



Anchored in Flavor

CELEBRATING 25 YEARS OF BONEFISH GRILL



THURSDAY, JANUARY 16, 2025 | 6:30PM | \$60 PER PERSON*

We're celebrating 25 years of Bonefish Grill all year long — kicking it off with Anchored in Flavor! This five-course communal dining experience celebrates 25 years of our most beloved classics and fan favorites. Paired with handcrafted cocktails, each course is a tribute to the bold flavors and vision that shaped our journey. Cheers to 25 years of unforgettable dining!



reserve your seat now →

**CHOOSE YOUR LOCATION
CLICK EVENT RSVP**



*EXCLUDES TAX AND GRATUITY. TIME AND PRICE MAY VARY BY LOCATION.

course 1

BANG BANG SHRIMP®

The original and iconic dish, exclusive to Bonefish Grill. Crispy shrimp coated in signature creamy, spicy sauce—a perfect balance of flavor and indulgence.

WINTER WHITE BELLINI

A delightful fusion of our Winter White Cosmo and bubbles. Crisp sparkling wine, St. Germain liqueur, and white cranberry juice create a light, bubbly complement to the creamy texture of Bang Bang Shrimp®.



course 2

BACON WRAPPED SEA SCALLOPS

Sea scallops, wrapped in smoky, crispy bacon, served atop fresh slaw, vibrant mango salsa, and a drizzle of mango purée. This dish reflects our founder's commitment to bold flavors and exceptional seafood craftsmanship.

ORCHID OASIS MARTINI

A vault classic revived. RumHaven Coconut rum, dragon fruit, fresh lime, and pineapple juice create a sweet, tropical escape that balances the savory and smoky elements of the scallops.



course 3

DIABLO SHRIMP LINGUINE

A bold twist on a classic. Linguine tossed in a zesty cream sauce with capers, tomatoes, Parmesan cheese, and crowned with wood-grilled shrimp, paying homage to our original menu inspirations.

HPNOTIQ MARTINI

A fan favorite returns! Hpnotiq liqueur, Malibu rum, and pineapple juice come together for a vibrant, fruity cocktail that pairs beautifully with the grilled shrimp.



course 4

ROCKEFELLER BUTTERFISH

A masterpiece blending tradition and innovation. Rich, silky butterfish topped with creamy spinach and jumbo lump crab, served alongside jasmine rice and brown sugar-glazed carrots—a true celebration of the sea.

PARKER'S MARGARITA

Inspired by our founder, Chris Parker, this refreshing margarita is crafted with Patron Silver tequila, Grand Marnier and fresh sour. It was originally finished with fresh orange juice from his personal orange tree—a true tribute to his vision.



course 5

BANANAS FOSTER

Originally a seasonal feature, fresh banana slices in chef-crafted rum sauce, served with vanilla ice cream and crispy cinnamon-sugar tortillas—an irresistible finale to any meal!

ESPRESSO MARTINI

End your meal with decadence. A smooth blend of Stoli Vanilla, Kahlua, Dark Crème de Cacao, and STÖK Cold Brew Coffee, this indulgent cocktail perfectly complements the sweetness of our Bananas Foster.

