



3665 Henderson Blvd.
Tampa, FL 33609
For reservations call (813) 876-3535 or
go to BonefishGrill.com/SouthTampa
Niko Hales, Proprietor

Check out our NEW lunch menu with
lunch combinations starting at just \$6.9
Monday – Saturday at 11am.

SOUP

Roasted Tomato +
Red Pepper Soup
Cup 5.7 Bowl 6.5

Corn Chowder + Lump Crab
with a hint of bacon
Cup 5.8 Bowl 6.6
Add a cup of chowder to any entrée 3

GREENS

Strawberry Salad baby spinach,
spiced almonds, lime mascarpone
cheese fritters + strawberry basil
vinaigrette 5.9 *(with entrée 3.9)*
Classic Caesar Salad house-made
garlic croutons 4.9 *(with entrée 2.9)*
Bonefish House Salad hearts of
palm, Kalamata olives, tomatoes,
citrus herb vinaigrette 4.9
(with entrée 2.9)
Add Danish Blue or Feta 1.5

Grilled Salmon + Asparagus Salad
goat cheese, green beans, fennel,
tomatoes, citrus herb vinaigrette 14.4
Florida Cobb Salad grilled chicken,
avocado, mango, tomatoes, Danish
Blue, citrus herb vinaigrette 11.9

FRESH SIDES

Lemon Kissed Quinoa *(with entrée \$1)*
with edamame, red peppers, cucumbers,
tomatoes + fresh lemon juice
Garlic Whipped Potatoes
Potatoes Au Gratin
Herbed Jasmine Rice
Steamed Vegetable Medley
French Green Beans *(Haricot Verts)*
Steamed Broccoli
Steamed Asparagus *(with entrée \$1)*
Herbed Couscous

*All entrées, except pasta, served with a
fresh seasonal vegetable plus your
choice of one side item*

DESSERTS

Macadamia Nut Brownie
flourless brownie, raspberry sauce,
vanilla ice cream, sprinkled with
macadamia nuts 6.5
Key Lime Pie
roasted pecan crust 6.5
Seasonal Cheesecake
apple rum sauce, candied
pecans + whipped cream 4.9
Crème Brûlée
berries + whipped cream 6.9

STARTERS + SHARING

Wagyu Beef + Ginger Dumplings pan-seared with crispy onions,
Thai peppers + soy sauce 8.5
★ Bang Bang Shrimp® crispy, tossed in a creamy, spicy sauce 9.7
Twisted Edamame Hummus topped with a roasted tomato relish, pepitas,
drizzle of olive oil + served with crispy flatbread chips 4.9
Singapore Calamari flash-fried with peppers + sweet spicy Asian sauce 9.3
Ahi Tuna Sashimi sesame-seared with wasabi + pickled ginger Regular 10.7 Large 16.9
Mussels Josephine® (PEI) tomatoes, red onion, garlic, basil + lemon wine sauce 10.5
Maryland Crab Cakes jumbo lump cakes + red remoulade 12.3
Bacon Wrapped Atlantic Sea Scallops with chutney + mango salsa 10.5
Thai Coconut Shrimp 6 jumbos with crispy ginger + sweet spicy sauce 8.9
BFG Imperial Dip creamy with crab meat, shrimp + scallops served with
crispy flatbread chips 9.4

BURGERS + SANDWICHES + TACOS

~ all items except Fish + Chips served with fresh greens or house-made chips ~

★ American Kobe Burger straight from Kay Ranch, TX, custom ground on a toasted
brioche bun, fully dressed with sharp cheddar + special sauce 11.5
Add bacon, avocado or mushrooms each .5

Bang Bang Shrimp® Tacos three warm tortillas, Bang Bang Shrimp, lettuce, tomatoes +
sour cream 12.9

Baja Fish Tacos three warm tortillas, mango salsa, lime crema + shredded lettuce 12.5

BFG Fish Sandwich 6 oz fillet, Parmesan-dusted + fully dressed on a lightly
toasted brioche bun tilapia 11.5 | wood-grilled salmon 14.8 | grouper 17.3

