



## Hutchinson Shores Resort and Spa The Drift Restaurant

Visited the Drift restaurant last night that is housed within the newly renovated Hutchinson Shores Resort and Spa.

[https://www.hutchinsonshores.com/getmedia/9f2ba0ce-80ee-4685-a8c1-f29e5353bfde/Drift\\_DinnerMenu.pdf/](https://www.hutchinsonshores.com/getmedia/9f2ba0ce-80ee-4685-a8c1-f29e5353bfde/Drift_DinnerMenu.pdf/)

We used valet parking and entered the foyer of the hotel. We were very impressed by the art work and lay out. The restaurant is actually called the Drift Kitchen and Bar and has two distinct areas the bar being one of them. We booked our table on line via Yelp and it gave us the times available and we had to go from Tuesday (our original choice) to Wednesday to get some openings. Checked Saturday's availability and is sold out at the optimum time slots (6-8pm).

The server was very attentive and funny and for an appetizer chose the calamari since as we have noted before if they screw up the calamari the rest of the meal will not get the attention it deserves. It was delicious, nice and tender with only a thin veneer of coating and lightly dusted with sweet cherry peppers, house made pomodoro and cilantro aioli.



For the entrees we both selected the crab encrusted grouper that was simply wonderful with a roasted medley of vegetables, citrus butter sauce, basil oil and roasted Yukon potatoes. There was an excellent amount of crab meat that was nicely seasoned. The restaurant was quite full and with a 20% tip the bill came to \$107. There was a group at the next table from Nettles Island and one of the men said the blackened salmon was delicious.



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