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City Fish Market **Boca Raton, FL**

City Fish Market is Boca Raton's most anticipated restaurant opening of 2008 and the second out-of-state opening for Buckhead Life Restaurant Group, a family-owned, multi-concept restaurant company based in Atlanta, Georgia. Boca Raton, Florida, was the first market chosen for expansion with the announcement of the Chops Lobster Bar in March 2007. City Fish Market is based off the unique prime seafood concept from Buckhead Life Restaurant Group's Atlanta Fish Market, which opened in 1981.

Offering a menu that changes its fish selections twice daily, City Fish Market is an upscale seafood restaurant with the freshest fish in the Southeast. Stylish twists on seafood dishes, excellent service and unique décor define the restaurant. City Fish Market also offers a boutique retail fish market where customers can choose to buy fresh, uncooked fish to cook at home or have one of our experienced chefs sauté or broil the fish while you wait.

City Fish Market is more than a traditional seafood restaurant, with notable points of differentiation including a wide range of menu offerings and an unparalleled approach to interior design. City Fish Market boasts a selection of seafood that rivals the nation's finest seafood restaurants. Cuisine is prepared from the highest quality ingredients by accomplished, highly trained chefs who are guided by the extensive experience of the family owners in procuring, preparing fresh seasonal seafood from nearby waters to all coasts of the United States and Europe.

The approachable menu is designed to appeal to a diverse, yet discerning, social and business audience. A fresh seafood display showcases each day's catch from delectable pristine fresh fish to tender lobsters, seasonal cold water oysters, octopus and much more based on that day's availability.

Vast seafood selections are flown in daily and subject to defined, rigorous quality standards. If products that exceed these standards are not available to the restaurant, they will

not be available on the menu. Our proprietary refrigeration and handling insure that our fish remain pristine when served to our guests.

A specialty of City Fish Market will be our famous Genuine Cold Water Australian Jumbo Lobster Tail, thinly crisped and flash fried. Served with honey mustard sauce and drawn butter, this creation has been a family specialty for more than 30 years. City Fish Market will also offer mostly Southern and Northeastern caught fish along with fish from Northwestern Pacific and Hawaiian waters and Canadian and European coasts. Daily fish and shellfish specialties are sure to satisfy even the most discriminating seafood lover.

While the original Atlanta Fish Market is fashioned after the old Savannah City Market, the overall design of City Fish Market, led by Bill Johnson of The Johnson Studio, has a nautical feel inspired by San Francisco. To compliment the crisp, airy, and simple design, all of the existing millwork and brick were painted to lighten up the space. Blue and white is the color scheme throughout with polished metal accents and brushed stainless steel from the open kitchen and fresh fish display. Large booths are upholstered with blue quilting and there is blue and dark grey custom carpet in the dining areas. Two enclosed round sun porch dining areas provide sunny dining options with views of the water with light blue painted Porte-cochere ceilings.

The fish, seafood and art of fishing in Florida inspire the accompanying artwork at City Fish Market. There are many photos of patrons personal fishing excursions and catches. There are also fish charts near the fish display and "porthole" like mirrors throughout the space. A 14' Marlin is displayed over the fireplace donated by Pete Blonis, the former restaurant's namesake and owner. He is an award winning deep-sea fisherman.

City Fish Market is approximately 15,000 square feet, comprised of the entry foyer, bar, split-level main dining room, five private dining spaces, a boardroom dining room and patio dining. There is also a fresh fish display and retail counter.

Buckhead Life Restaurant Group is an independent company led by President & CEO Pano Karatassos, and an executive team that includes Chief Operating Officer Paul Baldasaro, Director of Operations and Human Resources, Niko Karatassos and Corporate Chef Pano I. Karatassos.

With more than 75 years of combined restaurant industry experience, the company's leadership has a proven history of restaurant ownership, management, development and success

with concepts such as Chops Lobster Bar, Buckhead Diner, Bluepointe and many more. The company is family run and widely recognized for innovation in food and design, along with high standards of service, food quality and employee training.

City Fish Market is located at 7940 Glades Road, three miles west of I-95 in Boca Raton just east of the Florida Turnpike and is scheduled to open in October 2008. The week of October 27, City Fish Market will be open for dinner only and the following week the restaurant will be open for lunch and dinner. Regular operating hours will be lunch from 11:30 a.m. – 3 p.m. and dinner 3 p.m. – 10 or 11 p.m. seven days a week. The space features a large patio, live musical entertainment nightly and will offer five rooms for private parties and events. The restaurant's website is www.buckheadrestaurants.com and phone number is (561) 487-1600.

Buckhead Life Restaurant Group is a privately owned Atlanta-based company which operates 103 West, Bistro Buckhead Diner, Chops Lobster Bar (Atlanta & Boca Raton, FL), Pricci, Veni Vidi Vici, Atlanta Fish Market, Corner Cafe, Buckhead Bread Company, Nava, Bluepointe, Kyma, and City Fish Market. The company is led by Pano Karatassos, who has earned great acclaim as a leading restaurateur since opening his first restaurant, Pano's & Paul's, in 1979.

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