Gluten-Friendly

— STARTERS, SOUPS & GREENS —

CHARGRILLED OYSTERS* *served without crostini*
six oysters (farm-raised), chef-crafted garlic lemon butter, Parmesan cheese *(340 cal)*

STEAMED EDAMAME
tossed with sweet & spicy seasoning blend *(290 cal)*

TOMATO BISQUE *served without crostini*
with basil cup *(220 cal)* | bowl *(460 cal)*

SHAVED BRUSSELS SPROUTS SALAD ENTRÉE**
prepared without crispy onions wood-grilled salmon* (imported, farm-raised), salad mix, shaved brussels sprouts, maple balsamic vinaigrette, macadamia nuts, feta, balsamic glaze *(810 cal)*

BONEFISH HOUSE SALAD ENTRÉE wood-grilled shrimp (imported, farm-raised), hearts of palm, Kalamata olives, pepitas, tomatoes and chef-crafted citrus herb vinaigrette *(760 cal)*

CLASSIC CAESAR SALAD ENTRÉE *prepared without croutons* wood-grilled chicken and crisp romaine *(840 cal)*

Side Bonefish House *(310 cal)*

Side Classic Caesar Salad
prepared without croutons (320 cal)

Side Shaved Brussels Sprouts Salad**
prepared without crispy onions (200 cal)

— CHEF-INSPIRED SELECTIONS —

FILET* & LOBSTER TAIL
wood-grilled 7 oz barrel cut filet, seasoned and steamed 6-7 oz cold water lobster tail (imported), with drawn butter *(840 cal)*

BONE-IN FONTINA PORK CHOP*
wood-grilled, 12 oz, topped with fontina cheese, garlic, bacon and mushroom marsala wine sauce *(880 cal)*

— SIMPLY GRILLED —

Chef-crafted signature sauces:
Lemon Butter Sauce *(110 cal)*
Mango Salsa *(25 cal)*
Chimichurri *(140 cal)*
Lemon Caper Butter Sauce *(120 cal)*

CHILEAN SEA BASS* *(220 cal)*
(Imported, wild)

RAINBOW TROUT* *(470 cal)*
(Imported, farm-raised)

ATLANTIC SALMON* *(460 cal)*
(Imported, farm-raised)

7 OZ BARREL CUT FILET* *(370 cal)*

9 OZ SIRLOIN* *(390 cal)*

BONE-IN 12 OZ PORK CHOP* *(550 cal)*

CHICKEN BREAST *(390 cal)*

Vary by location:
MAHI-MAHI* *(210 cal)* (Imported, wild) or
GROUPER* *(200 cal)* (Imported, farm-raised)

— PREMIUM SIDES —

Sautéed Asparagus *(50 cal)*
Herb Roasted Potatoes *(240 cal)*

— SIGNATURE SIDES —

Perfect Jasmine Rice *(170 cal)*
Seasonal Vegetable *(130 cal)*
Garlic Whipped Potatoes *(160 cal)*

— FROM THE SEA —

SCALLOPS* & SHRIMP wood-grilled sea scallops (imported) and jumbo shrimp (imported, farm-raised), brushed with a light citrus herb marinade, topped with mango salsa *(810 cal)*

UNICORN FISH* & SHRIMP wood-grilled unicorn fish (imported, wild) paired with five jumbo shrimp (imported, farm-raised), brushed with a light citrus herb marinade, topped with mango salsa *(710 cal)*

— FROM THE LAND —

LILY'S CHICKEN® wood-grilled, goat cheese, spinach, artichoke hearts, lemon butter sauce, basil *(610 cal)*

CHICKEN MARSALA wood-grilled chicken breast, with bacon and mushroom marsala wine sauce *(690 cal)*

CHIMICHURRI BISTRO FILET* wood-grilled, 8 oz sliced, topped with our chef-crafted chimichurri *(750 cal)*

— DESSERT —

BOURBON BROWNIE** rich, flourless brownie, chef-crafted bourbon chocolate sauce, chopped macadamia nuts, served with vanilla ice cream *(1580 cal)*

KEY LIME PIE** our classic, citrus pie, buttery pecan crust, served with fresh whipped cream *(720 cal)*

— ADD TO ANY ENTRÉE —

SHRIMP SKEWER *(330 cal)* (Imported, farm-raised) | **SCALLOPS SKEWER** *(400 cal)* (Imported) | **LOBSTER TAIL** 6-7 oz *(360 cal)* (Imported)

Some items served at this establishment may contain imported seafood. Ask for more information.
Before placing your order, please inform your server if a person in your party has a food allergy or food intolerance.
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. **Item contains or may contain nuts.
Food is prepared in a common kitchen with the risk of gluten exposure. We cannot guarantee any menu item is completely free of gluten. When placing your order, please let your server know you are ordering a gluten-friendly menu item. FDA regulations define "gluten-free" as containing less than 20ppm gluten. It is possible that some individuals may be sensitive to levels below this amount. If you have any concerns pertaining to those levels, please consult your healthcare provider.
Please ask your server for pricing. Menu items vary by location and are subject to change.