

— STARTERS & SHARING —

**BANG BANG SHRIMP®**

the original, and only at Bonefish Grill® (740 cal) 15.43

**TEMPURA CRUNCH SASHIMI TUNA\***

sliced, with sashimi sauce (380 cal) 14.99

**CRAB CAKES**

lump crab, signature sauce (500 cal) 17.21

**IMPERIAL DIP**

blend of seafood and cheeses, with tortilla chips (910 cal) 16.54

— SOUPS & GREENS —

**CORN CHOWDER & LUMP CRAB**

topped with bacon  
cup (330 cal) 6.55 | bowl (530 cal) 7.66

**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) 6.55  
as an entrée (430 cal) 11.66

**CLASSIC CAESAR SALAD**

romaine, garlic croutons (320 cal) 6.55  
as an entrée (400 cal) 11.66

*Add to any entrée salad -*

Chicken (270 cal) 8.99   Shrimp (110 cal) 9.99   Salmon (460 cal) 10.99



## 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) 29.42

**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) 27.64

**COD IMPERIAL\***

shrimp, scallops, parmesan, mozzarella, lemon-caper butter, with jasmine rice and broccoli (830 cal) 28.75

— 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) 22.09

**SHRIMP SKEWERS** (440 cal) 19.99

**7 OZ BARREL CUT FILET\*** (370 cal) 37.63

**CHICKEN BREAST** (390 cal) 20.54

— 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) 26.53

**LILY'S CHICKEN®**

goat cheese, spinach, artichoke hearts, lemon butter, with garlic whipped potatoes and broccoli (920 cal) 26.53

**FISH & CHIPS**

crispy cod, accompanied by tartar sauce & malt vinegar, served with french fries (1040 cal) 22.09

**CRAB CAKE ENTRÉE**

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

**SCALLOP\* & SHRIMP SCAMPI PASTA**

linguine, white wine garlic lemon sauce, parmesan and diced tomato (1700 cal) 27.20

— HANDHELDS —

**HALF-POUND BFG BURGER\***

sharp cheddar cheese, our signature sauce, on a toasted bun, with french fries (1510 cal) 20.98  
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) 3.89

Garlic Whipped Potatoes (200 cal) 3.89

Broccoli (100 cal) 3.89

French Fries (550 cal) 3.89

**Before placing your order, please inform your server if a person in your party has a food allergy.**

*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.



**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 FASIONED**  
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

**INDIGO SUNSET**  
Tito’s Handmade vodka, passion fruit, mint and Minute Maid Lemonade finished with butterfly color-changing tea (250 cal) 18.5

**MIMOSA**  
traditional mimosa (110 cal) 14.99

**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

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

WE’LL CRAFT YOUR FAVORITE COCKTAIL—JUST ASK!

Wine  
SELECTIONS

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

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

| INTERESTING WHITES                                     | 6 oz   9 oz   |
|--------------------------------------------------------|---------------|
| <b>Ecco Domani</b> Pinot Grigio, Italy                 | 14.08   19.80 |
| <b>Chalk Hill</b> Chardonnay, Sonoma, California       | 17.60   24.76 |
| <b>Sea Sun by Caymus</b> Chardonnay, California        | 11.73   17.60 |
| <b>Mirassou</b> Moscato, California                    | 11.73   17.60 |
| <b>Frenzy</b> , Sauvignon Blanc, Blenheim, New Zealand | 17.60   24.76 |
| <b>ROSÉ</b>                                            |               |
| <b>La Jolie Fleur</b> , Provence, France               | 17.60   23.66 |

| INTERESTING REDS                                                        | 6 oz   9 oz   |
|-------------------------------------------------------------------------|---------------|
| <b>Banshee</b> , Pinot Noir, Santa Barbara, California                  | 13.02   19.53 |
| <b>Cline Seven Ranchlands</b> , Pinot Noir, California                  | 15.77   23.66 |
| <b>Rickshaw</b> , Cabernet Sauvignon, Santa Rosa, California            | 15.62   21.97 |
| <b>Decoy</b> , Cabernet Sauvignon, Alexander Valley, Sonoma, California | 15.77   23.66 |
| <b>SPARKLING</b>                                                        |               |
| <b>Mionetto Avantgarde</b> Prosecco, Veneto, Italy                      | 13.80   18.28 |

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) 11.66

**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) 8.77

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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.