

## DESSERTS

### Macadamia Nut Brownie

Flourless brownie with raspberry sauce and vanilla ice cream. 5.5

### Key Lime Pie

With a roasted pecan crust. 5.5

### Crème Brûlée

With berries and whipped cream. 4.9

## MARTINIS & COCKTAILS

### Winter White Cosmopolitan

Stoli Cranberi vodka, Cointreau, fresh lime juice and white cranberry juice, garnished with floating cranberries. 7.9

### Pomegranate Martini

Fris Vodka infused with the fresh flavors of mango and pomegranate. 7.7

### Ocean Trust Mango Martini

Absolut Citron vodka combined with freshly muddled mango and orange with a surprising twist. 7.9

\* We are proud to be affiliated with Ocean Trust, an award-winning ocean conservation foundation, and other industry partnerships for the sustainability of the oceans, fisheries, wildlife and the environment. Bonefish Grill will donate \$1 for each martini sold to Ocean Trust. Visit them at [www.oceantrust.org](http://www.oceantrust.org)

### Cosmopolitan

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

### Raspberry Martini

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

### Perfect Patrón Margarita

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

### Chocolate Martini

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

### Infused Pomegranate

#### Peach Mojito

Bacardi Peach rum infused with the fresh holiday flavors of pomegranate, fresh lime and fresh mint. 7.5

### Classic Vodka Martini

Level premium vodka, shaken and garnished with Danish Bleu Cheese stuffed olives. 7.9

### Bonefish Martini\*

Stolichnaya Vodka, champagne, splash of cranberry juice, garnished with an orange twist. 6.7

### Espresso Martini

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

### Lemon Drop Martini

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

### Hpnotiq Breeze Martini

Tropical combination of Bacardi Cócó, Hpnotiq liqueur and pineapple juice. 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

## WINES

Champagne	Split	Glass	Bottle
Kenwood "Yulupa Cuvée Brut"		9	
Moët et Chandon "White Star", France	½ Bottle	39	78

### Classic Whites

Signature White Sangria		5	
La Terre, White Zinfandel, California		4.9	
Beringer, White Zinfandel, California		5.5	21
Bridgeview "Blue Moon", Riesling, Oregon		5.5	21
Chateau Ste. Michelle, Riesling, Columbia Valley, WA		6.5	25
Conundrum, Blend, Napa Valley			49

### Pinot Grigio

Ecco Domani, Italy		5.9	23
Ca'Donini, Italy		6.5	25
King Estate "Signature Collection", Oregon		8.9	33
Santa Margherita, Alto Adige, Italy			48

### Sauvignon Blanc

Kenwood, Sonoma		7	27
Brancott Marlborough, New Zealand		8.5	33

### Chardonnay

La Terre, California		4.9	
Rosemount Estate, SE Australia		6.5	25
Clos Du Bois, North Coast		7.5	29
Kendall Jackson "V.R.", California		8.5	33
Louis Jadot "Macon-Villages", France		7.9	31
Coppola "Director's Cut", Russian River		9.9	39
Sonoma-Cutrer, Russian River		11	43

### Pinot Noir

Mirassou, California		5.5	21
Rosemount Diamond Label, Australia		6.5	25
Bridgeview "Blue Moon", Oregon		9.5	37
La Crema, Sonoma Coast		11	43

### Classic Reds

Signature Red Sangria		5	
Ménage à Trois Red Blend, California		6.9	27
Jacob's Creek Reserve Shiraz, Australia		7.9	31
Penfold's Shiraz Cabernet "Koonunga Hills", S. Australia		6.5	25

### Merlot

Canyon Road, California		4.9	
Blackstone, California		6.9	25
J. Lohr "Los Osos", Paso Robles		7.9	31
Hogue Cellars "Genesis", Columbia Valley, WA		8.5	33

### Cabernet Sauvignon

Canyon Road, California		4.9	
Stonehedge, California		5.5	21
Hayman and Hill "Reserve", Napa		7.9	31
Francis Coppola Diamond Series Ivory Label, California		8.9	35
Chateau Ste. Michelle, Washington		8.5	33
Sebastiani, Sonoma		10	39
Marques de Casa Concha, Chile			45

### Zinfandel

Ravenswood, California		6.9	27
7 Deadly Zins "Old Vine", Lodi		8.9	35
Seghesio, Sonoma			45

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



### Trinity

10750 SR 54  
Trinity, FL  
(727) 372-7540

### Wesley Chapel

1640 Bruce B. Downs Boulevard  
Wesley Chapel, FL  
(813) 907-8202

### Carrollwood

13262 North Dale Mabry  
Tampa, FL  
(813) 969-1619

Visit [BONEFISHGRILL.COM](http://BONEFISHGRILL.COM) for GREAT recipes and other locations!

