

<http://www.examiner.com/islands-coastal-destinations-in-national/hyatt-clearwater-beach-resort-a-soaring-success-review>



## Hyatt Clearwater Beach Resort – a soaring success

April 29th, 2011 10:14 am ET



**Dale Sanders**

Islands & Coastal Destinations Examiner



Subscribe

Sponsor an Examiner

Rising from the dust of an older resort (demolished as part of a Chris Angel magic extravaganza) is the new Hyatt Regency Resort on sunny Clearwater Beach Florida. Much like the mythical 'Phoenix,' the Hyatt has risen from these ashes and soared to stellar heights for both its accommodations and culinary offerings.

When visiting this superb property, the first thing that you will notice is the glistening granite lobby. You can't help but be impressed. Once you have taken it all in, make your way up the very grand staircase leading to the second floor. This second level is a hub of activity for this sprawling hotel resort. Upon entering a large foyer, the sight of the resort's buzzing bar will come into view. Skimmers, a trendy bar, is hopping with both guests and locals who regularly congregate here. This is also a perfect place to meet for a cocktail prior to dining at the adjacent SHOR Restaurant.

The dining room of the SHOR Restaurant offers an openness that continues from the interior out onto the adjacent gulf beaches via the large glass windows that extend the distance of the restaurant. This open feeling is further embodied into the soul of this eatery with its exhibition kitchen. Stylish stainless steel abounds from this 'see-all' style center of culinary creativity. Fresh seafood is displayed on large beds of ice, clearly demonstrating the 'freshness' factor that is paramount for a premium seafood house. The décor borders on a modern-tropical feel with dark wood furnishings, accented by softer hued beach colors. Ornate, hand blown candleholders offer the finishing touch and set a romantic mood at guests' tables.

The wine list is your first clue that the offerings here are designed to have it your way. Over half the wines are available by the glass, ½ carafe, ¾ carafe, or by the bottle. This flexible approach to making sure that every dining patron has a meal prepared exactly as they want is the cornerstone of their entrée selections. Both meat and seafood can be prepared with specific seasonings, and you can even add a unique sauce to each dish...all this at no additional charge.

Our dining experience began with the American blue crab cakes, which were accented with jicama and hearts of palm along with a spicy mango ketchup. Everyone agreed these were outstanding! This was followed by the crispy pork bites, which I'm sure some would like, but were not for my palate.

Dinner entrees sampled during our evening at the SHOR included fresh black grouper with Montreal seasonings served over a wild mushroom risotto, and the house made lobster ravioli in vermouth cream sauce. Both dishes were simply scrumptious, each in their own way. The grouper was super fresh and cooked to perfection, and when you added the exotic taste of the wild mushroom risotto, the dish was complete. The lobster ravioli was simply to die for. Clearly, the best I've ever had.

Not to be outdone by their entrée selection, the desert offerings were also second to none. The strawberry and orange trifle, crème brulee, and warm bread pudding were all a hit at our table. Although very rich, the crème brulee with a citrus cinnamon and anise essence took top honors.

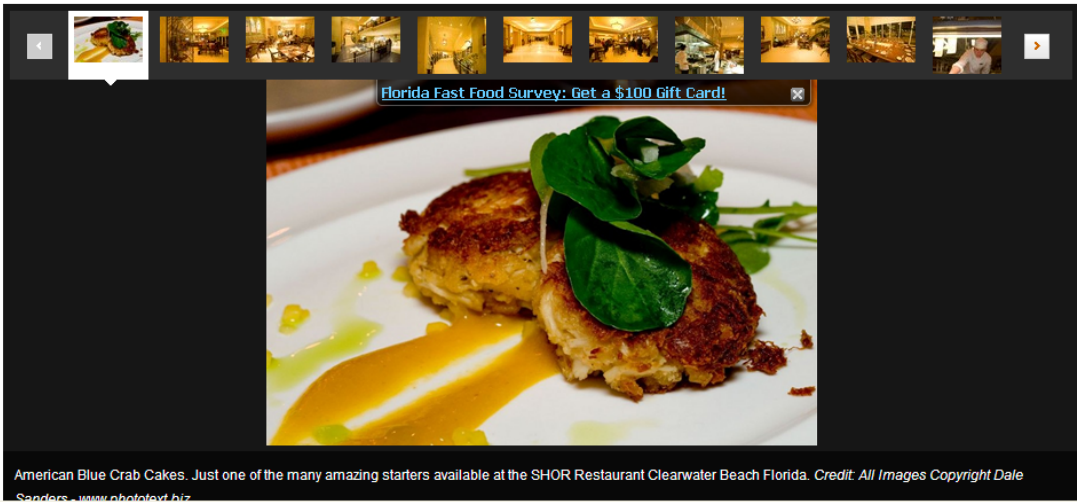
All of this culinary expertise obviously doesn't just occur via osmosis. Executive Chef Brad Gillespie and Restaurant Chef Brent Hockenberry are the driving force behind all the delectable treats at the SHOR. The restaurant just in its first year took home the 2010 Best of Tampa Bay Award by Tampa Bay Magazine as well as the 2010 People's Choice Best Taste Award from Taste of Clearwater. Together, this dynamic duo has put a new twist on resort-style dining. Discriminating travelers as well as local diners should plan to visit the Hyatt Clearwater and experience everything that this soaring new resort has to offer.

Please click on slideshow 'above left' to see all of these fabulous dishes as well as a brief tour of the gorgeous Hyatt Regency Clearwater Resort.

## Tour of the Hyatt Regency Clearwater Beach Resort and SHOR Restaurant Report

April 29th, 2011 11:32 am ET

[Like](#) [Send](#) Be the first of your friends to like this.



Florida Fast Food Survey: Get a \$100 Gift Card!

American Blue Crab Cakes. Just one of the many amazing starters available at the SHOR Restaurant Clearwater Beach Florida. Credit: All Images Copyright Dale Sanders - www.photofest.biz