

Bonefish Grill Honored With 2019 MenuMasters Award from Nation's Restaurant News

TAMPA, FL (March 4, 2019) - Bonefish Grill has earned top honors as the 2019 *Nation's Restaurant News (NRN)* MenuMasters Award winner in the category of Best Menu/Line Extension for its innovative brunch menu that debuted in October 2018. In bestowing this award, NRN commended Executive Chef Justin Fields and the culinary team at Bonefish Grill for creating new menu items that surprise and delight guests, yet stay true to the restaurant's core concept.

NRN's annual MenuMasters Awards recognize research and development executives and their respective companies for outstanding dedication and achievement in menu introductions that set new standards in the industry.

"The MenuMasters Award celebrates our drive to consistently raise the bar for menu development," said Jeff Carcara, president of Bonefish Grill. "We're honored to be recognized for our success in redefining brunch and giving guests a fresh and exciting menu that is unique to Bonefish Grill."

Offering an unparalleled experience, the brunch menu includes Bonefish Grill's latest brunch libation – the Cucumber Spa Spritz – along with hand-crafted Mimosas, Bloody Marys and Blackberry Sangria to complement Bonefish Grill favorites like Bang Bang Shrimp™ Eggs Benedict, and new extraordinary chef-driven dishes.

"Our goal was to revisit classic brunch dishes and add our own signature touch, with sweet, savory and indulgent flavors and delicious taste sensations," said Executive Chef Justin Fields. "We're thrilled that this restaurant industry powerhouse is applauding our dedication to culinary inspiration from both land and sea."

Accompanying longtime guest-favorites – Crème Brûlée French Toast, Half-Pound Wagyu Beef & Egg Burger and the Oscar Omelet – new dishes on the brunch menu include:

- **Crab Cake Rancheros** – Maryland-style crab cake baked in a cast iron skillet with creole sauce, topped with fresh guacamole, tomatoes, cilantro and finished with chipotle aioli sauce, served with corn tortilla strips for dipping.
- **Seafood Johnny Cakes + Eggs** – savory corn-based mini pancakes blended with roasted shrimp and bay scallops, topped with two poached eggs and creole sauce, served with crispy Applewood bacon.
- **Triple-Decker "BLT" Club** – stacked with choice of lobster or Ahi Tuna with bacon, lettuce and tomato, served with French fries.
- **Saucy Shrimp + Grits** – tender shrimp sautéed with sun-dried tomatoes and Kalamata olives in a velvety lime-tomato garlic sauce served over goat cheese infused grits, finished with crumbled Feta cheese.

The complete brunch menu is offered at all locations on Saturdays and Sundays (hours can vary by location). For more information, please visit www.bonefishgrill.com.