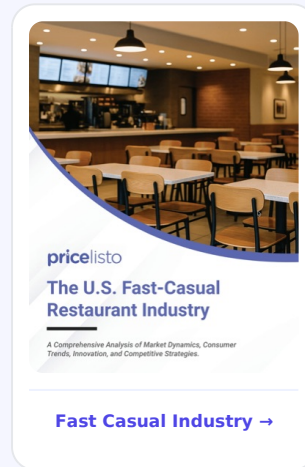




Bonefish Grill

Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Today's Specials

ITEM	PRICE
Angler's Catch Tempura-style, hand-battered crispy Cod and perfectly seasoned battered shrimp served on a bed of seasoned fries with ho...	\$22.90
Diablo Linguine (No Protein) Chef-crafted diablo cream sauce, red bell peppers, red onion, broccoli, topped parmesan, green onion, and diced tomato	\$20.90
Diablo Linguine (Chicken Diablo Linguine) Chef-crafted diablo cream sauce, red bell peppers, red onion, broccoli, topped parmesan, green onion, and diced tomato	\$21.90
Diablo Linguine (Shrimp Diablo Linguine) Chef-crafted diablo cream sauce, red bell peppers, red onion, broccoli, topped parmesan, green onion, and diced tomato	\$21.90
Lobster Stuffed Shrimp jumbo shrimp stuffed with lobster imperial, topped with lemon butter sauce, served with seasonal vegetable and jasmine r...	\$32.50
Cedar Plank Old-Fashioned Salmon* Cedar plank roasted salmon, brushed with a Jim Beam bourbon honey glaze, finished with Bordeaux cherry gastrique and fre...	\$28.90
Grouper with Crab Cake and Bang Hollandaise Wood-grilled grouper, paired with a lump crab cake, topped with a creamy spicy hollandaise sauce, finished with green on...	\$37.90
Filet* and Steamed Lobster Tail 7 oz barrel cut filet topped with chef-crafted Old Bay® butter, paired with a seasoned and steamed cold water lobster ta...	\$55.50
Lobster Ravioli White and black truffle infused premium lobster ravioli, sautéed spinach and mushrooms in a white wine lobster sauce	\$36.50
Twin Cold Water Lobster Tails 5-6 oz each, seasoned and steamed, with jasmine rice, sautéed spinach and drawn butter	\$51.90
Sirloin*and Steamed Lobster Tail 9 oz sirloin topped with chef-crafted Old Bay® butter, paired with a seasoned and steamed cold water lobster tail, serve...	\$43.90

Family Bundles

ITEM	PRICE
Family Bundle Bang Bang Shrimp Tacos Signature Bang Bang® Shrimp served with warm flour tortillas, shredded romaine, tomatoes and lime sour cream. Includes s...	\$75.50
Family Bundle Lily's Chicken Wood grilled chicken topped with goat cheese, artichoke hearts, sautéed spinach, and finished with a lemon basil butter...	\$68.50
Family Bundle Grilled Chicken Lightly seasoned wood-grilled chicken with choice of signature sauce. Includes salad, signature side, cookies and fresh...	\$65.90
Family Bundle Grilled Salmon Lightly seasoned wood-grilled salmon with choice of signature sauce. Includes salad, signature side, cookies and fresh b...	\$85.90
Family Bundle Creamy Tomato Cavatappi Pasta sauteed with mushrooms and spinach, topped with parmesan, diced tomato and basil. Serves 4-5.	\$67.50
Family Bundle Creamy Tomato Cavatappi Pasta with Chicken sauteed with mushrooms and spinach, topped with parmesan, diced tomato, basil and wood-grilled chicken breast. Serves 4-...	\$79.90
Family Bundle Creamy Tomato Cavatappi Pasta with Shrimp sauteed with mushrooms and spinach, topped with parmesan, diced tomato, basil and wood-grilled shrimp. Serves 4-5.	\$82.50

Starters & Sharing

ITEM	PRICE
Bang Bang Shrimp A Bonefish Favorite! Crispy shrimp served with our signature creamy, spicy sauce	\$16.90

ITEM	PRICE
Tempura Crunch Sashimi Tuna* Sushi-grade tuna, seared rare and sliced, with sashimi sauce and tempura flakes. Served with wasabi, soy sauce and a sri...	\$17.50
Crispy Calamari Fried with peppers and sweet, spicy Asian sauce.	\$18.50
Crab Cakes House-made lump crab cakes with red remoulade sauce.	\$19.50
Imperial Dip Delicious blend of seafood with Mozzarella and Parmesan cheeses, served with seasoned house-made tortilla chips.	\$17.90
Blackened Chicken Egg Rolls lightly fried, tangy mustard and Thai chili sauces	\$14.50
Steamed Edamame tossed with house seasoning blend	\$9.90

