Italian Marinated Grilled Redfish on the Half Shell

2 cups Italian Salad Dressing
2 lb redfish fillets (half shell preparation)
Vegetable oil
1 large roma tomato, chopped (optional)
2 Tbsp chopped green onion (optional)

Pour 1 to 1 1/4 cups dressing into a shallow pan or container. Place the fillets flesh side down in the dressing. Cover and refrigerate for 1-2 hours before grilling. Discard dressing after marinating.

Prepare grill for moderate heat. Rub the skin side of the fish with a small amount of vegetable oil and place the fillets skin side down on the grill. Use the remaining dressing to baste the fish every few minutes. Grill until the fish flakes with a fork--this will depend on the thickness of your fish.

Place fish on a platter and scatter chopped tomato and green onion on top. To serve, use a spatula to scrape/scoop the flesh from the skin and scales.