

— STARTERS & SHARING —

BANG BANG SHRIMP®

the original, and only at Bonefish Grill® (740 cal) 16.10

TEMPURA CRUNCH SASHIMI TUNA*

sliced, with sashimi sauce (380 cal) 16.54

CRAB CAKES

lump crab, signature sauce, lemon (510 cal) 18.76

IMPERIAL DIP

blend of seafood and cheeses, with tortilla chips (910 cal) 17.21

— SOUPS & GREENS —

CORN CHOWDER & LUMP CRAB

topped with bacon
cup (330 cal) 7.22 | bowl (530 cal) 8.77

TOMATO BISQUE

with garlic crostini and basil
cup (330 cal) 6.55 | bowl (530 cal) 7.66

BONEFISH HOUSE SALAD

citrus herb vinaigrette, Kalamata olives, hearts of palm, tomatoes, pepitas (270 cal) 7.22
as an entrée (430 cal) 11.66

CLASSIC CAESAR SALAD

romaine, garlic croutons (320 cal) 7.22
as an entrée (400 cal) 11.66

Add to any entrée salad -

Chicken (270 cal) 10.43 Shrimp (110 cal) 11.54 Salmon (460 cal) 12.65



Chef-Curated Selections

Dishes crafted with perfectly paired sauces and sides to complement every bite.

BOURBON GLAZED SALMON*

grilled, sweet & spicy glaze, with jasmine rice and broccoli (960 cal) 30.97

PAN-SEARED BLACKENED AHI TUNA*

rare, sliced, soy mustard sauce, lemon butter sauce, with jasmine rice and shaved Kung Pao brussels sprouts slaw (630 cal) 30.53

COD IMPERIAL*

shrimp, scallops, Parmesan, mozzarella, lemon-caper butter, with jasmine rice and broccoli (830 cal) 30.53

— SIMPLY GRILLED —

Our selections are lightly seasoned, grilled and served with choice of two signature sides. Choose one of our chef-crafted signature sauces:

Lemon Butter (110 cal) | Mango Salsa (25 cal) | Lemon Caper Butter (35 cal) | Pan Asian (70 cal)

ATLANTIC SALMON* (460 cal) 27.64

SHRIMP SKEWERS (440 cal) 19.99

7 OZ BARREL CUT FILET* (370 cal) 38.74

CHICKEN BREAST (390 cal) 25.42

— FROM THE LAND & SEA —

CREAMY TOMATO LINGUINE***

sautéed with mushrooms and spinach, topped with parmesan, diced tomato and basil, choice of shrimp (1750 cal), salmon* (2100 cal) or chicken (2030 cal) 27.64

LILY'S CHICKEN®

goat cheese, spinach, artichoke hearts, lemon butter, with garlic whipped potatoes and broccoli (920 cal) 27.64

FISH & CHIPS

crispy cod, accompanied by tartar sauce & malt vinegar, served with french fries (1040 cal) 23.20

CRAB CAKE ENTRÉE

two house-made lump crab cakes with our signature sauce, with jasmine rice and broccoli (860 cal) 26.09

SCALLOPS* & SHRIMP SCAMPI PASTA***

linguine, white wine garlic lemon sauce, parmesan and diced tomato (1700 cal) 28.75

— HANDHELDS —

HALF-POUND BFG BURGER*

sharp cheddar cheese, our signature sauce, on a toasted bun, with french fries (1510 cal) 22.09
add bacon (70 cal) 1.00

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

grilled chicken, lettuce and tomato with Bang Bang Sauce on a freshly toasted bun (1190 cal) 17.38
add cheese (110 cal) 1.52

CHICKEN CAESAR WRAP

grilled 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

— MAKE IT A PERFECT PAIRING —

add to any entrée

SHRIMP SKEWER (330 cal) 9.99 **CRAB CAKE** (320 cal) 9.99

SIGNATURE SIDES

Jasmine Rice (200 cal) 4.33

Garlic Whipped Potatoes (160 cal) 4.33

Broccoli (100 cal) 4.33

French Fries (550 cal) 4.33

Before placing your order, please notify your server if anyone 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.

* 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.

