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BONEFISH GRILL

We get fish. You get fresh.

BUFORD, GA (November 2007) – ***Bonefish Grill*** is bringing its big fish flavor to another growing Atlanta suburb. The polished casual seafood restaurant first entered the Atlanta area with its opening in Johns Creek; now, Managing Partner Luke Capps is bringing Bonefish’s comfortable, lively atmosphere to Buford. The restaurant, located in on Buford Drive near the Mall of Georgia, opens on November 12 and will serve dinner seven days a week.

Bonefish Grill specializes in market fresh fish cooked over an oak-burning grill, which gives the fish a savory flavor. 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 received fresh every morning, inspected for quality and hand-cut. A tantalizing array of sauces and original toppings, ranging from refreshing and light to rich and flavorful, are offered to enhance the flavor of the fish, each in a fun and different way.

The menu features fresh, classic ingredients and a creative use of favorites, such as hearts of palm, pine nuts, artichokes, goat cheese and sun-dried tomatoes, to name a few. There’s something for everyone among the stellar selection of fresh fish, hand-cut beef, pork tenderloin, pasta and chicken dishes. All entrées are accompanied by hot crusty bread and a choice of rice, pasta or a 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 rolls and the house “specialty” Bang Bang shrimp.

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Bonefish Grill/add one

The restaurant features a spacious dining room with an open kitchen and a large energetic bar area, which includes three communal tables. The interior's sleek design features beautiful golden hardwood and hand-blown glass lamps. 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. Dressed in chef whites, the servers' exacting service is a direct result of a customized training program that is totally oriented to customer satisfaction.

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

“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.”

Dinner is served seven days a week; 4 p.m. until 10 p.m. on Sunday, 4 p.m. until 10:30 p.m. Monday through Thursday, and 4 p.m. until 11:30 p.m. Friday and Saturday. While reservations are not required, they are available by calling 678-546-8240. An ample number of seats are available nightly for walk-ups.

In Buford, **Bonefish Grill** is located at 3420 Buford Drive. For more information, please call 678-546-8240 or visit www.bonefishgrill.com. Other locations of Bonefish Grill in the Atlanta area include 11705 Jones Bridge Road in Johns Creek and 1350 Scenic Highway 124 in The Avenue Webb Gin.

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