Fish + Chips tempura-style with house-made tartar, french fries 11.3

GRILLED FISH ~ over our wood-burning grill ~

Gulf Grouper	22.3 / 19.8sm	
★ Chilean Sea Bass	27.3 / 24.8sm	
Atlantic Salmon	17.8 / 15.3sm	
Sea Scallops + Shrimp	17.3	
Rainbow Trout	16.5	
Tilapia	15.3	
Cold Water Lobster Tails	27	

steamed + served with butter for dipping

Ahi Tuna "Tokyo Style"	19.5 / 15.5sm
<i>served with Asian vegetables + Jasmine rice</i>	

YOUR CHOICE OF
SIGNATURE SAUCES
Mango Salsa
Herb Pesto
Pan Asian
Lemon Butter

GRILLED SPECIALTIES ~ over our wood-burning grill ~

★ Lily’s Chicken® goat cheese, spinach, artichoke hearts, lemon basil sauce 14.5

Fontina Chop boneless pork chop, fontina cheese, garlic, prosciutto,
mushroom marsala wine sauce 15.6

Chicken Marsala mushrooms + prosciutto, marsala wine sauce 14.9

Filet Mignon USDA Choice "center cut" 8 oz 21.9 / 6 oz 19.9
Add Garlic Gorgonzola butter 1.5

The Angler’s Steak USDA Choice sirloin 11 oz 18.3 / 6 oz 15.3

Sirloin + Crab Cake Dinner 6 oz “center cut” sirloin + Maryland style crab cake 19.9
Upgrade to Filet Mignon add 6

SAUTÉED + BAKED

Pecan Parmesan Crusted Rainbow Trout artichoke hearts, fresh basil + lemon butter 17.5

★ Tilapia Imperial stuffed with shrimp, scallops, crab meat, Gruyere cheese,
Parmesan cheese + lemon caper butter 18.3

Spring Basil Fettuccine artichoke pesto, asparagus, peppers, tomatoes, white wine
cream sauce + Parmesan cheese 9.9
add herb-grilled chicken 4 | wood-grilled shrimp 5 | wood-grilled salmon 6

Maryland Crab Cake Dinner two jumbo lump crab cakes + red remoulade 17.1

Gluten-Free Menu Available

★ Popular Guest Choice

MARTINIS

FRESH RASPBERRY MARTINI

Reyka small-batch vodka, freshly muddled red raspberries + fresh squeezed lemon juice.
NEW RECIPE for our classic favorite 7.9

★ COLD SNAP COSMOPOLITAN

Reyka vodka, Solerno blood orange liqueur, blood orange puree and fresh lime. Served up in a frozen martini glass or on the rocks in a frozen glass made entirely of ice. 8.5

BONEFISH MARTINI®

Vodka, cranberry + sparkling wine 6.9

POMEGRANATE MARTINI

A house-made infusion with Fris vodka, pomegranate, fresh mango 7.9

OCEAN TRUST MANGO MARTINI

Absolut Citron, muddled mango, orange + surprise twist 7.9
\$1 is donated to Ocean Trust for each one sold. Visit them at www.oceantrust.org

COSMOPOLITAN

Yep, it’s the traditional Cosmo. But we make it better! 7.9

ESPRESSO MARTINI

Svedka Vanilla vodka, Kahlúa, Crème de Cacao, espresso 7.5

ULTIMATE INFUSED DIRTY MARTINI

Ketel 1 Citron vodka infused with olives for 3 full days. Served ice cold in a frozen martini glass. Finished with the perfect garnish. The best damn dirty martini ever! 8

LEMON DROP MARTINI

Absolut Citron, fresh lemon + sugar 7.9

HPNOTIQ MARTINI

Malibu rum, Hpnotiq, pineapple juice + glow! 7.7

ROCKS

★ PARKER'S MARGARITA

Founder – Chris Parker's Favorite
Finished with fresh OJ + Grand Marnier 6.9
Upgrade to *Patrón* +2.6

FRESH CUCUMBER COLLINS

Hendrick's, St. Germain Elderflower, English cucumber, fresh lemon + basil 8.5 *Served up or on the rocks*

