

# The South's Best



From deviled crab to fried shrimp, it's time to go where the catch is fresh

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## ALABAMA

### Doc's Seafood Shack & Oyster Bar

ORANGE BEACH

This no-frills eatery just a few blocks from Orange Beach Waterfront Park serves some of the tastiest fried shrimp and gumbo

on the Alabama coast. (The gumbo comes free with a seafood platter.) Fans of raw oysters flock here for the bivalve. If you drop in after a day of deep-sea fishing, Doc's will even cook up (almost) anything you catch. The laid-back atmosphere invites you to kick back, have a cold one, and enjoy yourself.

### Fisher's at Orange Beach Marina

ORANGE BEACH

Restaurateur Johnny Fisher, owner of The Gulf and Playa at Sportsman Marina (both in Orange Beach), opened Fisher's at Orange Beach Marina to offer two dining experiences in one spot: fine dining upstairs and

casual options dockside. Don't miss the Louisiana-influenced seafood on the menu, but also check out the beach burgers: The Bama comes dressed with bacon, pepper Jack cheese, fried Tabasco onions, barbecue sauce, and garlic aioli; the Fisher has pimiento cheese, bacon, and smoked tomato jam; and the Black and Blue is a blackened patty with bacon, blue cheese, and garlic aioli. They have all this and fried chicken too.

### Original Oyster House

GULF SHORES

The first Original Oyster House started in 1983 and still serves the same great coastal specialties (another location opened on Mobile's Battleship Parkway a couple of years later). Go for the homemade gumbo and fried classics, from shrimp to soft-shell crab. Or you can branch out and try the Crab Stuffed Flounder or Joe and Dave's Favorite Oysters, which are baked with garlic cocktail sauce. Bill-E's Small Batch Bacon, and grated Parmesan cheese.

## FLORIDA

### Up the Creek Raw Bar

APALACHICOLA

Located on Water Street beside the Apalachicola River, this innovative

## GEORGIA

## The Original Crab Shack

TYBEE ISLAND

**B**ACK IN 1983, Belinda and Jack Flanigan were living in Atlanta when they read about a Tybee Island fish camp that was for sale. They bought it and never looked back. A marina came with the camp, so they worked to run both while studying for their captain's

licenses. Soon they were offering fishing trips and charters. Now both of their boats are docked near the huge wooden crab-shaped sign that welcomes guests to this eatery, offering creamy Shack Crab Stew, Blue Lipped Mussels soaked in wine sauce, and even racks of ribs.



**From top:** It would be worth a trip to The Original Crab Shack just to take in the waterfront setting and nab a selfie with the giant crab, but the seafood here is fantastic too.

Sunbury Crab Co.  
MIDWAY

When a restaurant staff member answers the phone and asks whether you want “directions by land or by sea,” you know the fish will be fresh. Just a few miles off I-95, about 40 miles south of Savannah, the Sunbury Crab Co. offers some of the best seafood in Georgia. Located at the end of a road near Blackbeard Creek, the restaurant has multilevel decks that overlook docks where this family-owned eatery hauls in loads of blue crabs, shrimp, oysters, and flounder, all served with tasty sides.

## SOUTH CAROLINA

Bowens Island  
Restaurant  
CHARLESTON

This waterfront spot, which earned a place among the James Beard America's Classics, has been serving some of the Lowcountry's freshest seafood for nearly 75 years. Located about 10 miles south of downtown Charleston on the edge of an island overlooking King Flats Creek, the family-owned favorite specializes in enough-for-everybody oyster roasts and platters of broiled or fried right-off-the-boat shrimp, fish, and oysters. And the view here is every bit as memorable as the seafood. **SL**