

— STARTERS & SHARING —

BANG BANG SHRIMP®
the original, and only at Bonefish Grill® (740 cal) 14.5

TEMPURA CRUNCH SASHIMI TUNA*
sliced, with sashimi sauce (380 cal) 13.9

CRISPY CALAMARI with sweet, spicy Asian sauce (1050 cal) 15.9

CRAB CAKES lump crab, signature sauce (520 cal) 16.9

BLACKENED CHICKEN EGG ROLLS
lightly fried, tangy mustard and Thai chili sauces (440 cal) 11.5

MUSSELS JOSEPHINE®
tomatoes, red onion, garlic, and lemon wine sauce (910 cal) 15.9

IMPERIAL DIP
blend of seafood and cheeses, with tortilla chips (910 cal) 15.5

CRISPY CAULIFLOWER crispy breaded cauliflower tossed in tangy Asian fusion glaze (500 cal) 9.5

— SOUPS & GREENS —

CORN CHOWDER & LUMP CRAB topped with bacon
cup (330 cal) 5.9 | bowl (530 cal) 6.9

TOMATO BISQUE with garlic crostini and basil
cup (220 cal) 4.9 | bowl (460 cal) 6.5

BONEFISH HOUSE SALAD
citrus herb vinaigrette, Kalamata olives, hearts of palm, tomatoes, pepitas, with wood-grilled shrimp (540 cal) 19.5

CLASSIC CAESAR SALAD
romaine, garlic croutons, with wood-grilled chicken (940 cal) 18.5

SHAVED BRUSSELS SPROUTS SALAD
maple balsamic vinaigrette, macadamia nuts, feta, crispy onions, and balsamic drizzle with wood-grilled salmon* (870 cal) 20.5

Side Bonefish House (270 cal) 5.9
Side Classic Caesar Salad (320 cal) 5.9
Side Shaved Brussels Sprouts Salad (230 cal) 5.9



Chef-Curated Selections

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

PAN-ASIAN BUTTERFISH
savory-sweet glaze of soy, ginger, garlic, with jasmine rice and sautéed spinach (730 cal) 28.5

BOURBON GLAZED SALMON*
wood-grilled, sweet & spicy glaze, with roasted new potatoes and seasonal vegetable (930 cal) 26.9

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) 25.5

SCALLOPS & SHRIMP SCAMPI PASTA
linguine, white wine garlic lemon sauce, parmesan and diced tomato (1700 cal) 24.9

FILET* & LOBSTER TAIL
7 oz barrel cut filet, seasoned and steamed cold water lobster tail, with garlic whipped potatoes and broccoli (870 cal) 47.5

BONE-IN FONTINA PORK CHOP*
12 oz, fontina cheese, bacon, mushroom marsala wine sauce, with roasted new potatoes and asparagus (1120 cal) 26.9

— SIMPLY GRILLED —

Our selections are lightly seasoned, wood-grilled and served with choice of two signature sides. Choose one of our chef-crafted signature sauces:
Lemon Butter (110 cal) | Pan-Asian (70 cal) | Mango Salsa (25 cal) | Chimichurri (140 cal) | Lemon Caper Butter (35 cal)

MAHI-MAHI (210 cal) 24.9	7 OZ BARREL CUT FILET* (370 cal) 32.5	SIGNATURE SIDES
CHILEAN SEA BASS (220 cal) 39.5	BONE-IN 12 OZ PORK CHOP* (550 cal) 24.9	Coleslaw (160 cal) Jasmine Rice (200 cal)
ATLANTIC SALMON* (460 cal) 23.9	CHICKEN BREAST (390 cal) 21.5	Garlic Whipped Potatoes (200 cal)
RAINBOW TROUT (470 cal) 24.5	PARTNER’S SELECTION ask about today’s catch	Broccoli (100 cal) French Fries (550 cal)

— FROM THE SEA —

GRILLED SCALLOPS & SHRIMP mango salsa with jasmine rice and seasonal vegetable (720 cal) 28.9

