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Open

BONEFISH GRILL

SOUP
 Corn Chowder with Lump Crab
 Cup 5.7 Bowl 6.5
 Add a cup of soup to any entrée 2.8

GREENS
 Summer Tomato Salad vine ripe with Feta, fresh basil + honey balsamic dressing 5.9 (3.5 with entrée)
 Bonefish Caesar house-made garlic croutons 4.9
 Bonefish House hearts of palm, Kalamata olives, tomatoes, citrus herb vinaigrette 4.9
 Add Danish Blue or Feta Cheese 1.5
 Grilled Salmon + Asparagus Salad pecan-dusted goat cheese, green beans, fennel, tomatoes, citrus herb vinaigrette 12.9
 Florida Cobb Salad Jamaican jerk chicken, avocado, mango, tomatoes,

STARTERS + SHARING
 ★ Bang Bang Shrimp* crispy, tossed in a creamy, spicy sauce 7.9
 Singapore Calamari flash-fried with peppers + sweet spicy Asian sauce 6.9
 Ahi Tuna Sashimi* sesame-seared with wasabi + pickled ginger Half 8.8 Full 14.9
 Edamame steamed + seasoned 3.9
 Cajun Chicken Egg Roll roasted corn, onions, peppers, tangy mustard 5.9
 Mussels Josephine (PEI) tomatoes, garlic, basil + lemon wine sauce 8.8
 Maryland Crab Cakes jumbo lump cakes + red remoulade 13.9
 Bacon Wrapped Atlantic Sea Scallops with chutney + mango salsa 9.7
 Coconut Crusted Shrimp 6 jumbo + tangy sweet dipping sauce 7.9
 Saucy Shrimp lime tomato garlic sauce, Kalamata olives, Feta 7.9

HAND HELDS - burgers + tacos served with fresh greens or house-made chips -
 ★ "American Style" Kobe Beef Burger* fully dressed with sharp Cheddar + special sauce 9.9
 Add bacon, avocado or mushrooms each .5
 Bang Bang Tacos lettuce, tomatoes + sour cream 8.9
 Baja Fish Tacos "Cajun style" with lettuce, mango salsa + sour cream 8.9
 Fillet of Fish Burger 6 oz fillet, Parmesan-dusted, fully dressed
 Tilapia 10.9 Salmon 12.9 Grouper 14.9
 Sir Will's Fish and Chips tempura-style with house-made tartar, French fries 10.9

GRILLED FISH - over our wood-burning grill - shootfirsteatlater.com

Wild Grinner 10 0 116 0

BONEFISH GRILL

DINNER

SOUPS
 Corn Chowder with Lump Crab (see above)
 Seasonal Soup (see above)
 Classic Caesar Salad (see above)
 Bonefish House Salad (see above)
 Florida Cobb Salad (see above)

GREENS (See above)

HAND HELDS (See above)

WOOD-GRILLED FISH (with a fresh seasonal vegetable - choice of our fresh sides)
 Chilean Sea Bass 12.9-14.9
 Atlantic Salmon 12.9-14.9
 Sir Will's Salmon 12.9-14.9
 Ahi Tuna Steak 12.9-14.9
 Tilapia 10.9
 Cold Water Lobster Tail (see above)

WOOD-GRILLED STEAKS + CHOPS (with choice of our fresh sides)
 Filet Mignon 12.9-14.9
 Sir Will's Ribeye 12.9-14.9
 Sir Will's Sirloin 12.9-14.9
 The Angler's Steak 12.9-14.9
 Florida Chop 12.9-14.9

SAUTEED + BAKED
 Sir Will's Chicken 12.9-14.9
 Sir Will's Pork Chop 12.9-14.9
 Sir Will's Pork Tenderloin 12.9-14.9
 Sir Will's Pork Chops 12.9-14.9

FRESH SIDES
 Garlic Mashed Potatoes
 Seasoned Potatoes
 Potatoes Au Gratin
 Roasted Potatoes
 Fresh Corn Beans

