



BOB HEILMAN'S

Beachcomber

RESTAURANT

OPEN DAILY at 11:30 AM

**For reservations call (727) 442-4144 or go to
heilmansbeachcomber.com/reservations**



A tradition of excellence since 1948, Bob Heilman's Beachcomber restaurant has played host to people from all over the world, some of whom return just to share this dining experience again. Heilman's fine dining and professional wait staff may contribute to it's success, but it truly prides itself on their time-honored dedication to freshness.

Heilman's is a family-owned enterprise built on three generations of successful restaurant experience, starting with grandparents Ross and Elenora Heilman in Lorain, Ohio 1920. Then, Robert Heilman Sr. and Eva Nelle Heilman continued the legacy with Bob Heilman's Beachcomber Restaurant on Clearwater Beach when Mandalay Ave was still sandy and unpaved. From the start they were famous for their "Back-to-the-Farm" fried chicken, but the philosophy founded in freshness remains as strong today as when the Heilman family began. The beef is prime, the fish is fresh daily, and the deserts, breads, and pastries (including the famous Heilman Hot Fudge) are still made on the premises.

Heilman's was also the first Ocean Friendly business in all of Clearwater, and has been a member of the Clearwater Regional Chamber for at least 68 years. They are currently featuring a pinot noir called Foxy Rock from their Vineyard in Oregon, and their own signature burbon, made by their son, Bobby Heilman. Check out what daily fresh specials they have on heilmansbeachcomber.com!