bonefish Pomegranate Martini

house-infused with Fris vodka, pomegranate and fresh mango 9.3

Fresh Raspberry Martini

Reyka small-batch vodka, hand-muddled red raspberries and fresh-squeezed lemon juice 9.3

★ Ocean Trust Tropic Heat Martini

Absolut vodka house-infused with pineapples, hand-muddled mango, lemon juice and a thin slice of jalapeño 9.6

\$1 is donated to Ocean Trust for each one sold, oceantrust.org

Fresh Pineapple Martini

Malibu rum, St. Germain Elderflower liqueur, fresh pineapple, lemon and a house-made vanilla bean simple syrup 9.6

Cosmopolitan

it's a traditional Cosmo, served the Bonefish way 9.9

Ultimate Infused Dirty Martini

Ketel One Citroen vodka house-infused with olives for 3 full days, served ice cold in a frozen martini glass – the best damn dirty martini ever! 9.9

Espresso Martini

house-infused vanilla vodka, Kahlúa, Crème de Cacao and fresh-brewed espresso 9.6

ROCKS

1.5 oz Distilled Spirits [80 proof gin, rum, vodka, whiskey] 100 calories
Signature drinks or liqueurs with added ingredients may increase caloric content.

The Mule our signature twist on the classic Moscow Mule

Grey Goose, fresh lime, house-made ginger syrup, ginger beer finished in a rustic copper mug with crushed ice, fresh mint and candied ginger 7.9

Cold Snap Cucumber Cosmo in a frozen ice glass

Reyka vodka, Solerno Blood Orange liqueur, fresh English cucumbers served on the rocks 9.2

Parker's Margarita founder Chris Parker's favorite

finished with fresh OJ and Grand Marnier 7.9 Upgrade to Patrón +3

Patrón's Perfect Cucumber Margarita

Patrón Silver, fresh lime and English cucumber, topped with a hint of St. Germain Elderflower liqueur, rimmed with salt and pepper for a perfect finish 9.7

Modern Mojito a favorite of Ernest Hemingway with a modern twist

Pyrat amber rum, house-made fresh mint simple syrup, a hint of orange and Grand Marnier 8.7

Signature Red or White Sangria

choice of Blackberry Red or Sparkling Mango White 6

BEERS

12 oz Light 100 calories 12 oz Full 150 calories

DRAFTS

Coors Light 4 | Blue Moon 5.4 | Sam Adams Seasonal 5.4

CRAFT / SPECIALTY

Sam Adams Boston Lager (4.8%) 5.7

Brooklyn Lager (5.2%) 5.7

Omission Pale Ale (5.8%) 5.7

Dogfish Head 60 Minute IPA (6%) 5.9

Sierra Nevada "Torpedo Extra IPA" (7.2%) 5.7

DOMESTIC CLASSICS

Michelob Ultra (4.1%) 4.6

Bud Light (4.2%) 4.2

Coors Light (4.2%) 4.2

Miller Lite (4.2%) 4.2

Budweiser (5%) 4.2

O'Doul's non-alcoholic 4.6

IMPORTS

Guinness 14.9 oz (4.2%) 5.9

Newcastle (4.5%) 5.3

Corona Extra (4.6%) 5.3

Heineken (5%) 5.3

Stella Artois (5%) 5.7