



## **Hank's Seafood Restaurant, Charleston, SC**

### **About Restaurant**

A deep appreciation for fresh, local ingredients, is what makes Hank's Seafood the ultimate place to taste authentic Charleston flavors and beloved Lowcountry recipes, including She Crab Soup, fried shrimp, Charleston Oyster Stew, roasted grouper, shrimp & grits, Hank's signature sauteed lump crab cakes, and towers of fresh seafood! Hank's Seafood Restaurant is located at the corner of Hayne and Church streets, near the Charleston City Market and the DoubleTree by Hilton Hotel and Suites, in the heart of Charleston's Famed Historic District.

### **The Space**

Welcoming diners each evening in a turn-of-the-century warehouse that formerly housed the Garden & Gun Club, an outlandish disco that served as "the place to see and be seen" in the late 1970s and lent its name to the wildly popular Garden & Gun Southern lifestyle magazine, Hank's Seafood Restaurant captures the convivial atmosphere that is central to Charleston's beguiling character.

Bentel & Bentel, the award-winning New York based architectural firm with an extensive client list that includes Eleven Madison Park, Craft, The Modern at MOMA, Tabla, and Gramercy Tavern, among many others, worked with noted designer Amelia Handegan to create Hank's Seafood Restaurant's inviting atmosphere. Authentic details abound in Hank's national historic landmark building, including mahogany frames, hand-blown leaded glass windows, pine plank floors, a zinc & copper raw bar, and antique tile.

### **Awards**

**Best Seafood Restaurant in Charleston for 16 Consecutive Years**

By Charleston City Paper



**Charleston's Choice Award for Best Seafood Restaurant  
(2016, 2017)**

*By The Post and Courier*

**Charleston's Choice finalist for Best Restaurant, Best  
Downtown Restaurant, Best She Crab Soup, Best Chef &  
Best Shrimp and Grits (2017)**

*By The Post and Courier*

**Chef Tim Richardson**

Like many chefs, South Carolina native Tim Richardson gravitated to the kitchen as a teenager. Richardson spent several years learning the restaurant business at locally owned steak houses in Columbia, S.C., before discovering his niche at Twigs, a charming restaurant located in Blowing Rock, North Carolina. Under the tutelage of Twigs Chef Ryan Brevda, Richardson honed his appreciation for preparing high quality ingredients and crafting a fine dining experience. To further refine his culinary skills, Richardson relocated in 2001 to Charleston, S.C., where he enrolled in Johnson & Wales University and began mentoring at Hank's Seafood Restaurant under founding Chef Frank McMahon. Today, Richardson's culinary talent, passion for fresh seafood, and dedication to all aspects of running a restaurant serve him well as Executive Chef of Hank's Seafood Restaurant, a role he earned after many successful years as the restaurant's Chef de Cuisine.

**Hours of Operation**

Bar Opens at 4:30pm

Dinner Only

Sunday-Thursday 5pm-10:30pm

Friday & Saturday 5pm-11:00pm

**Reservations**

You can find a table online via their website, or by calling (843) 723-3474

**Maximum Occupancy**

180 People (162 Seats)

**Hank's Loft**

Newly renovated 3 bedroom 3 ½ Bath luxurious home in Charleston's Historic District features a gourmet kitchen, billiard



room, skylights, hardwood floors and original brick and open-beam architecture overlooking the historic City Market.

For the first time ever, Hank's Loft is now open to the public and bookings can be made on Airbnb. Hank's Loft is also available for private social events with a private chef experience with Executive Chef Tim Richardson or Founding Chef Frank McMahon.

**Management**

Founded in 1980, Charlestowne Hotels is a leading full-service hospitality management company offering innovative expertise in hotel development, operational controls, marketing management, revenue optimization, and financial reporting. Regarded as one of the top hotel management companies in the U.S., Charlestowne Hotels leads its properties to consistently achieve RevPAR growth nearly double the national average. The brand offers a robust portfolio of properties around the country, from independent hotels and resorts to franchised properties and condos. By employing a proficient management style that hones in on the guest experience, Charlestowne Hotels drives its properties to regularly receive prestigious industry accolades such as Condé Nast Traveler's Gold List and Readers' Choice Awards, Travel + Leisure's World's Best Awards for "Top City Hotels in the Continental U.S.," and "Top 100 Best Hotels in the World," as well as maintain top standings on TripAdvisor. For more information please visit [www.CharlestowneHotels.com](http://www.CharlestowneHotels.com).

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