

BANG BANG Shrimp®

the original and only at Bonefish Grill
(740 cal) 13.9

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) 13.5

CRISPY CALAMARI served with sweet, spicy Asian sauce (1050 cal) 15.5

CRAB CAKES lump crab, red remoulade sauce (520 cal) 16.5

SAUCY SHRIMP lime-tomato garlic sauce, topped with feta cheese (1100 cal) 14.5

BLACKENED CHICKEN EGG ROLLS
lightly fried, tangy mustard and Thai chili sauces (440 cal) 10.9

CHARGRILLED OYSTERS six oysters with chef-crafted garlic lemon butter, topped with Parmesan cheese, served with fresh pesto crostini (410 cal) 15.9

IMPERIAL DIP blend of seafood and cheeses, with tortilla chips (910 cal) 14.9

THAI CHILI GREEN BEANS flash-fried, with ranch and sweet Thai chili sauce (410 cal) 9.9

— 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 (670 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 (400 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.

PARKER'S MARGARITA SEA BASS
wood-grilled with chef-crafted tequila lime sauce, with jasmine rice and asparagus (810 cal) 39.5

BOURBON GLAZED SALMON*
wood-grilled, sweet & spicy glaze, with roasted new potatoes and seasonal vegetable (930 cal) 26.5

PAN-SEARED BLACKENED AHI TUNA*
rare, sliced, soy mustard sauce, with jasmine rice and shaved Kung Pao brussels sprouts slaw (750 cal) 24.9

LILY'S CHICKEN® goat cheese, spinach, artichoke hearts, lemon butter, with garlic whipped potatoes and broccoli (910 cal) 23.9

SCALLOPS & SHRIMP SCAMPI PASTA
linguine, white wine garlic lemon sauce, parmesan and diced tomato (1700 cal) 24.5

PARMESAN-CRUSTED RAINBOW TROUT
lemon butter, artichoke hearts, with jasmine rice and seasonal vegetable (1290 cal) 25.9

HORSERADISH BUTTER TOPPED FILET MIGNON*
7 oz barrel cut, chef-crafted horseradish butter crown, with garlic whipped potatoes and seasonal vegetable (1020 cal) 33.9

BONE-IN FONTINA PORK CHOP*
12 oz, fontina cheese, bacon, mushroom marsala wine sauce, with roasted new potatoes and asparagus (1080 cal) 26.5

— 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) 28.5

COD IMPERIAL shrimp, scallops, parmesan, mozzarella, lemon-caper butter, with jasmine rice and asparagus (720 cal) 25.9

GRILLED SPLIT ROCK LOBSTER TAIL 10-12 oz lobster tail, cut in half and basted with chef-crafted chimichurri, served with jasmine rice and seasonal vegetable (1100 cal) 42.9

CREAMY TOMATO SHRIMP LINGUINE sautéed with mushrooms and spinach, topped with parmesan, diced tomato and basil (1740 cal) 23.9

FISH & CHIPS crispy cod, accompanied by coleslaw, tartar sauce & malt vinegar, served with french fries (1040 cal) 19.9

TACOS 3 tacos, choice of Bang Bang Shrimp® (1600 cal) 19.9
-or- blackened baja fish (1420 cal) 21.9 served with french fries

— FROM THE LAND —

CHICKEN MARSALA mushroom marsala wine sauce, bacon, with garlic whipped potatoes and broccoli (910 cal) 23.9

CHIMICHURRI BISTRO FILET* 8 oz sliced, chef-crafted chimichurri, with french fries and broccoli (1540 cal) 28.5

HALF-POUND BFG BURGER* sharp cheddar cheese, our signature sauce, on a toasted bun, with french fries (1550 cal) 18.9 add bacon (70 cal) .9

— ADD TO ANY ENTRÉE —

SHRIMP SKEWER (330 cal) 9 **CRAB CAKE** (320 cal) 9
SCALLOPS SKEWER (400 cal) 11
GRILLED HALF ROCK LOBSTER TAIL (380 cal) 22

— SHAREABLE SIDES —

BACON MAC & CHEESE (870 cal) 8 **TRUFFLE FRIES** (1310 cal) 7 **KUNG PAO BRUSSELS SPROUTS** (640 cal) 6
POTATOES AU GRATIN (930 cal) 8 **SEASONAL RISOTTO** (430 cal) 7 **CRISPY CAULIFLOWER** (500 cal) 6

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.

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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) 12.9

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, Stoli Vanilla vodka, lime and coconut topped with a sweet cold foam (220 cal) 12.9

STRAWBERRY ROSE SIDECAR MARTINI
Rémy Martin VSOP, Cointreau, fresh sour and strawberry flavors topped with sparkling wine (210 cal) 14.9

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

ESPRESSO MARTINI
Stoli Vanilla vodka, Kahlúa, Crème de Cacao and freshly brewed espresso (170 cal) 12.9

CHOCOLATE MARTINI
Baileys Irish Cream, Stoli Vanilla vodka, Crème de Cacao, chocolate syrup and garnished with a brownie bite (210 cal) 12.9

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) 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
Patron Silver tequila, Cointreau, fresh citrus juices and tropical dragon fruit flavor (170 cal) 13.5

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
William Hill Chardonnay, North Coast	9.5 14.1 36
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) 6.5
Blue Moon Belgian White (210 cal) 7.5
Sam Adams Seasonal (180 cal) 7.5


DOMESTIC BOTTLES
Michelob ULTRA (100 cal) 6.5
Bud Light (110 cal) 6.5
Coors Light (110 cal) 6.5
Miller Lite (100 cal) 6.5

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)