

Dining



Bonefish Grill — Started in St. Petersburg, Now Found Across the Country



Fueled by their mutual passion for fish, veteran restaurateurs Tim Curci and Chris Parker set out to create a new kind of dining experience. They wanted to build a place that would take the mystery out of fish for people who didn't eat it very often. They would help their guests understand where the fish they were eating came from, how to have it cooked, and best of all — how to have fun with the wide range of delicious flavors and sauces they would develop to perfectly complement a wide range of species.

They wanted to provide their guests with the freshest fish possible, so in their search to find fish from the waters worldwide, they hunted down and located fish purveyors with the same commitment to quality as theirs. Chris and Tim designed a ritual where they would receive, inspect, and hand cut the fish daily.

In January, 2000 in St. Petersburg, the first Bonefish Grill was born. The success of their vision has generated restaurant growth that has taken them throughout the Southeast and Northeastern coasts, and today Bonefish Grill is even expanding throughout the Midwest.

Tim Curci is a graduate of the Culinary Institute of America, New York, and has over 20 years of extensive culinary experience, having apprenticed with many well-respected and renowned chefs.

Chris Parker was also a restaurant industry veteran, having spent 19 years in the business, most notably as

Vice President of Operations for Hops Restaurant Bar & Brewery prior to opening the Bonefish Grill.

At Bonefish Grill, they pride themselves on their knowledge of fresh fish, and their servers can help you choose a fish that best matches your taste preference. They will also guide you to a Bonefish signature sauce that will best complement your selection. Using flavorful, modern culinary touches such as goat cheese, sun-dried tomatoes, artichokes and wild mushrooms, their sauces are well-constructed.

On any given night, you will find over eight fresh fish to select from, such as Atlantic Salmon, Rainbow Trout, Snapper, Gulf Grouper, Ahi Tuna, Jumbo Sea Scallops, Atlantic Swordfish, Chilean Sea Bass, and Lobster Tails. Their market-fresh fish is cooked over a wood-burning grill.

For non-fish eaters, there is a wide selection of dishes from center cut Filet Mignon and pork tenderloin to freshly prepared pasta and chicken dishes — all created with innovative and delectable ingredients.



The restaurant features a dining room with an open kitchen and a large bar area which includes several community tables. The interior's sleek design features golden hardwood and hand-blown glass lamps. Three-dimensional art, ranging from

large-scale metal sculptures of mangroves and fishing scenes to a large mystical fish rubbing enhance the ambiance felt throughout the restaurant.

A visit to the Bonefish website will provide you with their menu, locations, and an interesting primer on the many fish served at the restaurant seasonally. www.bonefishgrill.com



Tim Curci