

## **Grill dishes up fish**

### **Bonefish offers large selection of delicious, simple seafood items**

**Marin Mueller**  
*Staff Writer*

**Issue date:** 10/6/08 **Section:** [The Mix](#)

The elegant décor, fast service and signature cooking style at the Bonefish Grill make it an ideal destination for anyone in the mood for an upscale night out. The dining room creates an atmosphere that is elegant, yet welcoming, and never stuffy. The restaurant's signature style is successfully integrated throughout the décor, menu and service. As a result, the Bonefish Grill is easily one of Columbia's best restaurants.



The appetizers offered at the Bonefish Grill present a fusion of Italian, Southern, Asian and Coastal cooking styles. The "Bang Bang Shrimp" is both rich and spicy at the same time, simultaneously stimulating the palette through taste and textural elements. Both this dish and the "Cajun Chicken Egg Rolls" achieve a rare feat in that they use spicy and unusual flavorings but don't overpower the flavor of the dishes' main ingredients. The soups and salads offered at the Bonefish Grill are classic and simple, but none of the appetizers offered there can compare to the entrees.

The most popular items at Bonefish Grill are the varieties of grilled fish on the menu. Although the menu offers a large variety of fish and garnishes, the combinations are all refreshingly simple. The options cover a wide range, and include "Sea Scallops and Shrimp," "Snake River Rainbow Trout," "Atlantic Salmon" and "Gulf Grouper," which is especially delicious. Among the garnishes, the "Warm Mango Salsa" is always a winner, but the "Pan Asian Sauce" is also great and the "Lemon Butter Sauce" is light enough to compliment the taste of even the most mild types of fish on the menu.

Bonefish Grill also offers a number of steaks and chicken dishes, but these simply can't compare to the sautéed and baked seafood options at the restaurant. The "Pistachio Parmesan Crusted Rainbow Trout" is unique, but tastes like a classic staple of seafood dishes. The "Imperial Longfin" is especially impressive and stuffed with an almost unbelievable amount of shellfish.

The restaurant's standout dish, however, is the "Diablo Shrimp Fettuccini." A number of unique elements make the entrée, a seemingly unoriginal dish, distinctive. The spinach pasta offers an unexpected twist on the dish, and the addition of capers adds a hint of tanginess with each bite.

Although Bonefish Grill is a chain restaurant, the dining experience there is always exceptionally personal and satisfying. Even though dining at Bonefish Grill is more expensive than grabbing dinner at Russell House, and requires a drive out to Harbison Boulevard, the menu is reasonably priced given the quality of the dishes. A single meal at Bonefish Grill could very easily atone for the better part of a semesters' worth of sub-par fast food, allowing you to make reparation with your taste buds. While each element of dining at Bonefish Grill is executed with precision and skill, it is the overall experience offered there that makes dining there so appealing.