

# Beachwood: An Impressive Addition to Seafood Options

A few months ago, I lost count of how many people suggested I check out this new seafood place opening on Tampa Road. BY BRIE GORECKI

I ntrigued and knowing that our area could definitely use a good, upscale seafood restaurant, I followed them on Facebook to keep track of their opening date. After seeing (and drooling over) their posted pictures of dishes they would be serving, I knew I had to pay them a visit.

Beachwood Seafood Kitchen and Bar officially opened in early August in the space that formerly housed Suegra Tequila Cantina and before that, City Fish. The atmosphere is serene, decorated in clean shades of grays and blues with nautical accents. My dining partner and I visited on a Wednesday evening and were seated immediately. Our waiter greeted us shortly after and explained the menus to us. Their food and wine menus were extensive and, although seafood is their specialty, there were plenty of meat, chicken, and vegetarian options such as filet mignon, lamb chops, and truffle risotto.

We decided to start with the Pan Seared Scallops (\$13.50) and Poke Trio (\$23.50). Colossal scallops were perfectly seared and set on top of crispy white cheddar potato cakes accompanied by a generous portion of creamy lobster sauce. The scallops were buttery and flavorful and the potato cakes were perfectly crisp on the outside and creamy on the inside. The poke trio consisted of spicy ginger salmon, ahi tuna with mango and avocado, and the chef's daily special, which was squid and lightly pickled vegetables. The fish tasted very fresh and the portion size was even big enough for us to save some to take home. It's the perfect size to share and a great way to get your sushi fix if you're having trouble deciding between

sushi or a regular entrée as your main course.

For our entrees, I ordered two sushi rolls and my dining partner ordered the Fresh Grouper (\$26.50). The grouper consisted of a pan seared serving of black grouper on top of a white cheddar potato pancake (a larger version of what the scallop appetizer consisted of), topped with citrus beurre blanc sauce and served alongside sautéed spinach. The grouper was delicious. The sauce was light and refreshing and the fish was fresh and perfectly cooked. My dining partner, who is usually not a fan of spinach, agreed that it was tasty and flavorful and not bitter, as spinach can sometimes be.

In addition to their regular menu, they also have a separate sushi menu, which includes basic rolls, sashimi, and specialty rolls. Since everything sounded so good, I asked the server for her recommendations and she suggested the Keto Crazy Roll (\$16.50) and the Molokai Lava Drops Roll (\$14.90). The Keto Crazy Roll was stuffed with pastrami seasoned tuna, sprouts, lump crab meat, cucumber, avocado and kimchee, and served with a honey garlic miso sauce and a kabuyaki sauce (Side note: I'm not on the Keto diet). I loved the unique flavor of the tuna using the pastrami seasoning and the honey garlic miso sauce was so good that I could've eaten it with a spoon. The Molokai Lava Drops Roll was the standout for me. Crispy ahi tuna, crab, cream cheese, scallions, and



asparagus were topped with roe, kabuyaki sauce, and spicy aioli. I'm typically not a fan of tempura rolls, but the server assured me that roll was very lightly fried and nothing like a typical tempura roll. I'm glad I took her suggestion because it was delicious. The blend of flavors were fantastic and even though it was lightly fried, it still tasted very fresh and the spicy sauce on top had just a hint of heat to it rather than being too spicy.

We were both too full to even think about dessert, but I will definitely remember to save room for either the Nutella Marshmallow Pops or the Rice Krispy Skillet next time. Their drink menu includes a variety of local craft beers, wines, and specialty cocktails, and you can get daily happy hour prices at the bar from 4-6:30 p.m.

What we both noticed was how impressive the presentation of the dishes were, in addition to how wonderful they tasted. You could tell they take pride in the quality of what they serve and how they serve it. Welcoming us to the restaurant, the manager even walked around and spoke to each table. Overall, this was an excellent experience and I really do hope that Beachwood survives since they are a wonderful (and delicious) addition to our area.

GET THE DISH!

Beachwood Kitchen and Seafood Bar ★★★★★

4022 Tampa Rd., Oldsmar, FL 34677  
Hours: Mon-Thu, 4-10 p.m.; Fri-Sat, 4-11 p.m.; Sun, 4-9 p.m.