



— STARTERS, SOUPS & GREENS —

CHARGRILLED OYSTERS* served without crostini
six oysters, chef-crafted garlic lemon butter, topped
with Parmesan cheese (260 cal)

STEAMED EDAMAME
tossed with house seasoning blend (290 cal)

TOMATO BISQUE served without crostini
with basil cup (220 cal) | bowl (430 cal)

SHAVED BRUSSELS SPROUTS SALAD**
prepared without crispy onions with maple balsamic
vinaigrette, macadamia nuts, feta, and balsamic
drizzle with wood-grilled salmon* (810 cal)

BONEFISH HOUSE SALAD citrus herb vinaigrette,
Kalamata olives, hearts of palm, tomatoes, pepitas,
with wood-grilled shrimp (540 cal)

CLASSIC CAESAR SALAD prepared without croutons
romaine with wood-grilled chicken (760 cal)

Side Bonefish House (270 cal)

Side Classic Caesar Salad
prepared without croutons (250 cal)

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

— CHEF-CURATED SELECTIONS —

FILET* & LOBSTER TAIL
7 oz barrel cut filet, Old Bay® butter, seasoned and
steamed cold water lobster tail, with garlic whipped
potatoes and seasonal vegetable (870 cal)

BONE-IN FONTINA PORK CHOP*
12 oz, fontina cheese, bacon, mushroom marsala
wine sauce, with roasted new potatoes and
asparagus (1120 cal)

— SIMPLY GRILLED —

Chef-crafted signature sauces:

Lemon Butter (110 cal)

Mango Salsa (25 cal)

Chimichurri (140 cal)

Lemon Caper Butter (120 cal)

MAHI-MAHI* (210 cal)

CHILEAN SEA BASS* (220 cal)

ATLANTIC SALMON* (460 cal)

RAINBOW TROUT* (470 cal)

7 OZ BARREL CUT FILET* (370 cal)

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

CHICKEN BREAST (390 cal)

PARTNER'S SELECTION

— SIGNATURE SIDES —

Jasmine Rice (200 cal) | Asparagus (45 cal)

Roasted New Potatoes (190 cal) | Seasonal Vegetable (100 cal)

Garlic Whipped Potatoes (200 cal)

— FROM THE SEA —

GRILLED SCALLOPS* & SHRIMP mango salsa with jasmine rice and
seasonal vegetable (720 cal)

GRILLED MAHI-MAHI* & SHRIMP mango salsa with jasmine rice and
seasonal vegetable (770 cal)

TWIN COLD WATER LOBSTER TAILS 5-6 oz each, seasoned and steamed,
with jasmine rice, sautéed spinach and drawn butter (840 cal)

— FROM THE LAND —

LILY'S CHICKEN® goat cheese, spinach, artichoke hearts, lemon butter,
with garlic whipped potatoes and seasonal vegetable (910 cal)

CHICKEN MARSALA mushroom marsala wine sauce, bacon, with garlic
whipped potatoes and seasonal vegetable (960 cal)

CHIMICHURRI BISTRO FILET* served without fries
8 oz sliced, chef-crafted chimichurri, with seasonal vegetable (1400 cal)

— DESSERT —

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

ADD TO ANY ENTRÉE

SHRIMP SKEWER (330 cal)

SCALLOPS SKEWER* (400 cal)

COLD WATER LOBSTER TAIL
(350 cal)

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. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. 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.