Soups & Greens

ITEM	PRICE
Corn Chowder and Lump Crab (Cup) Topped with bacon.	\$7.50
Corn Chowder and Lump Crab (Bowl) Topped with bacon.	\$8.90
Tomato Bisque (Cup) with garlic crostini and basil	\$6.90
Tomato Bisque (Bowl) with garlic crostini and basil	\$7.90
Bonefish House Salad citrus herb vinaigrette, Kalamata olives, hearts of palm, pepitas, and tomatoes	\$11.50
Classic Caesar Salad Romaine, garlic croutons, parmesan cheese and creamy Caesar dressing	\$11.50
Shaved Brussels Sprouts Salad salad mix, spinach, shaved brussels sprouts, maple balsamic vinaigrette, macadamia nuts, tomatoes, feta, balsamic glaze...	\$11.50

Simply Grilled

ITEM	PRICE
Chilean Sea Bass lightly seasoned, wood-grilled and served with choice of two signature sides	\$46.50
Salmon lightly seasoned, wood-grilled and served with choice of two signature sides	\$28.90
7oz Barrel Cut Filet* lightly seasoned, wood-grilled and served with choice of two signature sides	\$40.50
8oz Chicken Breast lightly seasoned, wood-grilled and served with choice of two signature sides	\$26.50
Bone-In 12oz Pork Chop lightly seasoned, wood-grilled and served with choice of two signature sides	\$29.50
Rainbow Trout lightly seasoned, wood-grilled and served with choice of two signature sides	\$28.90
Mahi-Mahi lightly seasoned, wood-grilled and served with choice of two signature sides	\$29.50

ITEM	PRICE
Wahoo* lightly seasoned, wood-grilled and served with choice of two signature sides	\$27.50
9 oz Sirloin* lightly seasoned, wood-grilled and served with choice of two signature sides	\$30.90
From The Sea	
ITEM	PRICE
Bourbon Glazed Salmon wood-grilled, sweet & spicy glaze, with roasted new potatoes and seasonal vegetable	\$32.50
Cod Imperial Shrimp, scallops, parmesan, mozzarella, lemon-caper butter, with jasmine rice and asparagus.	\$31.90
Grilled Scallops and Shrimp Mango salsa served with jasmine rice and seasonal vegetable.	\$34.50
Bang Bang Shrimp Tacos 3 tacos, topped with lettuce, tomatoes, and cilantro lime sauce.	\$23.90
Creamy Tomato Shrimp Linguine sauteed with mushrooms and spinach, topped with parmesan, diced tomato, basil, and wood-grilled shrimp	\$28.90
Creamy Tomato Salmon Linguine sauteed with mushrooms and spinach, topped with parmesan, diced tomato, basil, and wood-grilled salmon	\$28.90
Scallops and Shrimp Scampi Pasta Linguine, white wine garlic lemon sauce, parmesan and diced tomato.	\$29.90
Pan-Seared Blackened Ahi Tuna* Rare, sliced, soy mustard sauce, with jasmine rice and shaved Kung Pao Brussels Sprouts slaw.	\$31.90
Parmesan-Crusted Rainbow Trout Lemon butter, artichoke hearts, with jasmine rice and seasonal vegetable.	\$31.50
Fish and Chips crispy cod, accompanied by coleslaw & tartar sauce, served with french fries	\$24.50
Blackened Baja Fish Tacos 3 tacos, topped with lettuce, tomatoes, chimichurri, and cilantro lime sauce.	\$25.90
Pan-Asian Butterfish savory-sweet glaze of soy ginger, garlic, with jasmine rice and sauteed spinach	\$33.50
7 oz Barrel Cut Filet and Lobster Tail 7 oz barrel cut filet, seasoned and steamed cold water lobster tail with garlic whipped potatoes and broccoli	\$55.50
Twin Cold Water Lobster Tails (From The Sea) 5-6 oz each, seasoned and steamed, with garlic whipped potatoes, broccoli and butter	\$51.90
Grilled Mahi-Mahi and Shrimp mango salsa with jasmine rice and broccoli	\$29.50
Lobster Ravioli (From The Sea) white and black truffle infused premium lobster ravioli, sautéed spinach and mushrooms in a white wine lobster sauce	\$36.50
From The Land	
ITEM	PRICE
Chimichurri Bistro Filet* 8oz Sliced, chef-crafted chimichurri, with french fries and broccoli.	\$34.90
Chicken Marsala Mushroom marsala wine sauce, bacon, with garlic whipped potatoes and broccoli.	\$28.90