## STARTERS & SHARING

### ★ Bang Bang Shrimp

Tender, crispy shrimp tossed in a creamy, spicy sauce. 7.9

### Singapore Calamari

Tender calamari flash fried and tossed with peppers and a sweet and spicy Asian sauce. 6.9

### Mussels Josephine

Prince Edward Island Mussels sautéed with tomatoes, garlic, basil and lemon wine sauce. 8.8

### Cajun Chicken Egg Roll

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

### Crab Cakes

Two jumbo lump cakes with red remoulade. 10.9

### Ahi Tuna Sashimi

Sesame seared, sliced with wasabi and pickled ginger. Half 8.8 Full 14.9

### Bacon Wrapped Atlantic Sea Scallops

Tender & crispy and topped with chutney. Served with mango salsa. 9.7

### Coconut Crusted Shrimp

6 jumbo shrimp served with a tangy sweet dipping sauce. 7.9

### Saucy Shrimp

Shrimp sautéed in a Lime Tomato Garlic sauce with Kalamata olives and Feta cheese. 7.9

## SOUPS & GREENS

### Corn Chowder with Lump Crab

Cup 5.7 Bowl 6.5

Add cup of soup to any entrée. 2.8

### Bonefish Caesar

With homemade garlic croutons. 4.9 (2.8 with entrée)

### Bonefish House

Farmed greens, hearts of palm, Kalamata olives, tomatoes, pine nuts, citrus herb vinaigrette. 4.9 (2.8 with entrée)

Add Danish Bleu or Feta Cheese 1.5

### Grilled Salmon and Asparagus Salad

Farmed greens, pecan-dusted goat cheese, green beans, fennel, tomatoes, citrus herb vinaigrette. 12.9

### Florida Cobb Salad

"Walkerswood" jerk chicken, avocado, mango, tomatoes, Danish Bleu Cheese, pine nuts, citrus herb vinaigrette. 10.9

## HAND HELDS

### ★ Bang Bang Tacos

Two tortillas filled with Bang Bang shrimp, crisp lettuce and diced tomatoes. Served with house chips. 8.9

### Dorado (Mahi Mahi) Sandwich

Cajun Style with special sauce, lettuce and tomato. 10.9

### Sir Will's Fish & Chips

Tempura style with house made tartar and French fries. 10.9

## GRILLED FISH

~ over our wood-burning grill ~

### YOUR CHOICE OF SIGNATURE SAUCES

Mango Salsa | Chimichurri | Pan Asian | Lemon Butter

Dorado (Mahi Mahi)	17.2 / 13.9 <i>sm</i>
★ Chilean Sea Bass	23.5 / 19.5 <i>sm</i>
Atlantic Salmon	15.2 / 12.2 <i>sm</i>
Gulf Grouper	19.8
Sea Scallops & Shrimp	15.9
Longfin Tilapia	14.3
Ahi Tuna	17.8
Snake River Rainbow Trout	15.9
Cold Water Lobster Tails	27

## FRESH VEGETABLE SIDES

Garlic Whipped Potatoes
Potatoes Au Gratin
Herbed Jasmine Rice
Steamed Vegetable Medley
French Green Beans ( <i>Haricot Verts</i> )
Steamed Broccoli
Steamed Asparagus ( <i>with entrée \$1</i> )

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. Prices are subject to change.



## GRILLED SPECIALTIES

~ over our wood-burning grill ~

### ★ Lily's Chicken

Chicken breast, goat cheese, sautéed spinach, artichoke hearts and a lemon basil sauce. 12.9

### Fontina Chop

A boneless pork chop with Fontina cheese, garlic, prosciutto & mushroom marsala wine sauce. 13.9

### Chicken Marsala

Grilled chicken breast, mushrooms and prosciutto marsala wine sauce. 12.9

### Filet Mignon USDA Choice

8 oz "center cut," seasoned & grilled. 21 / 18.9 *6 oz*  
Add Garlic Gorgonzola butter 1.5

### Scampi Topped Sirloin Steak USDA Choice

Shrimp, sautéed with garlic in a white wine butter sauce, paired with our 6 oz "center-cut" sirloin. 17.9  
Upgrade to Filet Mignon 4

### "The Angler's Steak" Special

11 oz wood-grilled USDA Choice sirloin served with your choice of two sides. 16.9  
6 oz cut 12.9

(House or Caesar salad included as a side choice)

Chili Rubbed with Chimichurri sauce available upon request.

## SAUTÉED & BAKED

### Pistachio Parmesan Crusted Trout

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

### ★ Imperial Longfin

Royal delicacy pan-seared, baked and stuffed with shrimp, scallops and crab meat. 17.9

### Diablo Shrimp Fettuccine

Shrimp with tomatoes, capers, onions, green chiles, spinach fettuccine in garlic cream sauce. 12.9

### Dorado Piccata

Mahi Mahi sautéed and topped with a lemon caper butter sauce. 17.2

All entrées except pastas, served with a fresh seasonal vegetable plus your choice of one side item.  
Add a Bonefish Salad, Caesar Salad, or cup of Corn Chowder with Lump Crab. 2.8

### ★ Popular Guest Choice