

DINING >>

Gone fishing

Broken Arrow's Bonefish Grill provides a new dining escape for seafood-loving Tulsans.
by Larry Bartley

The newest seafood restaurant entry into the Tulsa market is the Bonefish Grill. It's a stylish restaurant, suitable for a special occasion and also kid-friendly for families.

Our waitress provided baskets of bread and saucers of pesto, which she mixed with olive oil for dipping. She also recommended a cocktail from the menu of creatively named martinis. There was the Icicle Aphrodisiac and the Hypnotic Breeze, but our group sampled the Bonefish, Georgia Peach and raspberry, with the latter being the favorite.

Of the nine Starters on the menu, we selected the restaurant's most notable, Bang Bang Shrimp (\$7.90). The generous serving of crispy shrimp in a spicy sauce was enough for two or more. It was an excellent choice to get in the seafood mood.

We all liked fish, but the menu did offer appealing chicken, pork chop and steak entrées. Managing Partner Brad Rockholt visited our table and explained that all of the fish was flown in and hand-cut daily, so the selection varied. There were 10 fish selections on the menu, plus two or three daily specials.

Fish was seasoned and cooked over a wood-burning grill and served with a choice of lemon-butter sauce, lime-tomato-garlic sauce, warm mango salsa or a Pan Asian sauce of ginger, peanut and teriyaki.

Entrées were served with a fresh seasonal vegetable and a choice of side items that included garlic

mashed potatoes; potatoes au gratin; angel hair pasta with marinara sauce; Island Rice, a combination of wild and white rice, raisins and almonds; or a steamed vegetable medley. You also could add a Bonefish house salad of chopped greens, tomatoes, Kalamata olives, heart of palm and pine nuts dressed with citrus-herb vinaigrette or a Caesar salad for \$2.79, both regularly priced \$4.90.

There were four sautéed entrees that were somewhat more elaborate, including pistachio- and parmesan-crust rainbow trout, grouper piccata, chicken portabella pasta and Diablo Shrimp Fettuccine.

I opted for the Gulf grouper (\$17.20), a fish available all over Florida but seldom on local menus. I was not disappointed with my choice, and the simple lemon-butter sauce was the perfect complement.

Another diner at our table ordered the grouper piccata (\$17.20) that was equally delicious, with the added zip of capers in the lemon-butter sauce. My wife, Katie, enjoyed a bowl of corn chowder with lump crab (\$6.50) that was thick and spicy, thanks to the cayenne, black and white peppers used to season. Two at our table ordered the twin lobster tail dinner (\$26). The two respectable-sized tails were an excellent value.

There were three desserts on the menu, chocolate macadamia nut brownie cake (\$5.50), deep-dish key lime pie (\$5.50) and crème brûlée (\$4.90). The key lime pie with a crust of graham crackers and roasted pecans was excellent.

The first Bonefish Grill opened in 2000 in St. Petersburg, Fla., with more than 100 locations today. ■

Bonefish Grill

4651 Kenosha St., Broken Arrow
252-3474

Cuisine - Fresh seafood

Capacity - 220

Setting - Shopping center at 71st
Street and Garnett Road

Service - Excellent

Owner - Bonefish Grill Inc.

Kitchen manager - Will Tschetter

Prices - \$4.90-\$26

Reservations - Yes

Credit cards - All major

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

Dress - Casual

Noise level - High

Handicapped access - Yes

Smoking - No

Parking - Shopping center
parking

Atmosphere

The bar area accommodates diners at booths and tall tables. The main dining room offers both tables and beautifully upholstered booths, with striking paintings of fish decorating the wall. Small spotlights accent the dark interior, making it easy to read the menu while providing a pleasing ambience.

Added bonus

Bonefish Grill has an excellent Web site, highly recommended for Oklahomans who want to take the "mystery out of fish." First go to www.bonefishgrill.com and click on "The Dish on Fish" for an illustrated directory of fish types, a flavor profile and a graph indicating the season of availability. The beautiful photos of the food alone will make you want to jump in the car and sail to the Bonefish Grill.