

Brother Shuckers Continues Its Award Winning Tradition

By Lane Osborne



Brother Shuckers Fish House offers fine dining in a casual atmosphere.

Some people think it's the award winning, Maryland-style crab cakes, the pecan crusted salmon, stuffed tilapia, or even the homemade pecan pie. Others think it's the relaxed atmosphere—the outdoor seating, the live music, or the courteous staff. Whatever it is, Brother Shuckers Fish House has solidified its position as a favorite among locals as it approaches its second anniversary of operation in Myrtle Beach.

While Brother Shuckers has garnered a reputation of offering fine cuisine in a casual atmosphere at affordable prices, the secret of their success may lie in a simpler philosophy. The restaurant's owner, David "Murph" Murphy, a seasoned restaurateur, recognizes that it's the little things that often contribute most to his patrons having a pleasant dining experience.

"Because we're in the business, my wife and I only go out [to eat] about once a month, and when we do we want it to be special," Murphy said. "So we understand that and just try to love everybody when they come in."

That line of thinking has helped establish Brother Shuckers as the choice among those who appreciate a friendly, down home touch and has earned the restaurant countless loyal, repeat customers.

“This is a true family place,” Murphy said. “I know eighty-percent of the people who walk through the door. It’s a really cool thing. We just try to make everyone feel at home.”

While Brother Shuckers is widely known to have among the best fish and seafood dishes in the area, they offer an eclectic menu in a comfortable setting that is sure to please everyone, making it an excellent option after a round of golf or anytime with friends and family.

Brother Shuckers Fish House serves lunch, dinner, and offers outside catering. It’s open Monday-Saturday from 11:30 am-11:30 pm and is located at 4999 Carolina Forest Boulevard in Myrtle Beach in the Forest Crossings shopping center.

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