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) 24.5

COD IMPERIAL shrimp, scallops, parmesan, mozzarella, lemon-caper butter, with jasmine rice and asparagus (730 cal) 26.5

TWIN COLD WATER LOBSTER TAILS 5-6 oz each, seasoned and steamed, with jasmine rice, seasonal vegetable and drawn butter (940 cal) 43.5

GRILLED MAHI-MAHI & SHRIMP mango salsa with jasmine rice and broccoli (770 cal) 25.5

PARMESAN-CRUSTED RAINBOW TROUT lemon butter, artichoke hearts, with jasmine rice and seasonal vegetable (1290 cal) 26.5

FISH & CHIPS crispy cod, accompanied by coleslaw, tartar sauce & malt vinegar, served with french fries (1040 cal) 20.5

TACOS 3 tacos served with coleslaw or french fries, choice of Bang Bang Shrimp® (1410/1600 cal) 20.5 -or- blackened baja fish (1260/1450 cal) 22.5

— FROM THE LAND —

LILY’S CHICKEN® goat cheese, spinach, artichoke hearts, lemon butter, with garlic whipped potatoes and broccoli (920 cal) 24.5

CHICKEN MARSALA mushroom marsala wine sauce, bacon, with garlic whipped potatoes and broccoli (960 cal) 24.5

CHIMICHURRI BISTRO FILET* 8 oz sliced, chef-crafted chimichurri, with french fries and broccoli (1400 cal) 28.9

HALF-POUND BFG BURGER* sharp cheddar cheese, our signature sauce, on a toasted bun, with coleslaw or french fries (1280/1510 cal) 19.5 add bacon (70 cal) or avocado (60 cal) .9

— MAKE IT A PERFECT PAIRING —

add to any entrée

SHRIMP SKEWER (330 cal) 6	CRAB CAKE (320 cal) 8
SCALLOPS SKEWER (400 cal) 11	LOBSTER TAIL 5-6 oz (360 cal) 19

— PREMIUM SIDES —

a la carte 6.9 | with entrée 3.9

BACON MAC & CHEESE (870 cal)	TRUFFLE FRIES (1310 cal)
POTATOES AU GRATIN (930 cal)	KUNG PAO BRUSSELS SPROUTS (640 cal)
SEASONAL RISOTTO (410 cal)	



POMEGRANATE MARTINI
Frís vodka with house-infused mango and pomegranate flavors (260 cal) 11.9

HEATWAVE MARTINI
Casamigos Blanco tequila, mango, fresh citrus juices, with a burst of habanero and a sweet & spicy jalapeño sugar rim (180 cal) 13.3

CRUSHED PINEAPPLE MARTINI
Malibu rum, St~Germain Elderflower liqueur, fresh pineapple, lemon and simple syrup (180 cal) 12.5

KEY LIME MARTINI
Malibu Coconut rum, vanilla vodka, lime and coconut topped with a sweet cold foam (220 cal) 13.5

STRAWBERRY ROSE SIDECAR MARTINI
Rémy Martin VSOP, Cointreau, fresh sour and strawberry flavors topped with sparkling wine (210 cal) 15.3

“1901” DIRTY MARTINI
Absolut vodka or Bombay Sapphire gin, shaken and served straight up with blue cheese olives (200 cal) 13.5

ESPRESSO MARTINI
Kahlúa, Crème de Cacao, vanilla vodka, and freshly brewed espresso (170 cal) 13.5

CHOCOLATE MARTINI
Baileys Irish Cream, vanilla vodka, Crème de Cacao, chocolate syrup and garnished with a brownie bite (210 cal) 13.5

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) 14.5

THE MULE
Reyka vodka, fresh lime, simple syrup and ginger beer (160 cal) 12.5

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) 12.9

DRAGON FRUIT MARGARITA
Patrón Silver tequila, Cointreau, fresh citrus juices and tropical dragon fruit flavor (170 cal) 14.1

PARKER’S MARGARITA founder Chris Parker’s favorite finished with OJ and Grand Marnier (170 cal) 12.5
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) 11.9

INDIGO SUNSET
Tito’s Handmade vodka, passion fruit, mint and Minute Maid Lemonade finished with butterfly color-changing tea (250 cal) 10.5

WE’LL CRAFT YOUR FAVORITE COCKTAIL—JUST ASK!