ITEM	PRICE
Half-Pound BFG Burger* Sharp cheddar cheese, special sauce, toasted bun, with french fries (add bacon).	\$22.90
Creamy Tomato Chicken Linguine sauteed with mushrooms and spinach, topped with parmesan, diced tomato, basil, and wood-grilled chicken breast	\$28.90
Creamy Tomato Linguine sauteed with mushrooms and spinach, topped with parmesan, diced tomato, and basil	\$27.50
Lily's Chicken Goat cheese, spinach, artichoke hearts, lemon butter, with garlic whipped potatoes and broccoli.	\$28.90
Bone-In Fontina Pork Chop* 12oz Bone-In, fontina cheese, bacon, mushroom marsala wine sauce, with roasted new potatoes and asparagus	\$32.50

Sides

ITEM	PRICE
Broccoli	\$4.50
Garlic Whipped Potatoes	\$4.50
Jasmine Rice	\$4.50
Roasted New Potatoes	\$4.50

Premium Sides

ITEM	PRICE
Potatoes Au Gratin	\$8.90
Bacon Mac and Cheese Delicious, creamy, cheesy macaroni topped with bacon and breadcrumbs.	\$8.90
Truffle Fries	\$8.90
Kung Pao Brussel Sprouts Flash-fried brussels sprouts tossed in a sweet and spicy Kung Pao sauce, topped with toased macadamia nuts and fresh cil...	\$8.90

Desserts

ITEM	PRICE
Seasonal Cheesecake Classic New York Style Cheesecake topped with house-made chef-crafted sauce	\$14.50
Bourbon Brownie Rich, flourless brownie, chef-crafted bourbon sauce, served with vanilla ice cream.	\$12.90
Drunken Coconut Pie Sweet coconut pie with chef-crafted Myers's Rum sauce, topped with fresh whipped cream	\$11.50

Kids Menu

ITEM	PRICE
Kids Popcorn Shrimp Lightly breaded shrimp flash fried to perfection, served with fries.	\$10.50
Kids Fish Strips Crispy Cod fried tempura style, served with fries.	\$10.90

ITEM	PRICE
Kids Grilled Shrimp Grilled Shrimp served with side of freshly steamed vegetable or steamed spinach	\$10.90
Kids Grilled Chicken Grilled Chicken served with side of freshly steamed vegetable or steamed spinach	\$10.50
Kids Mac N' Cheese Cavatappi pasta tossed in a creamy Velveeta cheese sauce, served with fries.	\$9.90
Kids Popcorn Chicken Lightly breaded and flash fried, served with side of french fries.	\$9.90

Non-Alcoholic Beverages

ITEM	PRICE
Cold Beverages	\$3.19
Fresh Brewed Iced Tea - Gallon Enjoy our delicious fresh-brewed iced tea, just the way you’d make at home. Please refrigerate and enjoy within 18 hours...	\$7.50
Minute Maid Country Style Lemonade - Gallon Made with the goodness of real lemons, Minute Maid Country Style Lemonade is the quintessential refreshing beverage with...	\$7.50
Acqua Panna (1 L)	\$5.49
San Pellegrino (1 L)	\$5.49
Dragon Fruit No-Jito dragon fruit, refreshing mint, and Fever-Tree Sparkling Lime Yuzu, offers a bright and bubbly tropical escape	\$5.50

Lunch Specials

ITEM	PRICE
Ahi Tuna Poke Bowl* served over jasmine rice and spring mix, with diced pickled vegetables, signature sauce, crispy onions, creamy wasabi sa...	\$20.50
Off the Hook Fish Sandwich blackened, grilled, or fried white fish, lettuce, tomato, pickled onions, signature sauce, on a toasted bun, served with...	\$18.50
Chicken Sandwich blackened, grilled, or fried chicken breast, lettuce, tomato, pickled onions, signature sauce, on a toasted bun, served...	\$17.50
Soup and Salad choice of a cup of Tomato Bisque Soup or cup of Corn Chowder & Lump Crab Soup, and a Bonefish House Salad, Classic Caesa...	\$10.90