



# healthy eating

## featuring Bonefish Grill

April 2009

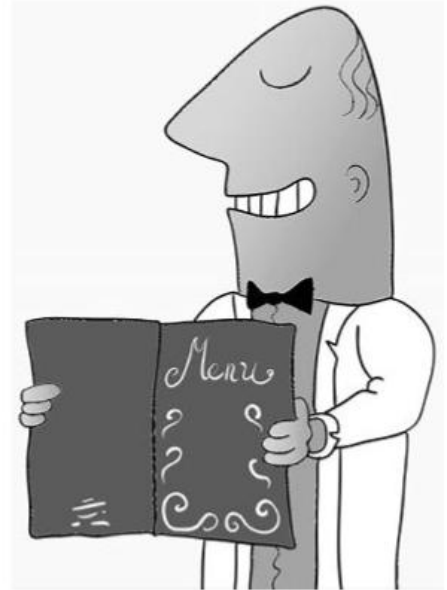
**F**ueled by their mutual passion for fish and adventure, Tim Curci and Chris Parker founded the first Bonefish Grill, in St. Petersburg, Florida, in January 2009. John Cooper joined them in taking their vision to a next level. Together they shaped an exquisite dining experience that is enjoyed today in five Tampa Bay locations and more than 40 Bonefish Grill locations across the U.S.

In their search to find fish from the waters of the world, these inspired entrepreneurs found fish sources with the same commitment to quality as theirs. Today, the growing network of Bonefish partners continues the founders' ritual of receiving, inspecting and hand cutting fish daily, with steadfast commitment to quality and excellence at every level.

Bonefish chefs use the freshest of ingredients, selected at peaks of perfection. Their approach to excellence highlights flavors and sauces that perfectly complement a wide range of species. Diners delight in uniquely delicious favorites such as Atlantic Salmon, Rainbow Trout, Snapper, Ahi Tuna, Jumbo Sea Scallops, Atlantic Swordfish, Chilean Sea Bass, and Lobster Tail – all market fresh and cooked to perfection over a wood-burning grill.

Dedicated to the cause of effective management of natural resources, the world environment and ocean fisheries, the folks at Bonefish Grill are affiliated with Ocean Trust ([www.OceanTrust.org](http://www.OceanTrust.org)), an award-winning ocean conservation foundation. Bonefish contributes proceeds from special fundraising promotions and events, and awareness campaigns.

Tony Seta, Bonefish Vice President of Product Development & Innovation shares a tempting collection of recipes for Bonefish favorite sauces, entrees and desserts specially adapted for home entertaining, at [www.bonefishgrill.com/bfg-at-home/recipes](http://www.bonefishgrill.com/bfg-at-home/recipes). He offers the following example for NA Tampa readers.



### Bonefish Grill's Signature Chimichurri Sauce

8 cloves garlic, minced  
1 teaspoon Kosher Salt (or to taste)  
1 teaspoon oregano, dry leaves  
1 teaspoon black pepper, ground  
1 teaspoon red pepper flakes  
Finely grated lemon zest from 3 lemons  
4 ounces fresh lemon juice  
1 bunch flat leaf (Italian) parsley  
1 cup virgin olive oil

### Tampa Bay Area Bonefish Grill

**Locations**  
3665 Henderson Blvd., Tampa  
(813-876-3535)

13262 N. Dale Mabry, Tampa  
(813-969-1619)

1015 Providence Rd., Brandon  
(813-571-5553)

5062-4th St. N., St. Petersburg  
(727-521-3434)

2519 McMullen Booth Rd., Clearwater  
(727-726-1315)

Learn more at [www.bonefishgrill.com](http://www.bonefishgrill.com)

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