SIGNATURE SANGRIA Blackberry Red (190 cal) or Sparkling Mango White (210 cal) 10.9

INTERESTING WHITES	6 oz	9 oz	btl
Jacob’s Creek Moscato, Australia	8.3	12.3	31
Beringer White Zinfandel, CA	8.3	12.3	31
Chloe Rosé, Central Coast, CA	8.9	13.3	34
Chateau Ste. Michelle Riesling, WA	9.5	14.1	36
Josh Cellars Seaswept Pinot Grigio & Sauvignon Blanc Blend, CA	9.5	14.1	36
Ecco Domani Pinot Grigio, Italy	8.9	13.3	34
Santa Margherita Pinot Grigio, Alto Adige, Italy	15.5	22.9	58
Kim Crawford Sauvignon Blanc Marlborough, New Zealand	12.7	18.9	48
Decoy by Duckhorn Sauvignon Blanc Sonoma County	11.7	17.5	44
Canyon Road Chardonnay, CA	8.3	12.3	
Kendall-Jackson V.R. Chardonnay, CA	10.9	15.9	41
Sonoma-Cutrer Chardonnay Russian River Ranches	14.9	22.3	57
Cakebread Cellars Chardonnay, Napa Valley			69

INTERESTING REDS	6 oz	9 oz	btl
Silver Gate Pinot Noir, CA	8.3	12.3	31
Acrobat Pinot Noir, Willamette Valley, OR	11.7	17.5	44
Meiomi Pinot Noir Santa Barbara-Monterey-Sonoma Coast	12.7	18.9	48
Canyon Road Merlot or Cabernet Sauvignon, CA	8.3	12.3	
Columbia Crest Grand Estates Merlot, WA	9.5	14.1	36
Portillo Estate Bottled Malbec, Argentina	8.9	13.3	34
Prati by Louis M Martini Cabernet Sauvignon Sonoma County	11.9	17.9	45
Villa Antinori Super Tuscan Red, Italy	13.9	20.5	52
Francis Coppola Black Label Claret, CA	11.7	17.5	44
Hess Allomi Cabernet Sauvignon, Napa Valley	16.5	24.3	62
SPARKLING	split		btl
La Marca Prosecco, Italy			32
Chandon Brut Sparkling 187ml			11
Chandon Rosé Sparkling 187ml			12
Veuve Clicquot Yellow Label Brut Champagne, France			89

DRAFTS
Bud Light (130 cal) 6.6
Blue Moon Belgian White (210 cal) 7.5
Sam Adams Seasonal (180 cal) 7.5


DOMESTIC BOTTLES
Michelob ULTRA (100 cal) 6.6
Bud Light (110 cal) 6.6
Coors Light (110 cal) 6.6
Miller Lite (100 cal) 6.6

IMPORTS & SELTZERS
Corona Extra (150 cal) 7.5
Modelo Especial (140 cal) 7.5
Stella Artois (150 cal) 7.5
High Noon Pineapple (100 cal) 7.5

DRAGON FRUIT NO-JITO
dragon fruit, refreshing mint, and Fever-Tree Sparkling Lime Yuzu (140 cal) 5.5

SPARKLING BLUEBERRY REFRESHER
blueberry purée, lemon-lime soda, and fresh lime garnished with a mint sprig (190 cal) 4.9

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)

SIGNATURE
Martinis

HAND-CRAFTED
Cocktails

Wine
SELECTIONS

White, Rosé, Red:
6 oz (150 cal)
9 oz (230 cal)
bottle (650 cal)

Sparkling:
split (150 cal)
bottle (600 cal)

Beers
local selections
available

Spirit
Free