

Forked path

Solving readers' dining-out dilemmas



WADE SPEES/STAFF

The charcuterie plate at The Granary in Belle Hall Shopping Center in Mount Pleasant.

Steering clear of seafood not difficult in Charleston area

Q: I'm really excited about visiting Charleston, but I have a seafood allergy. I'm worried I won't find anything to eat. We're hoping to schedule a few nice dinners.

A: Finding something delicious to eat in Charleston is rarely a problem, even if swimming species are off limits. But I'd still recommend against braving one of the many fish-centric restaurants, advice that has more to do with a good time than the threat of anaphylactic shock. It's just no fun to feel

like you're missing out on the main event.

Despite Charleston's reputation for surf, it's home to plenty of worthwhile turf, much of it in charcuterie form. Salted and cured meats are a specialty at Edmund's Oast, where new chef Reid Henninger is adding Gallic touches to a menu that previously took most of its cues from nature. And while you can now enjoy Craig Deihl and Bob Cook's nationally renowned salami and soppressata in the casual environs of Artisan Meat Share, there's nothing wrong

with dressing up for a meal at Cypress, where Deihl has served as head chef for years. Or if you prefer your beef cut thick and grilled, Oak Steakhouse is the city's best example of the genre.

Finally, don't forget pasta: While you may have to weave a path around scallops and clams on the menus at Lucca and Wild Olive, the noodles are just as delicious without sea creatures added.

Have a question about where to eat? Email haskin@postandcourier.com.