



AMERICASCUISINE HOME

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Magnolias

Menu

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HOURS

Monday - Thursday
11:30 am - 10:00
Friday & Saturday
11:30 am - 11:00 pm
Sunday
10:00am - 10:00pm

MEALS SERVED

Lunch
Dinner
Sunday Brunch

CUISINE

American
Contemporary
Seafood
Southern

DINING INFORMATION

Children's Menu
Extensive Wine Menu
Take Out Meals
Wine Bar

ADDITIONAL SERVICES

Banquet Facilities
Meeting Facilities
Private Parties
Private Rooms

ATTIRE

Resort Dressy/Casual

RESERVATIONS

Suggested

SMOKING

Non-Smoking

CREDIT CARDS

American Express
Visa
Master Card

CHECKS

Not Accepted

WEBSITE

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Magnolias

Charleston, SC



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Magnolias

185 E. Bay Street
Charleston, SC 29401
Phone: 843-577-7771
Fax: 843-722-0035

Reservations



Recipe 1

Recipe 2

Recipe 3

Recipe 4

Recipe 5



PAN ROASTED DAY BOAT WAHOO WITH DEVILED CRAB STUFFED HUSH PUPPIES, JOHNS ISLAND BABY SPINACH AND A SHRIMP SUCCOTASH

Ingredients

Wahoo
Shrimp
Sweet Corn
Lima Beans
Lobster Stock, or Clam Juice
Heavy Cream
Spinach

Ingredients For Hush Puppies

1 c Corn Meal
1/4 c All-Purpose Flour
1 c Vidalia Onion, minced
1 t Baking Powder
1/4 t Cayenne Pepper
2 t Black Pepper
1 t Salt
Combine, then add: 1 Egg
6 oz Buttermilk
1 oz Melted Butter

Ingredients For Deviled Crab Filling

1 lb Lump Crab Meat, Free of Shell
1/4 c Celery, Minced
1/4 c Red Pepper, Minced
1/4 c Red Onions, Minced
1 t Tarragon, Chopped
1/2 c Mayonnaise
1/4 c Whole Grain Mustard
Salt and Pepper

Method

- Sauté wahoo in a hot pan with a little olive oil, salt and pepper.
- Place in 400 degree oven for about 7 to 10 minutes.
- While the fish is roasting in the oven, spoon out the hush puppies into a 325 degree fryer.
- Cook for 5 to 7 minutes until they float and are golden brown.
- Place on a plate covered with a paper towel to absorb the excess oil.
- Once the hush puppies are cool to the touch, hollow them out with a spoon and stuff with the deviled crab filling.
- By now the wahoo should be done.
- Remove the fish from the pan and keep warm.

- In the same pan the fish was cooked in, sauté the shrimp, sweet corn, and lima beans, and deglaze the pan with lobster stock or clam juice.
- Let the sauce reduce by half.
- Add heavy cream and a little butter, salt and pepper to taste.
- Remove from heat and keep warm.
- Place the hush puppies on the left corner of a dinner plate.
- Spoon the succotash next to the hush puppies.
- Place the fish with the spinach and spoon the rest of the sauce around the plate.