

BANG BANG Shrimp®

the original and only at Bonefish Grill
(740 cal) 15.9

Crafted with expertise and served with pride, crispy shrimp in our signature creamy, spicy sauce is anything but ordinary.

Originally on our menu as a limited-time special, Bang Bang Shrimp® caught the hearts of our guests and evolved into an irreplaceable signature starter.

— STARTERS & SHARING —

TEMPURA CRUNCH SASHIMI TUNA*
sliced, with sashimi sauce (380 cal) 19.9

CRISPY CALAMARI served with sweet, spicy Asian sauce (1050 cal) 16.9

CRAB CAKES lump crab, signature sauce (520 cal) 16.5

SAUCY SHRIMP lime-tomato garlic sauce, topped with feta cheese (1100 cal) 17.9

IMPERIAL DIP blend of seafood and cheeses, with tortilla chips (910 cal) 15.9

CHARGRILLED OYSTERS* six oysters, chef-crafted garlic lemon butter, topped with Parmesan cheese, with fresh pesto crostini (410 cal) 17.9

STEAMED EDAMAME tossed with house seasoning blend (290 cal) 9.9

— SOUPS & GREENS —

CORN CHOWDER & LUMP CRAB
topped with bacon
cup (330 cal) 7.5 | bowl (530 cal) 8.5

TOMATO BISQUE
with garlic crostini and basil
cup (220 cal) 7.5 | bowl (460 cal) 8.5

BONEFISH HOUSE SALAD
citrus herb vinaigrette, Kalamata olives, hearts of palm, tomatoes, pepitas, with wood-grilled shrimp (540 cal) 23.4

CLASSIC CAESAR SALAD
romaine, garlic croutons, with wood-grilled chicken (940 cal) 23.4

SHAVED BRUSSELS SPROUTS SALAD
maple balsamic vinaigrette, macadamia nuts, feta, crispy onions, and balsamic drizzle with wood-grilled salmon* (870 cal) 24.7

Side Bonefish House (270 cal) 7.5

Side Classic Caesar Salad (320 cal) 7.5

Side Shaved Brussels Sprouts Salad (230 cal) 8.5



Chef-Curated Selections

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

PARKER'S MARGARITA CHILEAN SEA BASS

wood-grilled with chef-crafted tequila lime sauce, with jasmine rice and asparagus (810 cal) 40.9

BOURBON GLAZED SALMON*

wood-grilled, sweet & spicy glaze, with roasted new potatoes and seasonal vegetable (880 cal) 27.9

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) 26.9

GRILLED MAHI-MAHI* & SHRIMP mango salsa with jasmine rice and broccoli (770 cal) 26.9

SCALLOPS* & SHRIMP SCAMPI PASTA

linguine, white wine garlic lemon sauce, parmesan and diced tomato (1700 cal) 26.9

PARMESAN-CRUSTED RAINBOW TROUT*

lemon butter, artichoke hearts, with jasmine rice and seasonal vegetable (1140 cal) 29.9

HORSERADISH BUTTER TOPPED FILET MIGNON*

7 oz barrel cut, chef-crafted horseradish butter crown, with garlic whipped potatoes and seasonal vegetable (1020 cal) 35.9
Add a Crab Cake (320 cal) 9

BONE-IN FONTINA PORK CHOP*

12 oz, fontina cheese, bacon, mushroom marsala wine sauce, with roasted new potatoes and asparagus (1120 cal) 27.9

— Proteins also available as *Simply Grilled* with choice of signature sauce —

— FROM THE SEA —

GRILLED SCALLOPS* & SHRIMP mango salsa with jasmine rice and seasonal vegetable (720 cal) 30.9

COD IMPERIAL* shrimp, scallops, parmesan, mozzarella, lemon-caper butter, with jasmine rice and asparagus (730 cal) 30.9

CRAB CAKE DINNER three house-made lump crab cakes with our signature sauce, with jasmine rice and asparagus (1010 cal) 26.9

