

BONEFISH GRILL



We are committed to providing the finest fish as well as unique offerings from all over the world. For this reason, our menu changes regularly based on availability.

STARTERS & SMALL PLATES

Bang Bang Shrimp

Tender, crispy wild gulf shrimp tossed in a creamy, spicy sauce. \$7.9

Saucy Gulf Shrimp

Wild shrimp sautéed in a Lime Tomato Garlic sauce with Kalamata olives and Feta cheese. \$7.9

Mussels Josephine

Prince Edward Island Mussels sautéed with tomatoes, garlic, sweet Genovese Basil and lemon wine sauce. \$8.5

Cajun Chicken Egg Roll

Blackened chicken, roasted corn, onions and peppers served with a tangy mustard sauce. \$5.9

Crab Cakes

Two thick jumbo lump crab cakes sautéed and served with two delightful sauces. \$9.9

Crispy Calamari

Tender calamari flash fried and served with marinara sauce and Thai sweet hot sauce. \$6.9

Ahi Tuna Sashimi*

Sesame seared, sliced thin, with wasabi and pickled ginger. Half \$8.5 Full \$14.9

Bacon Wrapped Atlantic Sea Scallops

Tender & crispy and topped with chutney. Served with mango salsa. \$9.5

Coconut Crusted Shrimp

6 jumbo wild gulf shrimp served with a tangy sweet dipping sauce. \$7.9

SOUPS & GREENS

Corn Chowder with Lump Crab

Cup \$5.2 Bowl \$6.3

Bonefish Caesar

Crisp romaine, homemade garlic croutons and aged imported Parmesan. Topped with anchovies upon request. \$4.7

Bonefish Salad

Crisp greens, spring mix, hearts of palm, Kalamata olives, ripe tomatoes and freshly roasted pine nuts all lightly tossed with a citrus herb vinaigrette. \$4.7
(Add Danish Blue or Feta cheese \$1.5)

Florida Cobb Salad

“Walkerswood” jerk chicken, crisp greens, avocado, mango, tomatoes, Danish Blue cheese, pine nuts and citrus herb vinaigrette. \$9.5

SIDES

Garlic Whipped Potatoes
Potatoes Au Gratin
Angel Hair with Marinara
Herbed Jasmine Rice
Steamed Vegetable Medley

All entrees, except our Pasta dishes, are proudly served with a fresh seasonal vegetable garnish plus your choice of one side item.

Add a Bonefish Salad, Caesar Salad, or cup of Corn Chowder with Lump Crab. \$2.8

*Notice: Consuming raw or undercooked meats may increase your risk of food borne illness, especially if you have certain medical conditions.

WOOD-GRILLED FISH

All Fish is lightly seasoned and cooked over our wood-burning grill.

Choose from the following sauces:
Warm Mango Salsa | Chimichurri
Pan Asian | Lemon Butter

Chilean Sea Bass

Regular \$22 Petite \$18.9

Mahi Mahi \$18.2

Sea Scallops & Gulf Shrimp \$15.9

Ahi Tuna* \$18.9

Snake River Rainbow Trout \$15.9

Atlantic Salmon \$13.9

Longfin Tilapia \$13.4

Cold Water Lobster Tails \$28.7

STEAKS & CHOPS

Wood grilling delivers a unique flavor to our USDA Choice beef and other offerings.

Scampi Topped Filet Mignon*

Tender gulf shrimp, sautéed with garlic in a white wine butter sauce, paired with our 6 oz. center-cut filet. \$20.9

Filet Mignon*

“Center cut”, seasoned & wood-grilled. 6 oz. \$18.9
(Add Garlic Gorgonzola butter \$1.5) 8 oz. \$21

Sirloin Steak*

10 oz. “center cut” seasoned & wood-grilled. \$13.9
(Add Garlic Gorgonzola butter \$1.5)

Fontina Chop*

A thick boneless pork chop, topped with Fontina cheese, roasted garlic, crispy prosciutto & mushroom marsala wine sauce. \$13.9

