

Toast of Charleston Celebrates Shrimping Season with Lowcountry Dishes

Written by Australian Business

CHARLESTON, SC, October 15, 2013 **/24-7PressRelease/** -- As a restaurant based in the coastal city, Toast of Charleston explains that local seafood has played an important part in Lowcountry culinary traditions. However, while locally-caught fish remain vast, fresh and enjoyed, Toast believes that one of the best items caught in regional waters is that of shrimp. With Charleston fisherman and residents celebrating the return of recreational shrimping season, Toast reminds tourists and diners to sample local shrimp dishes for a true taste of the South.

In order to better highlight the attraction and cultural spirit that shrimping season brings with it, Toast of Charleston points to a recent [article](#) from The Post and Courier. The article states, "[Sept 13th is] when the two-month recreational shrimping season, or shrimp baiting, opens. Thousands of boaters will be out there setting poles, dropping clay-and-fish meal bait balls then slinging cast nets with a looping beauty like a fly-rod cast. At night, Charleston Harbor waters will gleam with their lights...The recreational season is one of those you-have-to-be-here rights of Lowcountry life. A day or night on the water filling a cooler with shrimp is generally accompanied by a second cooler for beverages...and camaraderie that rivals fishing itself."

While the recreational shrimping season is one that is met with Lowcountry customs, etiquette and fun, Toast of Charleston recognizes that not every individual may want to catch their own to enjoy the unique flavor local shrimp offers. As such, this restaurant is prized for many of its southern takes on shrimp dishes. For lunch, diners can enjoy a classic, fresh shrimp salad wrap or sandwich, while dinner patrons can bask in traditional entrees that include shrimp scampi, as well as shrimp and grits.

Although Toast is known to serve up top-notch shrimp entrees all day, it may be most recognized for its innovative take on the seafood ingredient in its breakfast selections. This restaurant, touted by many for having the "Best Breakfast in Charleston," offers many flavorful breakfast entrees that incorporate shrimp--perfect for the adventurous food lover looking for a Lowcountry take on the most important meal of the day. Selections include the authentically southern Lowcountry Eye Opener, a Shrimp Etouffee served with creamy Carolina stone-ground grits, topped with fried green tomatoes. Those seeking a red meat in their breakfast meal may enjoy Toast's Charleston Surf and Turf, which features marinated grilled rib eye, poached eggs and grilled shrimp.

"As part of a city that celebrates its local seafood on a regular basis, we are excited for the lively shrimping culture that will be a part of Charleston for the next couple months. Locals and visitors are encouraged to stop by our restaurant to try a locally-prepared, one-of-a-kind shrimp dish this fall," Toast of Charleston concludes in a recent press statement.ABOUT:

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Toast of Charleston is a signature dining destination in Charleston, South Carolina, that appeals to both local and visiting food lovers. With a menu that features modern takes on lowcountry favorites, exquisite breakfast selections, exceptional sandwiches and wide range of refreshing cocktails, Toast has made sure to offer something to satisfy every taste bud. In addition to its lively and highly-rated brunch options, Toast is also appreciated for its delectable lunch and dinner menus, as well as its diverse adult beverage selection.