

Around the World

Drummond Island's Port of Call restaurant serves up international cuisine—without the jetlag.



A port of call usually means a stopover on a cruising itinerary. On Drummond Island, Michigan, however, the definition is more specific. Port of Call is a restaurant that will have hungry boaters feel as if they've stopped over in Athens or Madrid—depending on the night.

In keeping with restaurant's nautical namesake, each dinner menu focuses on a different "port of call," which determines the cuisine and atmosphere for the night. If, for instance, the restaurant has gone Shanghai, not only will the food be Chinese, but the music will be as well.

"Often, tourists will come and stay for a week, so we never have the same port of call two days in a row," said owner Michael Helfand. "One day we're in Greece, and the next day we're in Spain."

The two dining areas are decorated with live foliage and surrounded by seven indoor waterfalls. There's also a large stone fireplace that plays music. For breakfast, choose from omelets, hotcakes, Belgian waffles and European baked goods. Lunch at Port of Call can mean an "authentic" Greek gyro or a Chicago-style hot dog. Seafood fans might enjoy the fried scallops or crab-stuffed gulf shrimp.

The restaurant is part of a brand-new addition that more than doubled the size of Helfand's original store, the Gourmet Galley.

Opened in 1988 as a small flower and sports shop, the Gourmet Galley became the fishing and hunting headquarters of Drummond Island by offering live bait and tackle, licenses and other sporting goods. It was expanded to include a New York delicatessen and a 1950s-style ice cream parlor. It now dishes up what it claims is the best hot corned beef and pastrami sandwiches north of Detroit, as well as old-fashioned banana splits and malts. The main provisioning store offers a large selection of items, such as seafood and steak, and even an ample selection of ethnic foods, including Italian and Jewish products. It also sells more than 350 different labels of wine and 250 types of beer.

Outside, a 2,000-square-foot greenhouse nursery with annuals and perennials is also new.

With all Port of Call and Galley Gourmet have to offer, you're bound to find yourself there for one reason or another. As Helfand puts it: "When you live on an island like ours, you have to be diversified." ⚓

A different port of call determines the evening's cuisine, not to mention the music, which is piped out of the fireplace!



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