

NorthSide



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THURSDAY, MARCH 22, 2007

WHAT'S NEW

ON THE RESTAURANT SCENE

Flavorful, fresh flair with fish



Atlantic salmon with mango salsa is among the entrees. In addition to fresh seafood, landlubbers can also try such flavorful offerings as filet mignon and chicken pasta. Drinks also are fresh with freshly squeezed fruit juices served.

Bonefish Grill makes debut in metro area, offers array of seafood entrees and more

By H.M. CAULEY
For the Atlanta Journal-Constitution

Feeling a bit fishy? No need to head to the coast to grab some fresh seafood. The new Bonefish Grill now brings those flavors to Johns Creek.

Representatives of the Florida-based company have been working on a metro-area location for more than a year. The space at 11705 Jones Bridge Road is the result, and more Bonefish restaurants are slated to follow.

The concept is simple, said joint partner Jeff Heath. "Our fish is always flown in and fresh," he said. "We cut it here, then cook it over an oak flame."

Pick your catch

The dish that gets the most attention on the Bonefish menu is the Bang Bang shrimp: wild Gulf shrimp tossed in a tangy cream sauce. "It's the one thing everyone tries and remembers," said Heath. "We coat the shrimp in our homemade sauce, then lightly fry them and toss them in a spicy aioli."

From there, the world's your oyster — or scallop, shrimp, salmon, tilapia, tuna, sea bass or lobster tail, grilled with a choice of lemon butter, Mediterranean, Asian or mango salsa sauce. Starters feature mussels, calamari, ahi tuna, bacon-wrapped scallops and coconut shrimp. Sautéed dishes include pistachio and Parmesan rainbow trout, tilefish piccata and crab cakes.

"Our scallops and shrimp skewers are very popular, especially with people who are worried about getting too powerful a fish taste or aren't even sure they like seafood," said Heath. "We also have a good selection for people who don't like fish at all. And we can also do vegetarian and gluten-free meals."

Landlubbers are well-cared for with pork tenderloin portobello, chicken marsala, filet mignon, chicken pasta and boneless pork chops with fontina cheese in a mushroom and garlic sauce.

From the bar

As the chefs do with fish, the drink masters put the emphasis on fresh. That translates into freshly squeezed fruit juices in the drinks and cocktails. The bartenders even make their own sour mix. A list of signature martinis includes the "icicle aphrodisiac" with vanilla vodka and passion fruit juice, the pomegranate and the Georgia peach. A strawberry and basil lemonade can be made with potent potables or without.

A short but comprehensive wine list offers most items by the glass. Don't see what you like? Ask for the reserve list or the featured wine selections that change each week.

Dine in or out

There's room for 260 at the tables and booths in the main dining area, where original artworks line the walls. Meet new friends at one of the three communal tables while watching the action in the open kitchen. A covered deck has seats for warm-weather dining.

Bonefish Grill

► **Where:** 11705 Jones Bridge Road, Johns Creek

► **Signature dish:** Bang bang shrimp

► **Entree price range:** \$12.90-\$29

► **Hours:** 4-10:30 p.m. Monday-Thursday; 4-11:30 p.m. Friday-Saturday; 4-10 p.m. Sunday

► **Reservations:** yes

► **Credit cards:** all major

► **Info:** 770-475-6668; www.bonefishgrill.com



Photos by PHIL SKINNER / Staff

The Chilean sea bass with a Pan Asian sauce, shown with the house salad, is among the fresh options.



Ahi tuna sashimi is among the starters offered at the Bonefish Grill. The Florida-based restaurant has opened a metro Atlanta location in Johns Creek and plans more in the area.