

## MAKING WAVES

By Kenny Spahn

Bonefish Grill Serves Up Fresh Catches In A Friendly Setting

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Bonefish Grill is located at 21065 Powerline Road, Boca Raton. The restaurant serves dinner nightly. Call 561-483-4949 or visit [bonefishgrill.com](http://bonefishgrill.com).

Despite our proximity to the ocean, it's rare to find a restaurant that serves really *good*, fresh seafood at reasonable prices. Fortunately, Bonefish Grill has found the winning formula: A wide selection of fresh fish, wood-fire grilling, a comfortable setting, friendly service and offerings easy on the wallet (most entrees cost less than \$20, including sides). And with proprietor Jimmy Powel at the helm, Boca's new fishery is making waves.

As the name implies, Bonefish Grill is all about fish – *fresh* catches brought in daily and lovingly grilled over an oak-wood flame to accentuate its pure natural goodness.

Selections change seasonally and usually include gulf grouper, Chilean sea bass, tilapia, rainbow trout and lobster (but no *bonefish!*). If available, treat yourself to the spe-

cial catch – Cedar Plank Wild Alaskan King Salmon. This pristine Arctic fish bursts with rich flavor, color and texture that farm-raised, grain-fed fish could never offer. Several sauces (mango, chimichurri, for example) are available, but with fish this fresh and wonderfully grilled, I wouldn't use sauce – a squeeze of fresh lemon will do. The oak fire does equal justice to land-based specialties, like Lily's Chicken (with goat cheese, spinach and arti-

chokes), Pork Chop Fontina and filet mignon.

Ceviche sparked with bright citrus, a subtle kiss of heat and cool avocado prove a delightful appetizer, while Saucy Shrimp luxuriate in a buttery lime-tomato-garlic sauce with feta, kalamata olives and sundried tomatoes. Even better, however, is the Mussels Josephine, gently sautéed in lemon white-wine broth with garlic, tomatoes and basil. Other appetizers (\$6 to \$10) include signature Bang Bang Shrimp, Corn and Crab Chowder and a noteworthy house salad.

A well-structured wine list and full bar provide liquid accompaniment (try the Ocean Trust Mango Martini). Finish with a warm, homemade Flourless Macadamia Nut Brownie topped with ice cream and raspberry sauce – and ride the wave! ◊



Bang Bang Shrimp  
BELOW: Fresh fish served with warm Mango Salsa

