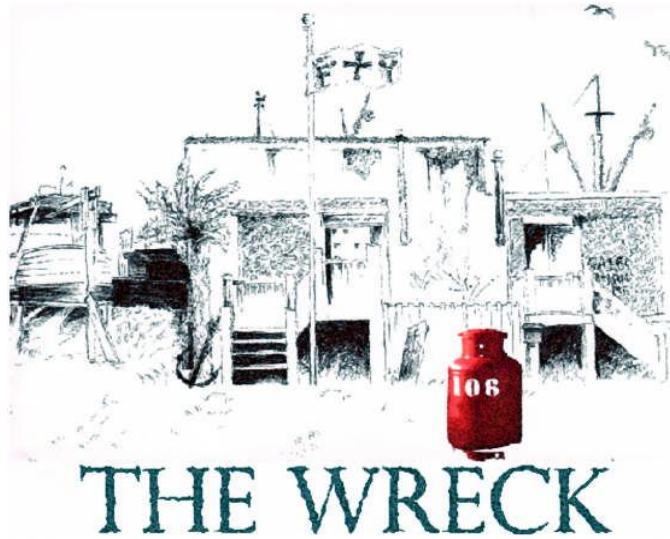


## LOWCOUNTRY SEAFOOD DINING

In 2008 acclaimed North Carolina artist-architect Woody Middleton visited The Wreck. On looking out over Shem Creek's imperfectly perfect wooden pilings, welcoming fowl, weathered shrimp boats, and magnificent marsh, he said, "This is the most splendid representation of the Lowcountry, and I hope it stays like this forever."

- *The Food, Folklore, and Art of  
Lowcountry Cooking*



At 3 p.m. on September 21, 1989, the sky was clear and sunny. Shem Creek was quiet, some would later say serene - hardly a fitting herald for hurricane Hugo. Only seven hours later, the eye of Hugo, the enormous Category IV hurricane, passed directly over the spot where the restaurant now stands. During the passage of the storm, the water in Shem Creek rose quickly and did not stop until it had risen eight feet and higher. The *Richard & Charlene*, a derelict North Atlantic style trawler, next door at the Wando dock, was lifted with such force that the pile to which it was moored came right out of the bottom. Then, after the calm of the eye passed over, the ferocious hurricane winds came with unbelievable power from the West, turning the derelict trawler around, breaking it loose, and driving it over the neighboring dock, causing the deck planking to fold up like an accordion. When the monster had finally passed and the water receded, the trawler had impaled its enormous bulk on the bare pilings. For nine months the ruined trawler sat in place, immovable, washed over daily by the tides until finally removed by salvagers, never to sail again.

It is in memory of this indelible event that the existing restaurant on the same site has been named *The Wreck of the Richard & Charlene*.



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Hours  
Open Daily 5:30 to 8:30 pm  
Fridays & Saturdays 'til 9:30 pm



THE LAST PAGE

Wait for It...

PHOTOGRAPH BY DARREL LARSON



Summer pretty much guarantees a wait for any table at The Wreck of the Richard and Charlene on Shem Creek. But with the restaurant's dock offering this sunset view over the shrimp boats, no one's complaining—least of all photographer Darrel Larson, who was visiting from San Diego, California, when he snapped this shot. "I was having dinner there," he says, "and I couldn't resist photographing this cool little setting."

Southern Living

The State's Best Shrimp

Come to this coastal restaurant for some tasty seafood.

The Charleston area has some of the best cuisine of any place we know. So when we say we've found the best fried shrimp in the Charleston area, you should take notice.

The Wreck of the Richard and Charlene, tucked into a somewhat shabby structure on Shem Creek in Mount Pleasant, won't win any prizes for appearance, decor, or atmosphere. However, they do fried shrimp better than any highfalutin place we've been to. It's a short drive from Charleston just across the U.S. 17 bridge, but it's not the easiest place to find.



**The Wreck of the Richard and Charlene:** 106 Haddrell Street, Mount Pleasant, SC 29464; (843) 884-0052. No reservations or credit cards are accepted. **Directions:** Take the U.S. 17 bridge from Charleston to Mount Pleasant. At the end of the bridge, take the first left exit onto Coleman Boulevard. Go through five stoplights. One block past the fifth stoplight, turn right onto Live Oak Drive. Live Oak Drive dead-ends at Had-

A dockside location creates the perfect environment for enjoying a fried seafood platter at The Wreck of the Richard and Charlene restaurant.

**Dropping Anchor**  
We're not sure we're in the right place. We followed the directions, but the restaurant has no sign, just a big fish on the wall. But that's exactly what one local told us to expect. Now for the good part. Inside,

drell Street. Turn left, and go to the end of the pavement. The Wreck is in the last parking lot on the right, between Magwood Seafood and Wando Shrimp Co.



**4 Fried Seafood: The Wreck of the Richard and Charlene**  
Think all fried seafood is the same? Think again and get thee to the Wreck for their fresh-from-the-water fare. The menu offerings don't lose their unique flavors under a cement-like batter. Here, delicate (and never overcooked) scallops, tender shrimp, and delectable fish nuggers are more than discernible in their lightly coated goodness. Even the hushpuppies—typically glorified batter balls—border on the divine. As casual as its rustic appearance would suggest (you even write your own order with trademark red Sharpies), this hidden Shem Creek gem also offers your seafood grilled, broiled, or as you request. 106 Haddrell St., Mt. Pleasant, 884-0052 —*File McGee*

Think all fried seafood is the same? Think again and get thee to the Wreck for their fresh-from-the-water fare. Even the hushpuppies border on the divine.

TASTEMAKERS charleston

The Wreck of the Richard & Charlene

When we want to dig into sparkingly fresh seafood, served without fuss, we head to the Wreck of the Richard & Charlene, a fish shack known to locals simply as The Wreck. It's in the old fishing village of Mount Pleasant on an inlet from Charleston Harbor called Shem Creek. The Wreck overlooks the docks, and from the moment Mr. Scott comes to your table with bowls of boiled peanuts for snacking, you know you're in Charleston. There are Lowcountry specialties like She-Crab Soup, Deviled Crab, and superb tart fried green tomatoes—cut thick and with a crust. But the combination seafood platters are essential. We dig the No. 7 fried seafood platter, which comes with a strip of fried whiting, a handful of fried oysters, a scattering of fried shrimp and fried scallops, a hushpuppy, a small cake of fried bacon-laced grits, a generous spoonful of red rice, and a scoop of sieva beans.



heavenonaplate: The No. 7 fried seafood platter

106 HADDRELL ST. MOUNT PLEASANT 843-884-0052 DINNER ONLY wreckrc.com

