



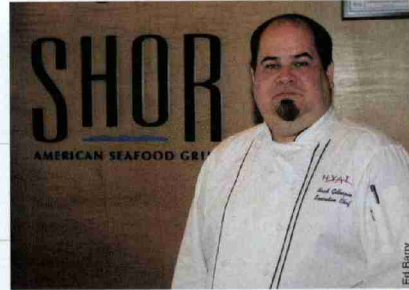
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Brad Gillespie

Executive Chef for the Shining Jewel of the Hyatt Regency Clearwater Beach Resort & Spa

SHOR American Seafood Grill

Creative Coastal Cuisine, Using The Freshest Ingredients, With Captivating Views



By Melinda Tam Orlando
Nestled between the blue waters of the Gulf of Mexico and the beautiful Intracoastal Waterway stands the Hyatt Regency Clearwater Beach Resort & Spa, Clearwater's newest luxury property. It also happens to be the newest and only waterfront Hyatt resort on Florida's west coast, making it a treasure for locals and visitors alike. But beyond the private pool cabanas and world-class spa, patrons are raving about the work of one man: Brad Gillespie, Executive Chef of the resort.

and open a brand-new hotel is amazing," Chef Gillespie explains. "It was so much work, but it was so worth it at the same time."

And the shining jewel of the resort is SHOR American Seafood Grill, serving delightful, coastal-American dishes during breakfast, lunch and dinner. Inside or out on the patio, guests gush over the oversized windows, giving everyone a breathtaking view of the Gulf waters.

"It doesn't matter how stressful or crazy my day is, I can go anywhere in the restaurant and see the Gulf of Mexico, and it's amazing," Chef Gillespie says.

While those beautiful views may attract patrons at first, it's the quality of the food that keeps them coming back time and time again. SHOR uses the finest ingredients, including local produce whenever available. Fish selections, like the delicious grouper, come right out of the gulf and served to guests within 24 hours.

"My food philosophy is a simple one," Chef Gillespie explains. "You don't have to get fancy just for the sake of being fancy. Do really good food and do it really well, but don't get complicated with it."

And one trip to SHOR is likely to be different from the next trip as this restaurant revamps its menu a few times a year. And the entire kitchen staff is always exploring new ingredients and new combinations to keep things fresh and exciting. Sometimes it's a new wine or vinegar that inspires a whole new dish to the menu.

But if you were sitting at the table with Chef Gillespie, he would have the perfect order in mind. For him, that

would consist of the American Blue Crab Cakes, one of the most popular items on the menu and made in the traditional Maryland way. His black-grouper entrée with roasted chorizo potatoes would be served with a tropical salsa. Finally, he would finish it off with the Strawberry and Orange Trifle, a light and very-Florida dessert.

More than the menu, Chef Gillespie has a vision for the SHOR for many years to come. He knows that the breathtaking views, unforgettable food, charming ambiance and excellent service will continue making this a standout restaurant in the Bay area.

"I would love for this restaurant to be an institution to go to on Clearwater Beach," he says. "I want it to be as well-recognized as it deserves to be, as I know it should be in my heart."

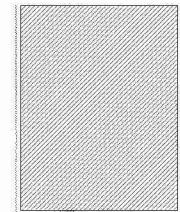
Pan-Seared Black Grouper

- 7 ounces black-grouper fillet
- 4 ounces black lentils
- 1/2 ounce tomato concasse
- 1/4 ounce tarragon, chopped
- 1/2 ounce zucchini squash, diced
- 1/2 ounce red onion, diced

You could say that Chef Gillespie was destined to be a leader in the culinary world. He grew up in the restaurant his father owned in Alberta, washing dishes and helping out where he could starting at age ten. After graduating with honors from Southern Alberta Institute of Technology, Chef Gillespie took a job at an affluent private club and later made his way into the Hyatt chain, starting in Calgary, moving on to Chicago, then Connecticut and finally Florida.

"The experience to come down here

SHOR American Seafood Grill
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301 South Gulfview Boulevard
Clearwater Beach | 727-373-1234
www.clearwaterbeach.hyatt.com
(complimentary valet parking for restaurant guests)





- 1 1/2 ounces tarragon vinegar
- 1 Tablespoon salt and pepper
- 4 green zucchini slices
- 2 ounces preserved lemons, sliced

Cook lentils in seasoned water until cooked. Remove and allow to cool. Add in diced tomato, tarragon, squash and red onion. Season with vinegar, salt and pepper. Place mix in the bottom of a pasta bowl. Slice green zucchini length-wise on a slicer (keep very thin). Season with vinegar, salt and paper. Place ribbons on top of lentil salad. Season grouper with salt and pepper, and pan-sear. Cook to an internal temperature of 140°F. Place cooked fish on top of zucchini ribbons. Remove lemon confit from sugar syrup, and place on top of the fish.

Mussel Pot

- 3/4 pounds mussels
- 1 ounce garlic
- 1 ounce shallots
- 1 ounce olive oil
- 2 ounce white wine
- 1 ounce sofrito
- 1 each garlic baguette

Sautee garlic and shallots in oil olive. Add white wine and sofrito, and cover to

steam. Add mussels and cover. Allow to simmer until all mussels have opened up (do not eat any mussels that don't open). This should only take a few minutes. Season with salt and pepper, and plate. Finish with garlic baguette.



Florida Greens Salad

- 4 ounces hearts of palm, cut battonett
- 4 each fresh orange segments
- 1/4 avocado, cut into 3 slices
- 4 ounces spring mix, refreshed
- 2 ounces passion fruit-mango dressing
- 1 teaspoon or too taste salt and black pepper

In a stainless steel bowl, add all ingredients minus the greens and toss with

the dressing until evenly coated and seasoned to taste.

Once the ingredients in step one have been seasoned, add neatly to the center of the bowl. Then add the refreshed greens to the same stainless steel bowl with remaining dressing and place on top of the other ingredients.

Mango Passion Fruit Dressing

- 2 cups passion fruit puree
- 2 mangos, diced
- 3 ounces Dijon mustard
- 1/4 cup Shallots, peeled, coarsely chopped
- 1 ounce garlic, peeled
- 4 cups grape seed oil
- Salt and pepper to taste
- 3 cups orange juice
- 3 cups mango puree

Blend all ingredients except diced mango to a smooth consistency and reserve for service.

Note: Add oil slowly. Stir in diced mango. Adjust Seasoning. **BR**

