

Bonefish Grill

10056 E Independence Blvd 28105-4620 · +17048458001 · Updated: Jan 14, 2026

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STARTERS & SHARING 9

Bang Bang Shrimp®

Crispy shrimp, tossed in our signature creamy, spicy sauce

Ahi Tuna Poke*

red onions, peppers, cucumbers and cilantro tossed in a Hawaiian poke sauce

Tempura Crunch Sashimi Tuna*

sushi-grade Tuna seared rare and sliced, with sashimi sauce and tempura crumbles. Served with wasabi, soy sauce and a sriracha drizzle

Imperial Dip

Delicious blend of seafood with Mozzarella and Parmesan cheeses, served with seasoned house-made tortilla chips

Maryland-Style Crab Cakes

house-made lump crab cakes with red rémoulade sauce

Calamari

fried with peppers and served with sweet, spicy Asian sauce

Mussels Josephine®

Tomatoes, red onion, garlic, basil and lemon wine sauce

Beef & Ginger Potstickers

Topped with green onions and soy sauce

Crab-Topped Bang Fries

crisp seasoned fries topped with lump crab and drizzled with Bang Bang Shrimp® sauce

SOUP & GREENS 5

Corn Chowder & Lump Crab

With a hint of bacon

Bonefish House Salad

Hearts of palm, Kalamata olives, tomatoes and citrus herb vinaigrette

Classic Caesar Salad

crisp romaine and garlic croutons

Florida Cobb Salad

Crisp chopped greens with mango, tomato, blue cheese crumbles and pepitas, tossed in our citrus herb vinaigrette with wood-grilled chicken

NEW! Shaved Brussels Sprouts Salad

fresh salad mix, spinach and shaved brussels sprouts tossed in maple balsamic vinaigrette topped with toasted macadamia nuts, tomatoes, feta, balsamic glaze and crispy onions with wood-grilled chicken

GRILLED FISH 8

Partner's Selection

Ask about Today’s Fresh Catch

Atlantic Salmon*

Mahi-Mahi (Dorado)

Chilean Sea Bass

Scallops & Shrimp Skewer

Rainbow Trout

Chicken Breast

NEW! Pork Tenderloin*

PERFECT PAIRINGS 5

Mahi-Mahi & Shrimp

Wood-grilled Mahi-Mahi, paired with five jumbo shrimp brushed with a light citrus-herb marinade

Sirloin* & Crab Cake

7 oz center-cut sirloin and a Maryland-Style Crab Cake

Filet* & Lobster Tail

7 oz center-cut filet paired with seasoned and steamed lobster tail

Sirloin* & Shrimp

wood-grilled 7 oz center-cut sirloin paired with five jumbo shrimp

Chicken & Shrimp

jumbo shrimp brushed with a light citrus-herb marinade, paired with a wood-grilled chicken breast

FROM THE SEA 5

Bonefish Signature Pasta

red peppers and artichokes tossed in creamy creole sauce finished over linguine with choice of Atlantic Salmon*, Jumbo Shrimp or Chicken

Tuna Poke Bowl*

red onions, peppers, cucumber slices, sesame seeds, cilantro tossed in a Hawaiian poke sauce, served over Jasmine Rice

Cod Imperial

Stuffed with a blend of seafood, Mozzarella and Parmesan cheeses, topped with lemon caper butter

Parmesan-Crusted Rainbow Trout

Artichoke hearts, fresh basil and lemon butter

Cold Water Lobster Tails

A pair of 5-6 oz lobster tails, seasoned and steamed, served with warm drawn butter

FROM THE LAND 6

Half-Pound BFG Burger*

Toasted bun, fully dressed with sharp Cheddar and special sauce, served with seasoned fries

Filet Mignon*

7 oz USDA center-cut, seasoned and wood-grilled

The Angler’s Sirloin Steak*

7 oz center-cut

Lily's Chicken®

Goat cheese, spinach, artichoke hearts and lemon basil sauce

Chicken Marsala

wood-grilled chicken with bacon, mushrooms and marsala wine sauce

NEW! Fontina Pork Tenderloin*

wood-grilled, topped with Fontina cheese, garlic, bacon and mushroom marsala wine sauce

FROM THE DOCK 4

Fish & Chips

Generous portion of crispy Cod, served with house-made tartar and malt vinegar on the side

Crispy Fried Shrimp

8 jumbo shrimp with tartar and cocktail sauces

Bang Bang Shrimp® Tacos

our signature Bang Bang Shrimp®, greens, tomatoes and sour cream

Blackened Baja Fish Tacos

mango salsa, shredded cabbage and lime crema

SIGNATURE SIDES 5

Garlic Whipped Potatoes

Seasonal Vegetables

Jasmine Rice

Coleslaw

French Fries

PREMIUM SIDES 4

Bacon Mac & Cheese

Delicious, creamy, cheesy, macaroni topped with bacon and breadcrumbs

Steamed Asparagus

Classic al dente asparagus seasoned with salt and a drizzle of olive oil

NEW! Kung Pao Brussels Sprouts

flash-fried brussels sprouts tossed in a sweet and spicy kung pao sauce, topped with toasted macadamia nuts and fresh cilantro

NEW! Garlic Herb Potatoes

crispy potatoes tossed in fresh herbs and drizzled with garlic aioli

DESSERTS 4

Macadamia Nut Brownie

Flourless brownie, raspberry sauce, vanilla ice cream, sprinkled with macadamia nuts

Classic Cheesecake

With melba sauce

Warm Cookies

Cranberry White Chocolate or Chocolate Chip

Key Lime Cake

a generous slice of vanilla citrus cake layered with sweet-tart key lime frosting, lightly dusted with coconut