DELUXE SIDES
 Parmesan Roasted Potatoes
 Cashew Potatoes
 Truffle Potatoes
 House-Cured Bacon
 Seasoned Asparagus
 Roasted Brussels Sprouts

DESSERTS
 Macadamia Nut Biscotti
 Key Lime Pie
 Sargata Flan
 Cheesecake
 Caramel Bread
 Coconut Pie

BONEFISH GRILL

BRUNCH

STARTERS + SHARING
 ★ Bang Bang Shrimp* crispy, tossed in a creamy, spicy sauce
 Steamed Edamame seasoned with green tea sea salt
 Calamari flash-fried with peppers + sweet spicy Asian sauce
 Thai Coconut Shrimp 6 jumbo + sweet spicy sauce
 Maryland Crab Cakes jumbo lump crab cakes + red remoulade sauce

SOUPS + GREENS [Bonefish House Salad or Classic Caesar Salad with entrée]
 Corn Chowder + Lump Crab with a hint of bacon cup / bowl
 Seasonal Soup cup
 Classic Caesar Salad house-made garlic croutons
 Bonefish House Salad hearts of palm, Kalamata olives, tomatoes, citrus herb vinaigrette
 add Danish cheese or Feta

SUNDAY BRUNCH

ENDLESS BUBBLES BRUNCH
 your choice of Eggs Benedict, Brunch Favorites or Omelet + Endless Bellinis, Mimosa or Blackberry Sargata

BRUNCH COCKTAILS + LIBATIONS
 Endless Bubbles Peach Bellini freshly squeezed Passion Fruit Mimosa or Traditional Mimosa with any entrée / by the glass
 Endless Sangria Press a signature sangria press infuses fresh orange, lemons, lime + blackberry to create a perfect Bonefish blend with any entrée / by the glass
 Georgia Peach Martini bellini-style, vanilla vodka, Cointreau, fresh peach + bubbles
 Chipotle Bloody Mary Absolut Citron, house-made Mary mix, signature Chipotle spice + sugar rim. Finished with a slice of Appleswood bacon

EGGS BENEDICT Served with choice of steamed asparagus or potatoes au gratin.
 Traditional Eggs Benedict* toasted English muffin topped with smoked ham, poached eggs + Hollandaise sauce
 Spinach + Mushroom Eggs Benedict* toasted English muffin, spinach, mushrooms, poached eggs + Hollandaise sauce
 Bang Bang Shrimp* Eggs Benedict* toasted English muffin, crispy shrimp, poached eggs, green onions + spicy Hollandaise sauce
 Surf + Turf Eggs Benedict* toasted English muffin, filet mignon, lobster, poached eggs + Hollandaise sauce

BRUNCH FAVORITES
 Half-Pound American Kobe Beef + Egg Burger* seared to order, fully dressed with sharp cheddar, fried egg + special sauce, served with fresh greens or house-made chips
 add bacon, avocado or mushrooms
 Crème Brûlée French Toast Grand Marnier + orange zest, baked, served with whipped cream, fresh mint, strawberries + bacon
 Organic Whole Grain Oatmeal topped with fresh seasonal berries + served with brown sugar

OMELETS Served with toast + choice of steamed asparagus or potatoes au gratin. All omelets may be prepared with egg whites upon request.
 Oscar asparagus, crab, smoked mozzarella, basil, lemon butter
 California Appleswood bacon, cheddar, caramelized onions, tomatoes, avocado
 Western chorizo, cheddar, cilantro, onions, ranchero, lime sour cream

DESSERTS
 Macadamia Nut Biscotti
 Key Lime Pie
 Sargata Flan
 Cheesecake
 Caramel Bread
 Coconut Pie

BONEFISH GRILL

GRILLED FISH (over our wood-burning grill)
 Chilean Sea Bass 12.9-14.9
 Atlantic Salmon 12.9-14.9
 Sir Will's Salmon 12.9-14.9
 Ahi Tuna Steak 12.9-14.9
 Tilapia 10.9
 Cold Water Lobster Tail (see above)