SPECIALTIES

Pistachio Parmesan Crusted Rainbow Trout

Sautéed and topped with artichoke hearts, fresh basil and lemon butter. \$16.9

Mahi Mahi Piccata

Sautéed crispy, topped with a lemon caper butter sauce. \$18.2

Tenderloin Portabella Piccata*

Garlic crumb dusted pork tenderloin, wood-grilled and topped with a flavorful, portabella piccata sauce. \$13.9

CHICKEN & PASTA

Lily’s Chicken

Fire-roasted chicken topped with creamy Chèvre Goat cheese, sautéed spinach, artichoke hearts and a lemon basil sauce. \$12.9

Chicken Marsala

Fire-roasted chicken breast finished with mushrooms and a prosciutto marsala wine sauce. \$12.5

Diablo Shrimp Fettuccine

Wild gulf shrimp with tomatoes, capers, onions, green chiles and spinach fettuccine in a seasoned garlic cream sauce. \$12.7

Chicken Portabella Pasta

Fire-roasted chicken breast, spinach fettuccine, portabellas, and peppers. Sautéed with tomatoes, onions, olives, garlic and capers in a light white wine cream sauce. \$12.7

WINES

Listed in descending order by category, from lighter and milder to more intense and full-bodied.

	Glass	Bottle		Glass	Bottle
Champagne					
Kenwood "Yulupa Cuvée Brut" <i>Split</i>	\$9		Pinot Noir		
Moet & Chandon "White Star" <i>1/2 Bottle</i>	\$39	\$76	Mirassou, <i>California</i>	\$6.5	\$25
Veuve Clicquot Ponsardin "Brut", <i>France</i>		\$95	Bridgeview "Blue Moon", <i>Oregon</i>	\$9	\$34
			La Crema, <i>Sonoma Coast</i>	\$12	\$47
			Wild Horse, <i>Central Coast</i>	\$11	\$43
Classic Whites					
Homemade White Sangria	\$4.8		Classic Reds		
Beringer, White Zinfandel, <i>California</i>	\$5.5	\$21	Homemade Sangria	\$4.8	
Copperidge, White Zinfandel, <i>California</i>	\$4.8		Ecco Domani, Chianti, <i>Tuscany</i>	\$6.5	\$25
Bridgeview "Blue Moon", Riesling, <i>Oregon</i>	\$5.5	\$21	Broquel Malbec, <i>Argentina</i>	\$9	\$35
Chateau Ste. Michelle, Riesling, <i>Washington</i>	\$6.5	\$25	Rosemount, Shiraz, <i>S.E. Australia</i>	\$7.5	\$29
Ménage à Trois Blend, <i>California</i>	\$7.5	\$29	Jacob's Creek Reserve Shiraz, <i>Australia</i>	\$8	\$31
Conundrum, Blend, <i>Napa</i>		\$47			
Pinot Grigio					
Ecco Domani, <i>Italy</i>	\$5.9	\$23	Merlot		
King Estate "Signature Collection" Pinot Gris, <i>Oregon</i>	\$7.9	\$31	Forsythe Vineyards, <i>California</i>	\$4.8	
			Blackstone, <i>California</i>	\$6.9	\$27
			Rodney Strong, <i>Sonoma</i>	\$8.5	\$33
			St. Francis, <i>Sonoma</i>	\$9.9	\$39
Sauvignon Blanc					
Kenwood, <i>Sonoma</i>	\$7	\$27	Cabernet Sauvignon		
Brancott Marlborough, <i>New Zealand</i>	\$8.5	\$33	Forsythe Vineyards, <i>California</i>	\$4.8	
			Stonehedge, <i>California</i>	\$5.5	\$21
			Hayman and Hill, <i>Napa</i>	\$7.5	\$29
			Francis Coppola Diamond Series Ivory Label, <i>California</i>	\$8.5	\$33
Chardonnay					
Copperidge, <i>California</i>	\$4.8		Chateau Ste. Michelle, <i>Washington</i>	\$7.9	\$31
Rosemount, <i>S.E. Australia</i>	\$6.5	\$25	Sebastiani, <i>Sonoma</i>	\$10	\$39
Jewel "Un-Oaked", <i>Monterey</i>	\$6.5	\$25	Marques de Casa Concha, <i>Chile</i>		\$43
Clos Du Bois, <i>North Coast</i>	\$7.5	\$29	Joseph Phelps, <i>Napa</i>		\$69
Kendall Jackson "V.R.", <i>California</i>	\$8	\$31			
Sonoma-Cutrer, <i>Russian River</i>		\$43	Zinfandel		
Merryvale "Starmon", <i>Napa</i>		\$39	Ravenswood, <i>California</i>	\$6.5	\$25
Ferrari-Carano, <i>Alexander Valley</i>	\$12	\$47	Seghesio, <i>Sonoma</i>	\$11	\$43
			Rosenblum "Carla's Vineyard", <i>San Francisco Bay</i>		\$47

