

### FROM THE BAR

**Our Featured Favorites** 

### **SPARKLING MANGO WHITE SANGRIA**

refreshing wine cocktail made with fresh fruits and juices (210 cal)

#### **PARKER'S MARGARITA**

founder Chris Parker's favorite finished with OJ and Grand Marnier (170 cal) | upgrade to Patrón

# New! JEFFERSON'S OCEAN OLD FASHIONED

Jefferson's Ocean Bourbon with Angostura bitters and a Bordeaux cherry, served over a colossal ice cube (210 cal)

SEE OUR FULL BEVERAGE MENU ON THE BACK

### STARTERS & SHARING

BANG BANG SHRIMP®

crispy shrimp tossed in our signature creamy, spicy sauce (730 cal) 14.99

#### **AHI TUNA POKE**

red onions, peppers, cucumbers and cilantro tossed in a Hawaiian poke sauce (490 cal) 14.99

#### **BEEF & GINGER POTSTICKERS**

topped with green onions and soy sauce (620 cal) 13.21

### New! CRAB-TOPPED BANG FRIES

crisp, seasoned fries topped with lump crab and drizzled with Bang Bang Sauce (1280 cal) 12.10

### SOUP & GREENS

### **CORN CHOWDER & LUMP CRAB**

with a hint of bacon cup (320 cal) 6.11 bowl (530 cal) 7.22

### BONEFISH HOUSE SALAD

hearts of palm, Kalamata olives, tomatoes, pepitas and citrus herb vinaigrette (260 cal) 6.11 as an entrée (390 cal) 11.66

# CLASSIC CAESAR SALAD

crisp romaine and garlic croutons (400 cal) 6.11 as an entrée (400 cal) 11.66

Add a grilled protein to your entrée salad for 8.88 Chicken (270 cal) | Shrimp (110 cal) Salmon\* (300 cal)

# FROM THE GRILL

# Our selections are lightly seasoned, grilled and served with choice of two signature sides

Enjoy with a freshly grilled lemon or choose from one of our chef-crafted signature sauces:

Lemon Butter (50 cal) | Mango Salsa (25 cal) | Pan Asian (60 cal)

ATLANTIC SALMON\* (380 cal) 22.09

MAHI-MAHI (DORADO) (230 cal) 23.87

CHILEAN SEA BASS (570 cal) 40.96

SHRIMP SKEWER (440 cal) 19.99

CHICKEN BREAST (270 cal) 20.54

THE ANGLER'S SIRLOIN STEAK\*
7 oz center-cut (210 cal) 22.09





# SIGNATURE SIDES

à la carte 3.33

**GARLIC WHIPPED POTATOES** (190 cal)

SEASONAL VEGETABLES (100 cal)

JASMINE RICE (200 cal)

FRENCH FRIES (510 cal)

# HANDHELDS & BOWLS Handhelds served with french fries

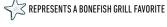
**TUNA POKE BOWL\*** red onions, peppers, cucumber slices, cilantro tossed in a Hawaiian poke sauce, served over Jasmine Rice (610 cal) 19.87

CHICKEN CAESAR WRAP chargrilled chicken, crisp romaine and garlic croutons tossed with Caesar dressing and wrapped in a warm tortilla (1190 cal) 12.15 substitute grilled shrimp (1170 cal) add 1.00

**HALF-POUND BFG BURGER\*** toasted bun, fully dressed with sharp Cheddar and special sauce, served with seasoned fries (1410 cal) 18.76 add bacon (70 cal) 1.00

FISH & CHIPS generous portion of crispy Cod, served with tartar sauce and malt vinegar on the side  $(1040 \ cal)$  18.76 BFG FISH SANDWICH enjoy it BFG style: blackened, fried or grilled with Bang Bang Sauce, lettuce and tomato on our house bun  $(1190/1450/1190 \ cal)$  17.38

**GRILLED CHICKEN SANDWICH** chargrilled chicken, lettuce and tomato kissed with Bang Bang Sauce on a freshly toasted bun  $(1190\ cal)\ 17.38$  add cheese  $(110\ cal)\ 1.52$ 



2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. Nutrition information is updated when new data is received from our suppliers. Due to this reason, calories on the print menu may differ from online information. The online information is the most up to date.