*** ALL PASTA IS COOKED IN A SHARED POT, WHICH POSES A RISK OF CROSS CONTACT WITH SOY, WHEAT AND SEAFOOD ALLERGENS.



POMEGRANATE MARTINI

Frís vodka with house-infused mango and pomegranate flavors (260 cal) 21.24

CRUSHED PINEAPPLE MARTINI

Malibu rum, St-Germain Elderflower liqueur, fresh pineapple, lemon and simple syrup (180 cal) 21.24

KEY LIME MARTINI

Malibu Coconut rum, vanilla vodka, lime and coconut topped with a sweet cold foam (220 cal) 21.24

"1901" DIRTY MARTINI

Absolut vodka or Bombay Sapphire gin, shaken and served straight up with blue cheese olives (200 cal) 21.24

ESPRESSO MARTINI

Kahlúa, Crème de Cacao, vanilla vodka, and freshly brewed espresso (170 cal) 21.24

CHOCOLATE MARTINI

Baileys Irish Cream, vanilla vodka, Crème de Cacao, chocolate syrup and garnished with a brownie bite (210 cal) 21.24

JEFFERSON'S OCEAN OLD FASHIONED

Jefferson's Ocean Bourbon with Angostura bitters and a Bordeaux cherry, served over a colossal ice cube (210 cal) 21.24

DRAGON FRUIT MARGARITA

Patrón Silver tequila, Cointreau, fresh citrus juices and tropical dragon fruit flavor (170 cal) 21.24

BACON BLOODY MARY

our signature loaded Bloody Mary mix, Frís vodka and crispy bacon (180 cal) 22.49

PARKER'S MARGARITA

founder Chris Parker's favorite finished with OJ and Grand Marnier (170 cal) 21.24 upgrade to Patrón add 3.00

CORAL REEF PUNCH

BACARDÍ Superior rum, Malibu rum, tropical flavors of passion fruit and simple syrup, orange, pineapple juice, and a splash of bitters (230 cal) 21.24

MIMOSA

traditional mimosa (110 cal) 14.99

WE'LL CRAFT YOUR FAVORITE COCKTAIL—JUST ASK!

SIGNATURE SANGRIA

Blackberry Red (190 cal) or Sparkling Mango White (210 cal) 15.77

INTERESTING WHITES

6 oz | 9 oz

Ecco Domani Pinot Grigio, Italy	14.08 19.80
Chalk Hill Chardonnay, Sonoma, California	17.60 24.76
Sea Sun by Caymus Chardonnay, California	11.73 17.60
Mirassou Moscato, California	11.73 17.60
Frenzy , Sauvignon Blanc, Blenheim, New Zealand	17.60 24.76

INTERESTING REDS

6 oz | 9 oz

Banshee , Pinot Noir, Santa Barbara, California	13.02 19.53
Cline Seven Ranchlands , Pinot Noir, California	15.77 23.66
Rickshaw , Cabernet Sauvignon, Santa Rosa, California	15.62 21.97
Decoy , Cabernet Sauvignon, Alexander Valley, Sonoma, California	15.77 23.66

SPARKLING

Mionetto Avantgarde Prosecco, Veneto, Italy	13.80 18.28
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SIGNATURE Martinis

HAND-CRAFTED Cocktails

Wine SELECTIONS

White, Rosé, Red:
6 oz (150 cal)
9 oz (230 cal)
Sparkling:
split (150 cal)

Beers

local selections available

DRAFTS

Samuel Adams Boston Lager (220 cal)
Blue Moon (210 cal)
Modelo Especial (200 cal)
Michelob ULTRA (120 cal)
Goose Island IPA (250 cal)
Stella Artois (160 cal)

DOMESTIC BOTTLES

Coors Light (110 cal)
Miller Lite (100 cal)
Sierra Nevada Hazy Things IPA (210)
Voodoo Ranger Juicy Haze IPA (240)

IMPORTS & SELTZERS

Corona Extra (150 cal)
Stella Artois (150 cal)
Heineken (150 cal)
White Claw Hard Seltzer (100)

Spirit Free

DRAGON FRUIT NO-JITO

dragon fruit, refreshing mint, and Fever-Tree Sparkling Lime Yuzu (140 cal) 6.11

Freshly Brewed Iced Tea (150 cal)

Hot Beverages

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

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

— DESSERTS —

BOURBON BROWNIE**

rich, flourless brownie, chef-crafted bourbon chocolate sauce, chopped macadamia nuts, served with vanilla ice cream (1580 cal) 12.10

CLASSIC CHEESECAKE

with Melba sauce and powdered sugar (850 cal) 8.77

STRAWBERRY CHAMPAGNE CHEESECAKE

house-made champagne strawberry sauce and topped with whipped cream (1160 cal) 13.88

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** Item contains or may contain nuts.

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.