MARTINIS & COCKTAILS

Blackberry Infused Rum Runner

The world's oldest rum, Mount Gay Eclipse, infused with fresh blackberries and a splash of the Caribbean. \$7.4

Strawberry Basil Lemonade

Stoli Ohranj vodka, muddled strawberries with fresh basil and fresh sour mix. \$7.5

Pomegranate Martini

Fris Vodka infused with the fresh flavors of mango and pomegranate. \$6.9

Georgia Peach

Stolichnaya Vodka, peach schnapps, a splash of orange juice, and garnished with an orange slice. \$6.9

Cosmopolitan

Ketel One Citroen Vodka, Patrón Citrónge, splash of lime juice and a splash of cranberry juice. \$7.4

Espresso Martini

Stolichnaya Vanil Vodka, Kahlua, crème de cacao and espresso. Served with a chocolate sugared rim. \$6.9

Bonefish Martini®

Stolichnaya Vodka, champagne, splash of cranberry juice, garnished with an orange slice. \$6.7

Lemon Drop

Ketel One Citroen Vodka flavored with sugar and fresh lemon juice. Served with a sugared rim. \$6.9

Raspberry Martini

Stolichnaya Razberi Vodka, Razzmatazz with a splash of Sprite and sour mix. Served with fresh raspberries. \$6.9

HpnotiQ Breeze Martini

Tropical combination of Bacardi Cócó, HpnotiQ liqueur and pineapple juice. \$7.3

Perfect Patrón Margarita

Patrón Silver Tequila and Citrónge, with fresh lemon and lime juice. \$8.4

X-Rated Passion Martini

Tropical XR Fusion Liqueur, Parrot Bay Rum, and passion fruit nectar. \$6.9

Chocolate Martini

Stolichnaya Vanil Vodka, Godiva white and dark chocolate liqueurs garnished with chocolate sprinkles. \$7.3

Sour Apple Martini

Van Gogh Appel Vodka combined with DeKuyper Sour Apple Pucker and a splash of Sprite. Topped with an apple cherry garnish. \$7.3

BEERS

Budweiser

Bud Light

Heineken

Corona

Sierra Nevada

Michelob ULTRA

Stella Artois

Newcastle Brown Ale

Coors Light

Miller Lite

Amstel Light

DESSERTS

Macadamia Nut Brownie

A flourless brownie with raspberry sauce, vanilla ice cream and fresh whipped cream. \$5.5

Deep Dish Key Lime Pie

Graham cracker and roasted pecan crust, topped with fresh whipped cream. \$5.5

Crème Brûlée

Topped with fresh whipped cream and berries. \$4.9

*A suggested 18% gratuity will be added for parties of 8 or more
Gluten Free Menu Available*

BEVERAGES

We proudly serve Coca-Cola products.

Iced Tea • Coffee

Aqua Panna Bottled Water

(Liter) \$5

San Pellegrino Sparkling Water

(Liter) \$5

Espresso • Cappuccino

\$3.5