WOOD-GRILLED STEAKS + CHOPS (with choice of our fresh sides)
 Filet Mignon 12.9-14.9
 Sir Will's Ribeye 12.9-14.9
 Sir Will's Sirloin 12.9-14.9
 The Angler's Steak 12.9-14.9
 Florida Chop 12.9-14.9

SAUTEED, BAKED & STEAMED (with choice of our fresh sides)
 Sir Will's Chicken 12.9-14.9
 Sir Will's Pork Chop 12.9-14.9
 Sir Will's Pork Tenderloin 12.9-14.9
 Sir Will's Pork Chops 12.9-14.9

HAND HELDS (with house-made chips or fresh sides)
 "American Style" Kobe Beef Burger* fully dressed with sharp Cheddar + special sauce 9.9
 Add bacon, avocado or mushrooms each .5
 Bang Bang Tacos lettuce, tomatoes + sour cream 8.9
 Baja Fish Tacos "Cajun style" with lettuce, mango salsa + sour cream 8.9
 Fillet of Fish Burger 6 oz fillet, Parmesan-dusted, fully dressed
 Tilapia 10.9 Salmon 12.9 Grouper 14.9
 Sir Will's Fish and Chips tempura-style with house-made tartar, French fries 10.9

DELUXE SIDES
 Parmesan Roasted Potatoes
 Cashew Potatoes
 Truffle Potatoes
 House-Cured Bacon
 Seasoned Asparagus
 Roasted Brussels Sprouts

DESSERTS
 Macadamia Nut Biscotti
 Key Lime Pie
 Sargata Flan
 Cheesecake
 Caramel Bread
 Coconut Pie

BONEFISH GRILL



6322 North Federal Highway
 Ft. Lauderdale, FL 33306
 For reservations call (954) 492-3266
Ask-Alex, Proprietor

Tuesday Take of Lobster menu starting at just \$7.9. Available every single Tuesday for a limited time!

BRUNCH COCKTAILS + LIBATIONS

Endless Bubbles
 Peach Bellini, Passionfruit Mimosa or Traditional Mimosa with any entrée 12
by the glass 6

House-Made Bloody Mary
 K.A.B.M. Absolut Citrus, Meir Glen Organic Tomato, and a house-made blend of seasonings. Finished with a kick! 7.5

Georgia Peach Martini
 Bellini-style. Swedish vodka, Cointreau, fresh peach + bubbles 7.9

ALL DAY. EVERY DAY.

Blood Orange Paloma
 Sanaa Hormitos tequila, Seleno blood orange liqueur, fresh grapefruit juice + hint of lime 6

Classic Sazerac + Mango Twist
 A classic brandy cocktail with a modern mango flair 5

Spiked Blackberry Elixir
 Madiba rum, fresh blackberries, coconut water, lightly sweetened + a hint of fresh mint 5

Raspberry Vodka Collins
 Swedish vodka, fresh raspberries, house-made sour mix, sparkling soda 5

SPECIALTY SPIRIT-FREE

House-Made Lemonade
 fresh pressed lemon juice, organic agave nectar + a hint of housemade lemongrass simple syrup 3.5

Fresh Blackberry Smash
 fresh blackberries, coconut water, lightly sweetened + a hint of fresh mint 3.5

CLASSIC BEVERAGES

Iced Tea OR NuMi Hot Tea 2.7
 Rainforest Alliance Bold Coffee 2.7
 Espresso 3.7
 Cappuccino 3.7
 Fij Water (200 ml) 2.9
 San Pellegrino (500 ml) 2.9
We proudly serve Coca-Cola products.

