

# SCSL Digital Collections

**Let's go someplace "nice" to eat**

Item Type	Text
Publisher	South Carolina State Library
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Download date	2024-10-05 06:18:03
Link to Item	<a href="http://hdl.handle.net/10827/11991">http://hdl.handle.net/10827/11991</a>

# Let's go someplace "nice" to eat.

By Joquita Burka

Sometimes you feel like a hotdog on the boardwalk. And sometimes you don't. Sometimes you want to escape the sand, sun, and excitement that is the beach and sit down for a delicious, unhurried meal. To pass the evening with friends or family while treating yourself to some fine dining. Great food is abundant in the Myrtle Beach area, but here are just a few suggestions for your gastronomical journey.

## New York Prime

405 28th Ave • N. Myrtle Beach, SC • 843-448-8081  
You might expect to see this elegant restaurant in Manhattan. Instead it's just blocks off the beach. This New York style all-prime steakhouse serves only the very best USDA Grade Prime for every cut of beef, including filet mignon. The entrees are accompanied by spectacular sides and salads. Expect a very special evening with exceptional service from the staff. Reservations are advised.

## Chianti South

2109 Hwy. 17 N. • Little River, SC • 843-249-7888  
When owners Angelo and Marie Bertolozzi fell in love with the Myrtle Beach area during their vacations, they decided to open Chianti South, the Southern cousin of their New York restaurant. They maintained the same successful recipe—delicious food, extensive wine list, courteous service and moderate prices. Feast on house specialties like manicotti and lasagna. At Chianti South you're sure to find the most authentic Italian cuisine in the Myrtle Beach area.

## Collector's Café

7726 N. Kings Hwy. • Myrtle Beach, SC • 843-449-9370  
A little trendy. A little artsy. A little gallery. A little coffeehouse. A whole lot of fun. Bright paintings decorate the walls and spill onto the tabletops in the form of colorful tile. The Mediterranean (but not exclusively) cuisine is innovative and certainly not "typical" beach fare. Try the grilled tuna with Indian spices, served with Cuban black bean sauce and

mango salsa. The locals love it.

## Louis's at Pawleys/The Fish Camp Bar

10880 Ocean Hwy. • Pawleys Island, SC • 843-237-8757  
Louis Osteen is a legend in Lowcountry cuisine. And his reputation is well-earned. After making his culinary mark in some of the country's great restaurants, he returned to the relaxed atmosphere of Pawleys where he opened this restaurant in 2002. Declared "the man who helped lead the revival of Southern cuisine", Chef Louis serves old favorites, like shrimp and grits, as well as other specialties such as crab stuffed rainbow trout, served with lemon, capers and pan fried tomatoes. That's just a couple of menu recommendations—frankly, they are all delicious.

## Parson's Table

Hwy. 17 N., McCorsley Ave. • Little River, SC • 843-249-3702  
Built in 1885, the original Little River Methodist Church with its heart pine floors, Tiffany lamp, cypress walls, and stained and beveled glass windows would be an interesting place to visit even if it weren't a wonderful place to eat. However, Ed Murray Jr. the executive chef/owner creates an award winning menu which ranges from oysters on the half shell to roast prime rib, filet mignon au poivre, local grouper and rack of lamb.

## Frank's Outback and Frank's Restaurant and Bar

10438 Ocean Hwy. • Pawleys Island, SC • 843-237-1777  
When the home behind Frank's Restaurant was purchased, its name naturally became Frank's Outback and gave diners two great choices. There was the slightly more formal Frank's and the casual indoor/outdoor atmosphere of Frank's Outback. Both offer wonderful dishes ranging from pork tenderloin and filets to the very freshest seafood.