COLD WATER LOBSTER TAILS seasoned and steamed, with jasmine rice, seasonal vegetable and drawn butter (940 cal) 48.9

LOBSTER RAVIOLI white and black truffle infused premium lobster ravioli, sautéed spinach and mushrooms in a white wine lobster sauce (750 cal) 34.9

CREAMY TOMATO SHRIMP LINGUINE sautéed with mushrooms and spinach, topped with parmesan, diced tomato and basil (1750 cal) 27.9

FISH & CHIPS crispy cod, accompanied by coleslaw, tartar sauce & malt vinegar, served with french fries (1040 cal) 20.9

TACOS 3 tacos served with cole slaw or french fries, choice of Bang Bang Shrimp® (1410/1600 cal) 19.9 -or- blackened baja fish* (1260/1450 cal) 20.9

— FROM THE LAND —

LILY'S CHICKEN® goat cheese, spinach, artichoke hearts, lemon butter, with garlic whipped potatoes and broccoli (920 cal) 24.9

CHICKEN MARSALA mushroom marsala wine sauce, bacon, with garlic whipped potatoes and broccoli (960 cal) 24.9

CHIMICHURRI BISTRO FILET* 8 oz sliced, chef-crafted chimichurri, with french fries and broccoli (1400 cal) 32.9

HALF-POUND BFG BURGER* sharp cheddar cheese, our signature sauce, on a toasted bun, with cole slaw or french fries (1280/1510 cal) 18.9 add bacon (70 cal) 1.0

— ADD TO ANY ENTRÉE —

SHRIMP SKEWER (330 cal) 9.9

CRAB CAKE (320 cal) 9

SCALLOPS SKEWER* (400 cal) 12.9

LOBSTER TAIL (360 cal) 22.9

— SHAREABLE SIDES —

BACON MAC & CHEESE (870 cal) 9.9

TRUFFLE FRIES (1310 cal) 8.9

KUNG PAO BRUSSELS SPROUTS (640 cal) 8.9

POTATOES AU GRATIN (930 cal) 13.9

SEASONAL RISOTTO (410 cal) 9.9

CRISPY CAULIFLOWER (500 cal) 8.9

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) 13.9

LEMON DROP MARTINI
Absolut Citron, fresh sour, sugar rim (170 cal) 14.9

HEATWAVE MARTINI
Casamigos Blanco tequila, mango, fresh citrus juices, with a burst of habanero and a sweet & spicy jalapeño sugar rim (180 cal) 14.9

CRUSHED PINEAPPLE MARTINI
Malibu rum, St~Germain Elderflower liqueur, fresh pineapple, lemon and simple syrup (180 cal) 12.9

KEY LIME MARTINI
Malibu Coconut rum, Stoli Vanilla vodka, lime and coconut topped with a sweet cold foam (220 cal) 13.9

STRAWBERRY ROSE SIDECAR MARTINI
Rémy Martin VSOP, Cointreau, fresh sour and strawberry flavors topped with sparkling wine (210 cal) 16.9

“1901” DIRTY MARTINI
Absolut vodka or Bombay Sapphire gin, shaken and served straight up with blue cheese olives (200 cal) 13.9

ESPRESSO MARTINI
Stoli Vanilla vodka, Kahlúa, Crème de Cacao and freshly brewed espresso (170 cal) 13.9

CHOCOLATE MARTINI
Baileys Irish Cream, Stoli Vanilla vodka, Crème de Cacao, chocolate syrup and garnished with a brownie bite (210 cal) 13.9

SMOKED OLD FASHIONED
Woodford Reserve bourbon with Angostura bitters and a Bordeaux cherry, smoked with oak and served over a colossal ice cube (160 cal) 15.9

THE MULE
Reyka vodka, fresh lime, simple syrup and ginger beer (160 cal) 13.9

FRENCH 75 COCKTAIL
Bombay Sapphire gin, St~Germain Elderflower liqueur, hint of lemon, topped with sparkling wine, served over a colossal ice cube (170 cal) 13.9