DESSERTS

Key Lime Pie
 roasted pecan crust 5.9

Crème Brûlée
 berries + whipped cream 6.2

Jen's Jamaican Coconut Pie
 creamy coconut, rum sauce + fresh whipped cream 6.2

Popular Guest Choice

SUNDAY BRUNCH

STARTERS + SHARING

Bang Bang Shrimp* crispy, tossed in a creamy, spicy sauce 9.5
Singapore Calamari flash-fried with peppers + sweet spicy Asian sauce 8.5
Ahi Tuna Sashimi* sesame-seared rare with wasabi + pickled ginger *Regular* 9.7 *Large* 16.7
Maryland Crab Cakes jumbo lump cakes + red remoulade 11.9
Thai Coconut Shrimp 6 jumbos with crispy ginger + sweet spicy sauce 9.5
Coru Chowder + Lump Crab with a hint of bacon
 Cup 6.1 *Bowl 6.9* *Add a cup of chowder to any entrée 3.1*
Bonefish Caesar Salad house-made garlic croutons 5.3 (with entrée 3.1)
Bonefish House Salad hearts of palm, Kalamata olives, tomatoes, citrus herb vinaigrette 5.3 (with entrée 3.1) *Add Danish Blue or Feta 1.5*

BRUNCH FAVORITES

Crème Brûlée French Toast Grand Marnier + orange zest battered, served with whipped cream, fresh mint, strawberries + bacon 10.5
"American Style" Kobe Beef + Egg Burger fully dressed with sharp cheddar, fried egg + special sauce on a lightly toasted brioche bun served with fresh greens or house-made chips 12.1
Add bacon, avocado or mushrooms each .5
Organic Whole Grain Oatmeal topped with fresh seasonal berries + served with brown sugar 3.9

EGGS BENEDICT

Served with choice of fresh fruit medley or potatoes on grain

Oscar asparagus, crab, smoked mozzarella, basil, lemon butter 9.5
Western turkey chorizo, cheddar, cilantro, onions, ranchero, lime sour cream 8.5
California Applewood bacon, cheddar, caramelized onions, tomatoes, avocado 8.5
Cajun Shrimp goat cheese, onions, sweet bell peppers + creole sauce 9.5
Caribbean fresh broccoli florets, onions, sweet bell peppers, tomatoes, Gruyere cheese + basil 8.9
Egg White + Asparagus grilled asparagus, tomatoes + Feta cheese 8.5
All omelets above may be prepared with egg whites upon request

HAND HELDS

Zepp, burgers + sandwiches served with fresh greens or house-made chips

"American Style" Kobe Beef Burger fully dressed with sharp cheddar + special sauce on a lightly toasted brioche bun 11.5 *Add bacon, avocado or mushrooms each .5*
Bang Bang Tacos shrimp, lettuce, tomatoes + sour cream 9.9
Baja Fish Tacos "Cajun style" with lettuce, mango salsa + sour cream 9.9
Grilled Fish Sandwich 6 oz fillet, Parmesan dusted + fully dressed on a lightly toasted brioche bun Tilapia 11.3 | Salmon 14.3
Sir Will's Fish + Chips tempura-style with house-made tartar, french fries 11.3

GRILLED FISH - over our wood-burning grill -

Served with a fresh seasonal vegetable + your choice of one side item

Chilean Sea Bass 27.5 / 23.5 oz
Atlantic Salmon* 17.3 / 14.3 oz
Sea Scallops + Shrimp 16.9
Rainbow Trout 16.9
Tilapia 15.3

GRILLED + BAKED SPECIALTIES - over our wood-burning grill -

Served with a fresh seasonal vegetable + your choice of one side item

Lily's Chicken* goat cheese, spinach, artichoke hearts, lemon basil sauce 14.5
Fountain Chop* boneless pork chop, fountain cheese, garlic, prosciutto, mushroom marsala wine sauce 14.6
Tilapia Imperial stuffed with shrimp, scallops, crab meat, Gruyere cheese, Parmesan cheese + lemon caper butter 18.3
Filet Mignon* USDA Choice "center cut" 8 oz 21.7 / 6 oz 19.7
Add Garlic Compound butter 1.5
The Angler's Steak* USDA Choice sirloin 11 oz 18.3 / 6 oz 15.3

FRESH SIDES

Garlic Whipped Potatoes	French Green Beans (Seasonal)
Potatoes Au Gratin	Steamed Broccoli
Herbed Jasmine Rice	Steamed Asparagus (with sauce*)
Steamed Vegetable Medley	

**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.*
 Gluten-Free Menu Available

Bonefish grill menu nutrition pdf.

