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?

City Guides: Charleston
Photographs by Peter Frank Edwards.

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