\* 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.

Please Note: 18% gratuity has been added to your check. Please feel free to increase, decrease, or remove the gratuity.

### SIGNATURE RED OR WHITE SANGRIA

Blackberry Red (190 cal) or Sparkling Mango White (210 cal)



by category, from lighter and milder to more intense and full-bodied

6 oz: White, Rosé, Red or Sparkling Split (150 cal)

Bottle: White, Rosé or Red (650 cal), Sparkling (600 cal)

### SPARKLING

Mionetto Avantgarde Prosecco, Veneto, Italy

### INTERESTING WHITES

Ecco Domani Pinot Grigio, Italy

Wente Vineyards Estate Grown Chardonnay,

Livermore Valley, California

Chalk Hill Chardonnay, Sonoma, California

# SAUVIGNON BLANC

Seaglass, Santa Barabara, California Frenzy, Blenheim, New Zealand

# ROSÉ

La Jolie Fleur, Provence, France

### PINOT NOIR

The Seeker, Puy de Dôme & Méditérranée, France Inscription King Estate, Willamette Valley, Oregon

# INTERESTING REDS

Jean-Luc Colombo Les Abeilles Rouge Red Blend, Côtes du Rhône, Rhône Valley, France

# CABERNET SAUVIGNON

Rickshaw, Santa Rosa, California Sebastiani, Alexander Valley, Sonoma, California

# DESSERTS

# **CLASSIC CHEESECAKE**

with Melba sauce and powdered sugar (540 cal) 8.77

# **WARM COOKIES**

cranberry white chocolate or chocolate chip

1 cookie (180/190 cal) 2.11 | 3 cookies (540/560 cal) 3.89

6 cookies (1090/1120 cal) 6.55



# REPRESENTS A BONEFISH GRILL FAVORITE

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# SIGNATURE MARTINIS -

### **BONEFISH POMEGRANATE MARTINI**

Fris vodka with house-infused mango and pomegranate flavors (260 cal)



# CRUSHED PINEAPPLE MARTINI

Malibu rum, St~Germain Elderflower liqueur, fresh pineapple, lemon and simple syrup (180 cal)

#### **ESPRESSO MARTINI**

vanilla vodka, Kahlúa, Crème de Cacao and STōK® Cold Brew (170 cal)

#### **CONTEMPORARY COSMO**

Absolut Lime, cranberry, fresh lime sour, with a hint of St. Germain liqueur and a house-made cosmo ice cube (190 cal)



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### **CORAL REEF PUNCH**

Bacardi Superior rum, Malibu rum, tropical flavors of passion fruit and simple syrup, orange, pineapple juice, and a splash of bitters (230 cal)

#### **MIMOSA**

Traditional Mimosa (110 cal)

### **BACON BLOODY MARY**

our signature loaded Bloody Mary mix, Fris vodka and crispy bacon (180 cal)

Ask us, we'll craft your favorite cocktail!

# BEERS -

local selections available

# DRAFTS

Bud Light (130 cal) | Blue Moon (210 cal) | Modelo Especial (200 cal) Michelob ULTRA (120 cal) | Goose Island IPA (250 cal) | Stella Artois (160 cal)

# **BOTTLES**

Coors Light (140 cal) Voodoo Ranger Juicy Haze IPA (240 cal) Corona Extra (150 cal) Sierra Nevada Hazy Little Thing IPA (210 cal) Samuel Adams Boston Lager (170 cal) Heineken (150 cal) White Claw Hard Seltzer (100 cal) Miller Lite (100 cal) Stella Artois (160 cal) Truly Hard Seltzer (100 cal)

# SPIRIT-FREE

# FRESHLY BREWED ICED TEA (0 cal)

# HOT BEVERAGES

Hot Tea (0 cal), Coffee (0 cal), Espresso (45 cal) and Cappuccino (45 cal)

BEVERAGES Pepsi (100 cal) Diet Pepsi (0 cal) and Sierra Mist (90 cal)