CHECKLIST

# Your grilled fish ordering checklist

- [ ] Ask what the fish weighs after cleaning
- [ ] Request the total cost before cooking begins
- [ ] Check whether bones and skin are included in the weight
- [ ] View the fish at the counter if the restaurant offers it
- [ ] Look for clear eyes, firm flesh and a clean smell
- [ ] Discuss portion size with your server if ordering for a group
- [ ] Ask when the next delivery arrives if the display looks sparse