Kids& Happy Meals are smaller portions, also including a toy or prize, French fries, a side and a drink. Contact McDonald&es If you have any questions or concerns, you can contact McDonald&es. As it is, the sandwich has 44 grams of carbohydrates in total, but you can reduce that if you skip the bread. This iconic burger includes a bun, a beef patty, shredded lettuce sauce, smoked bacon, cheese, pickles and onions. You can also order items separately or as a meal with French fries or salad and a soft drink. The total calorie count of an Egg McMuffin comes to 300 with 18 grams of protein, 12 grams of total fat and 30 grams of total carbohydrates. This popular breakfast includes an English muffin, egg, Canadian bacon, a piece of American cheese, and butter. Also check out the nutritional information for a Big Mac. If you are looking for breakfast items, you will find the Egg McMuffin featured with all the ingredients on display. With extensive testing of every ingredient, McDonald&es took off and grew into the fast-food king it is today, also achieving many memorable milestones along the way.McDonald&es has published its full menu online for customers to explore. The Southwest Grilled Chicken Salad features a grilled chicken fillet, a salad and vegetable mix, a lime glaze, shredded cheese, lime, tortilla strips, and grilling seasoning. The McDonald&es website has a list of frequently asked questions, which may give you the information you want. The value menu has a number of items priced around \$1 each, which makes it affordable to drive around for a quick, inexpensive meal. The total fat is only six grams for this sandwich, and it has 36 grams of protein. Calorie and nutrition information for popular Bonefish Grill products: Popular Items: Fish, Salads, Dressings, Seafood Cmar, Sides, Steak, Tppy, Tuna, Vegetables, more... Customer service line keeps @m hours every day of the week, from the early morning | G00.03: SBRAC | G00.16: Taf | Lack097: Seirolac - Gnivores 1 Rep PMIRHS GNAF DCUDORP SECUAS LLIRG HSIFENOB EROM WEIV G00.0. 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À e e "" à € e DLANDCM TA SMeti UNEM Morf Taceles Taceles Uoy, TEID Ruoy GnicheTaw Era à e e Uoy Visit "" À e dlanodcm ta yitlah GnitaeH GnitaeH. 30.00g Crab Cake Per 1 cake - Calories: 180kcal | Fat: 10.00g | Carbs: 16.00g | Protein: 8.00g Fried Calamari Per 1 cup - Calories: 300kcal | Fat: 13.00g | Carbs: 17.00g | Protein: 29.00g Georges Bank Scallops & Shrimp Per 1 serving - Calories: 250kcal | Fat: 9.00g | Carbs: 4.00g | Protein: 38.00g Imperial Longfin Per 1 serving - Calories: 333kcal | Fat: 9.00g | Carbs: 13.00g | Protein: 50.00g view more bonefish grill seafood products view more bonefish grill shrimp products view more bonefish grill sides products Angler Steak Per 1 entree - Calories: 228kcal | Fat: 5.00g | Carbs: 3.00g | Protein: 43.00g Filet Mignon Per 1 serving - Calories: 272kcal | Fat: 14.00g | Carbs: 0.00g | Protein: 38.00g Sirloin & Crab Cake Dinner Per 1 entree - Calories: 526kcal | Fat: 27.00g | Carbs: 14.00g | Protein: 59.00g view more bonefish grill steak products Longfin Imperial Tilapia Per 1 serving - Calories: 335kcal | Fat: 13.00g | Carbs: 2.00g | Protein: 57.00g Tilapia Per 1 serving - Calories: 240kcal | Fat: 7.00g | Carbs: 0.0 products for grilling Please note that these nutritional values are estimated based on our standard µ. The premise from the outset was to cook high-quality food uniformly, so that customers could always eat the same hamb and fries regardless of the McDonald's restaurant they chose. The total calories for a Big Mac are about 600, with 30 grams of protein, 33 grams of total fat and 47 grams of total carbohydrates.

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