

Tides of Flavor

5-COURSE COCKTAIL PAIRING DINNER



THURSDAY, JANUARY 15, 2026 | 6:30PM | \$75 PER PERSON*

Join us for a five-course cocktail pairing dinner celebrating our 26th birthday, where timeless flavors meet the spirit of the sea.

Each course is thoughtfully crafted to showcase the perfect harmony between our chef-curated dishes and expertly mixed cocktails—featuring both beloved classics and bold new creations.



reserve your seat now →

CHOOSE YOUR LOCATION
CLICK EVENT RSVP



*EXCLUDES TAX AND GRATUITY. TIME AND PRICE MAY VARY BY LOCATION.

COURSE 1

BANG BANG SHRIMP®

The original and only at Bonefish Grill, crispy shrimp hand tossed in signature creamy, spicy sauce, for the perfect flavor experience.

WINTER WHITE BELLINI

A delightful fusion of our Winter White Cosmo and bubbles. Crisp sparkling wine, St-Germain liqueur, and white cranberry juice create a light, bubbly complement to the creamy texture of the Bang Bang Shrimp®.



COURSE 2

SWEATER WEATHER SALAD

Fresh crisp romaine and shaved broccoli tossed in a chef-crafted tangy dressing, finished with pickled onions, and roasted grape tomatoes.

HPNOTIQ MARTINI

A fan favorite returns! Hqnotiq liqueur, Malibu rum, and pineapple juice come together for a vibrant, fruity cocktail that pairs perfectly with the creamy kick of the salad dressing.

COURSE 3

BACON WRAPPED SEA SCALLOPS*

Sea scallops wrapped in smoky, crispy bacon, served over fresh slaw, vibrant mango salsa, and a drizzle of mango purée. This dish reflects our founder's commitment to bold flavors and exceptional seafood craftsmanship.

ORCHID OASIS MARTINI

RumHaven Coconut rum, dragon fruit, fresh lime, and pineapple juice create a sweet tropical escape that balances the savory elements of the sea scallops.



COURSE 4

ORANGE SOY GLAZE UNICORN FISH* & SHRIMP

Wood-grilled unicorn fish finished with a chef-crafted orange-soy glaze, paired with jasmine rice and roasted vegetables.

PARKER'S MARGARITA

Inspired by our founder, Chris Parker, this refreshing margarita is crafted with Patrón Silver tequila, Grand Marnier and fresh sour, finished with fresh orange juice.

COURSE 5

BANANAS FOSTER

Fresh banana slices in chef-crafted rum sauce, served with vanilla ice cream and crispy cinnamon-sugar tortillas, an irresistible finale to any meal!

BIRTHDAY CAKE MARTINI

Frangelico liqueur, vanilla vodka, coconut and lemon topped with a layer of cold foam and a playful garnish of rainbow sprinkles. The martini's vanilla, hazelnut and coconut notes mirror the dessert's creamy and tropical flavors.



*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, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

A non-alcoholic beverage may be substituted for the alcoholic beverage upon request.

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