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**FOR IMMEDIATE RELEASE**

## ***BONAFISH GRILL***

**We get fish. You get fresh.**

**OPENING IN CORAL GABLES NOVEMBER 19**

**Coral Gables, Florida** – ***Bonafish Grill*** has a great fish story to tell when it opens its doors for business at **2121 Ponce de Leon Boulevard** on **Monday, November 19, 2007**. Ideal for Coral Gables elite to mix, mingle and unwind after work, the 218 seat, polished casual seafood restaurant is appealing to those who crave high quality seafood in a comfortable, lively atmosphere at a good value.

Founded in St. Petersburg, Florida (January 2000) by veteran restaurateurs Tim Curci and Chris Parker, their creation of the ***Bonafish Grill*** dining experience originated upon the premise of simplicity and consistency, and a commitment to excellence at every level – food, service, décor and value.

***Bonafish Grill*** specializes in market fresh fish grilled over an oak-burning grill, which gives the fish a savory, even cook. A tantalizing array of signature sauces ranging from fresh and light to rich and flavorful, are offered to enhance the flavor of the fish, each in a fun and different way.

Recognized as the “people who know fresh fish,” the restaurant offers a variety of eight species from which to choose on any given day. The fish is flown in fresh, inspected for quality and hand-cut daily.

“The key component to our culture is in how the fish is handled,” says Curci. “Our passion for its provenance and preparation is behind our commitment to providing our guests with seafood that is as fresh as fresh can be. We like to say that we take the mystery out of fish – we tell our guests where it came from, how best to eat it, and how to have fun with sauces.”

***Bonafish Grill*** is known for its fresh dishes creatively prepared using cutting edge culinary ingredients such as hearts of palm, pine nuts, artichokes, goat cheese and sun dried tomatoes, to name a few. There’s something for everyone on the menu, which features a selection of fine hand-cut beef and pork tenderloin, as well as pasta and chicken dishes, in addition to the fresh fish offerings. All entrées are accompanied by hot crusty bread and a choice of rice, seasonal vegetables, pasta or potato selection. Lauded for its generous portions, the restaurant also features an assortment of daily specials and tasty appetizers including Mussels Josephine, Cajun Chicken Egg Roll and the house “specialty” Bang Bang Shrimp.

**MORE**

***Bonefish Grill***  
*Coral Gables*

The 6,092 square-foot Coral Gables restaurant features a spacious dining room with an open kitchen and a large, energetic bar area with two community tables. The interior's sleek design features beautiful golden hardwood and hand-blown glass amber lamps throughout the restaurant. An attractive array of three-dimensional art, ranging from large-scale metal sculptures of mangroves and fishing scenes, to a large mystical fish rubbing enhance the ambience felt throughout the restaurant.

As guests settle into their comfortable surroundings, they are treated to a level of hospitality that incorporates friendliness and attentiveness as directed by proprietor Joe DeCaro. Dressed in chef whites, the wait staff's exacting service is a direct result of a customized training program that is totally oriented to customer satisfaction.

"We're very excited about our opening here in Coral Gables," says DeCaro. "We're committed to providing our guests an with enjoyable dining experience that excels in offering consistently good food and impeccable service in a comfortable and stylish setting – all at an affordable price."

Dinner is served seven days a week, Monday through Wednesday 5:00 p.m. – 11:00 p.m.; Thursday through Saturday 5:00 p.m. – 12:00 p.m.; and on Sunday 3:00 p.m. – 10:00 p.m. Reservations are not required, but they are available 305-460-1888. An ample amount of seats are available nightly for walk-ups.

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