

**multiple choice: grilled fish**

# Bonefish options abound

SEASONAL ITEMS ARE OFFERED ALONG WITH 10 STANDARD FISH ENTREES

**B**onefish Grill lets diners take control of their destiny: Choose a fish and a means of topping it, and the kitchen crew makes the magic happen. All the fish is fresh, and the restaurant's four sauces make the proposition no-lose.

In addition to the standard menu of 10 fish species (Alaskan halibut, Chilean sea bass and so on), the restaurant offers daily specials of seasonal items like wild Alaskan salmon.

The "signature sauces" at Bonefish Grill include lemon butter, lime tomato garlic, warm mango salsa or pan-Asian style, which means that the fish gets a teriyaki glaze and is served atop sautéed spinach.

If decision-making is not your strong suit, the restaur-

ant's "anglers," or servers, are well-equipped to help out.

"We're constantly talking to our employees about fish — how we get it, where it comes from, what its characteristics are," said Jim Rule, owner/operator of Bonefish Grill in Greenwood. "They have a really impressive knowledge of fish."

The restaurant's bang bang shrimp appetizer — lightly fried shrimp in a spicy, creamy sauce — has been a big hit, as has the wolf fish Rockefeller, which makes rich, crab-topped use of a sweetish white fish.

Those and the seafood alternatives the restaurant offers are served in what Rule calls a "polished casual" restaurant. That means, he said, that the food may be fine, but the atmosphere is comfortable.



INTake 2004 file photo

**Bonefish Grill serves a variety of seafood.**

## **BONEFISH GRILL GREENWOOD**

**Where:** 1001 N. Ind. 135, (317) 884-3992,  
[www.bonefishgrill.com](http://www.bonefishgrill.com)

**Atmosphere:** Casual, family-friendly

**Entree cost:** \$13 to \$26

**Hours:** 4 to 10 p.m. Sunday through Thursday,  
4 to 11:30 p.m. Friday and Saturday