

bon appétit

city guides

CHARLESTON

Chucktown Fresh

No American city celebrates seafood more than Charleston, from its iconic shrimp and grits to its raw-bar platters piled high. Here's where to catch it all, plus a much-deserved cocktail **by MERYL ROTHSTEIN**

→ YOU CAN'T VISIT TOKYO

and not order sushi, or Paris without buying croissants. And you can't—or shouldn't—visit Charleston, South Carolina, without devouring lots of pristine seafood. The city is home to unparalleled bounty, and chefs are ultra-committed to making the most of it. You'll find it raw in three-tiered towers and deep-fried in shacks where you can spy on fishing boats nearby. You'll find dishes that are proudly Southern and ones boosted by fragrant Sichuan sauce. And you'll find that for all the city's culinary delights—and, yes, there are many—none show off chefs' chops better than seafood. So let's dive in.

THE BEST HOTEL WITH THE BEST SNACKS

You're going to book **The Dewberry** hotel for its looks: all midcentury brass and wood, the result of a major renovation of a former federal office building. And the staff is so welcoming, you might never want to leave. Luckily you don't have to: The lobster omelet from its restaurant **Henrietta's** is a baller way to brunch. And what better way to end a night than with sweet White Stone oysters and a nightcap at the chic lobby bar?



*soft-shell crab sandwich
from Henrietta's*

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Photographs by Peter Frank Edwards.

HENRIETTA'S AT THE DEWBERRY 334 Meeting St.; 843-872-9065; thedewberrycharleston.com