BLACK CHERRY GUAVA MOJITO

Cruzan Guava Rum, black cherries, fresh mint, lime 7.9

SIGNATURE RED OR WHITE SANGRIA

Choice of Blackberry Red or Sparkling Mango White 5.5

BOTTLES + CANS

Michelob Ultra	4.1%	4
Bud Light	4.2%	3.6
Coors Light	4.2%	3.6
Guinness 14.9 oz	4.2%	5.3
Miller Lite	4.2%	3.6
Newcastle	4.5%	4.7
Corona Extra	4.6%	4.7
Sam Adams Boston Lager	4.8%	5
Budweiser	5%	3.6
Magic Hat #9	5.1%	5
Fat Tire Amber Ale	5.3%	5
Heineken	5.4%	4.7
Stella Artois	5.5%	5
Cigar City "Jai Alai IPA"	7.5%	5

DRAFTS

Bud Light	3.7
Blue Moon	5
Sam Adams Seasonal	5
Local Seasonal Selection	

WINES

~ listed by category, from lighter + milder, to more intense + full-bodied ~

WHITES OF INTEREST

Beringer White Zinfandel	5.5/21
Jacob's Creek Moscato, Australia	6.5/24
Chateau Ste. Michelle Riesling, Washington	6.9/27
Eroica Riesling, Columbia Valley, WA	42
Sokol Blosser "Evolution" White Blend, Oregon	9.5/36
Paco & Lola Albarino, Spain	40

PINOT GRIGIO

Ecco Domani, Italy	6.5/25
Masi Masianco Pinot Grigio/Verduzzo, Italy	7.9/30
King Estate "Signature Collection", Oregon	9.5/36
Santa Margherita, Alto Adige, Italy	12/46

SAUVIGNON BLANC

Merryvale "Starmont", Napa Valley	8.7/34
"Attitude" by Pascal Jolivet, France	9.5/36
Kim Crawford, Marlborough, New Zealand	11.5/43
Cloudy Bay, Marlborough, New Zealand	50

CHARDONNAY

La Terre	5.5
William Hill, Central Coast	6.5/24
J. Lohr "Riverstone", Monterey	7.9/30
Kendall Jackson "V.R."	9.3/36
Coppola "Director's Cut", Russian River	9.9/39
Chalk Hill, Sonoma Coast	12/46
Sonoma-Cutrer, Russian River Ranches	14/54
Cakebread Cellars, Napa Valley	65

SPARKLING

Caposaldo "Brut" Prosecco, Veneto, Italy	7.9/31
Perrier Jouet "Grand Brut", France	70

PINOT NOIR

Concannon	6.5/24
Bearboat, Russian River Valley	9.5/36
La Crema, Sonoma Coast	12.5/48
Meiomi, Santa Barbara-Monterey-Sonoma Coast	11/42

REDS OF INTEREST

Ménage à Trois Red Blend	7.5/28
Conundrum Red Blend	9.5/36
Villa Antinori "Super Tuscan" Red, Italy	11/42
Estancia Meritage, Paso Robles	55
Dona Paula "Los Cardos" Malbec, Argentina	7.5/28
Broquel Malbec, Mendoza, Argentina	8.5/32
Stags' Leap Petite Syrah, Napa Valley	65

MERLOT

Sycamore Lane	5.5
Columbia Crest "Grand Estates", Washington	7/26
Rodney Strong, Sonoma County	9.5/36
Swanson Vineyards, Oakville, Napa Valley	49

CABERNET SAUVIGNON

Sycamore Lane	5.5
Avalon	6.5/24
Hayman and Hill "Reserve", Paso Robles	7.9/31
Louis Martini, Sonoma Coast	8.9/34
Francis Coppola Black Label Claret	10/38
Hess "Allomi", Napa Valley	14/52
Hall, Napa Valley	68

SPIRIT-FREE BEVERAGES

SPECIALTY 3.5

Fresh Blackberry Smash
House-Made Lemonade

BOTTLED WATERS 2.9

Fiji (500 ml)
San Pellegrino (500 ml)

HOT BEVERAGES 2.8

Numi Organic Hot Tea
Rainforest Alliance Bold Coffee

FLAVORED WATERS & SODAS 2.8

Vitamin Water XXX (Acai, Blueberry & Pomegranate)
Vitamin Water Zero Squeezed Lemonade
Coke • Coke Zero • Diet Coke • Cherry Coke • Sprite

HONEST ORGANIC ICED TEAS 2.8

Freshly Brewed Black
Lightly Sweetened Raspberry
Lightly Sweetened Green