DRAGON FRUIT MARGARITA
Patrón Silver tequila, Cointreau, fresh citrus juices and tropical dragon fruit flavor (170 cal) 14.9

PARKER'S MARGARITA *founder Chris Parker's favorite*
finished with OJ and Grand Marnier (170 cal) 13.9
upgrade to Patrón add 3

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) 12.9

INDIGO SUNSET
Tito's Handmade vodka, passion fruit, mint and Minute Maid Lemonade finished with butterfly color-changing tea (250 cal) 12.9

WE’LL CRAFT YOUR FAVORITE COCKTAIL—JUST ASK!

SIGNATURE SANGRIA Blackberry Red (190 cal) or Sparkling Mango White (210 cal) 11.9

INTERESTING WHITES	6 oz btl
Silver Gate Chardonnay, CA	9.9 30
Chateau Ste. Michelle Riesling, WA	13.2 36
Maryhill Pinot Gris, Columbia Valley	13.2 36
Thurston Wolfe PGV, Washington State	12.9 39
Chateau Ste. Michelle “Horse Heaven Hills” Sauvignon Blanc, WA	10.9 37
Kim Crawford Sauvignon Blanc Marlborough, New Zealand	12.2 41
14 Hands Chardonnay, Columbia Valley	10.9 34
Kendall-Jackson V.R. Chardonnay, CA	13.9 44
Chloe Rosé, Monterey County, CA	11.9 44

INTERESTING REDS	6 oz btl
Christopher Michael Pinot Noir, OR	13.2 36
Columbia Winery Composition Red Blend, WA	13.2 38
Trapiche Broquel Malbec, Argentina	12.9 38
Pendulum Red Blend, Columbia Valley	12.7 45
Tenet Wines “The Pundit” Syrah, Columbia Valley	13.9 50
Silver Gate Cabernet Sauvignon, CA	9.9 30
14 Hands Merlot or Cabernet Sauvignon, WA	10.9 34
Barnard Griffin Merlot, Richland, WA	12.9 39
Pendulum Cabernet Sauvignon, Columbia Valley	13.2 44
Browne Family Vineyards Cabernet Sauvignon, WA	13.7 49

SPARKLING

La Marca Prosecco, Italy	10.9 34
Gruet Sparkling Rosé, New Mexico	13.7 49

DRAFTS
Bud Light (130 cal) 6.2

DOMESTIC BOTTLES
Michelob ULTRA (100 cal) 6.1
Bud Light (110 cal) 5.7
Coors Light (110 cal) 5.7
Miller Lite (100 cal) 5.7
Budweiser (140 cal) 5.7

IMPORTS & SELTZERS
Corona Extra (150 cal) 6.3
Stella Artois (150 cal) 7.2
Sam Adams Boston Lager (170 cal) 7.2
Guinness 14.9 oz (120 cal) 7.5

DRAGON FRUIT NO-JITO
dragon fruit, refreshing mint, and Fever-Tree Sparkling Lime Yuzu (140 cal) 6.5

SPARKLING BLUEBERRY REFRESHER
blueberry purée, lemon-lime soda, and fresh lime garnished with a mint sprig (190 cal) 5.9

SEASONAL SPIRIT FREE
ask your Angler about our seasonal creation

FRESHLY BREWED ICED TEA (0 cal) 
BOTTLED WATERS Acqua Panna Still 1L and San Pellegrino 1L (0 cal)
HOT BEVERAGES
Hot Tea (0 cal), Coffee (0 cal), Espresso (45 cal) and Cappuccino (45 cal)
BEVERAGES
Coca-Cola (100 cal), Coke Zero Sugar (0 cal), Diet Coke (0 cal), Sprite (110 cal), Dr Pepper (100 cal), Barq’s Root Beer (110 cal), Minute Maid Lemonade (100 cal) and Seagram’s Ginger Ale (90 cal)

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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. AN 18% GRATUITY IS ADDED FOR PARTIES OF 8 OR MORE.



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