

Accent

On Tampa

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Bonefish Grill *New Look, Same Great Taste*

Photos and story by Melissa Wolcott and Al Martino

Bonefish Grill opened their first restaurant right in our St. Petersburg neighborhood 16 years ago. Fast forward to today and there are now numerous restaurants located in 37 states, with the 51 of them in Florida alone. Our neighborhood B.F.G. moved across the street to a bigger location some years back (to handle the crowds that lined up nightly outside.) Since it is one of our favorite dining spots, we still frequent it often. We also visit the South Tampa location when we find ourselves over in that area.

Recently, B.F.G.'s locations have undergone some renovations to accommodate the changing preferences of their patrons and attract new ones. They have utilized space more efficiently and created a warmer ambiance. Muted woods and directional lighting create an inviting atmosphere, and clever sea-themed sculptures adorn the walls.



South Tampa Location



St. Petersburg Location



Bonefish has an extremely palate pleasing menu, with a lot of wonderful wood-grilled market-fresh seafood offerings and some landlubber delights as well. They offer different specials every night in addition to their regular menu. The most popular special at the moment seems to be the Misoyaki Chilean Sea Bass, which is grilled over oak, then topped with misoyaki marinade, pickled ginger relish, and served on a bed of sautéed spinach, mushrooms, and jasmine rice. The wine list is well thought out, and their Martinis are fun and tasty. That is not just our opinion, the restaurant placed First for Quality in the 2016 Consumers' Choice Awards.

A few of our favorites on B.F.G.'s innovative menu are their signature Bang Bang Shrimp appetizer, Chilean Sea Bass served with a choice of five different sauces, and the Fontina Pork Chop with an amazing sauce of Fontina cheese, garlic, prosciutto and mushroom Marsala Wine. Whatever entree you choose, the Potatoes Au Gratin is an excellent choice for a side dish. The house salad of greens, hearts of palm, olives, tomatoes and pine nuts with herb vinaigrette is a pleaser as well. Dessert of Crème Brûlée or a Macadamia Nut Brownie is a must.





Corn Chowder with Lump Crab Soup



Misoyaki Chilean Sea Bass

One thing is definite — friendly service and excellent food quality is consistent throughout the brand's locations. No matter how full the restaurant is, service is always well paced — no long wait between courses, yet not rushed. We have always found their prices to be very reasonable, which is another reason the restaurant does so well. That being said, B.F.G. currently has a great deal on Tuesdays, with their promotion "Hooked On Tuesday," which offers a 3-course menu of salad, entree, and dessert starting at only \$14.90. On Wednesdays, take advantage of their \$6 Bang Bang Shrimp offer. (Check out their website for changing specials.)

You will never go home hungry from Bonefish, and will look forward to a return visit soon.

IF YOU GO:

Bonefish Grill St. Petersburg: 5062 4th St N, St Petersburg, FL 33703-2902. 727-521-3434

Bonefish Grill South Tampa: 3665 Henderson Blvd, Tampa, FL 33609-4501. 813-876-3535

For more information visit www.bonefishgrill.com



Always friendly servers.



Bang Bang Shrimp



Fontina Pork Chop

Circulation, 40,000