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Best Hilton Head, SC Restaurants

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About Hilton Head, SC Restaurants

To capture the full Hilton Head experience, digging into local seafood and other Lowcountry favorites is a must. Folks love sitting by the water at Hudson's and nibbling on buckets of peel'n'eat shrimp. And if you ask any islander, dinner at Old Fort Pub is an enchanting experience unique to Hilton Head. From the elegant dining room, gaze at the sunset over Skull Creek and savor some of the region's finest cooking with your wine selection, chosen from over 100 labels. A handful of swanky establishments, like Aqua and Redfish, capitalize on the island's amazing seafood while delivering imaginative plates in contemporary atmospheres. Most of these fine dining spots feature a selection of choice steak, lamb or poultry to satisfy those who'd rather skip the catch of the day. For a different twist, try the artful Northern Italian cuisine at Michael Anthony's or the succulent New American creations at the Sage Room.

Out of all the restaurants in a city, *10Best* narrows the options to those places with the most appeal and the best reputations. We offer carefully vetted selections to let you explore Hilton Head dining on your own. If time is really tight, though, and you don't have the leisure to look through all our offerings, we present our Hilton Head Best Restaurants list. Here, we distill the best businesses down to a special selection of ten. These places promise a stellar experience and a taste of the city that you just can't miss.

10 [Two Eleven Park Wine Bar and Bistro](#)



Contemporary decor and a huge wine list attract patrons to this upscale bar. Folks who come for dinner are also in luck; the popular dinner menu offers crowd-pleasing pizzas, steak and seafood. Try the cornmeal dusted catfish with spicy corn tartar sauce, cheese grits and collards, or the filet mignon and lobster tail. (843-686-5212)

9 [Red Fish](#)



Contemporary black-and-white décor ensures that your focus is directed at the food here, and thanks to special sound absorbing paneling, Red Fish is a refreshingly quiet restaurant, where it's easy to enjoy a relaxed conversation. The menu features colorful Cuban-influenced steak and seafood, all of which is available "naked" — grilled with olive oil, lime, and garlic. Other options might be Asian style Chilean sea bass with wasabi cream and soy glaze, ribs basted with a guava-orange BBQ sauce, shrimp and grits, and grilled tequila lime salmon with roasted corn salsa. There's a well rounded wine and cocktail list, but here's a tip:

visit the shop first, where you can choose a great bottle of wine to enjoy with your meal — corkage is only \$10. (843-686-3388)

8 [Sage Room](#)



Patrons sip wine, watch as owner-chef Matt Jordon works in the open kitchen, and eagerly await the arrival of his exquisite creations. You may also want to nibble on a spicy beef spring roll or snow pea martini. Internationally influenced meat and fish dishes line the dinner menu — for example, Colorado lamb with parmesan-basil risotto and asparagus or Asian chicken, breaded in panko and served on wild rice with vegetables and Chinese hoisin sauce. (843-785-5352)

7 [CQ's](#)



Located in Harbour Town in an old rice barn that was once used as an artist's studio. Don't let the rustic facade fool you, this is fine dining at its best. Contemporary American cuisine with a French influence. Choose from fresh seafood, veal, venison and fine cuts of beef. Extensive wine list with over 80 wines available by the glass. (843-671-2779, 843-689-9100)

6 [Antonio's](#)



This fine dining establishment serves authentic Italian cuisine at its finest. "The chefs are dedicated to both tradition and the integrity of the ingredients used in each dish," vow the owners. Extensive menu features antipasto, soups, insalate, pasta, carne, pollame and pesce selections. (843-842-5505)

5 [Alexander's](#)



Dine on a wide array of seafood delicacies while enjoying the picturesque view of a lagoon. Sit inside or outside on the enclosed patio. The owner's vintage Harleys are also on display here. A unique dining experience that has been a favorite of the locals for years. (843-785-4999)

4 [Aqua Grille and Lounge](#)



Outfitted in stone, stainless steel and white decor, this stunning two-story space allures patrons with its innovative cuisine and stylish cocktail bar. Large windows overlooking the beach and the sound of the indoor waterfall add to the atmosphere. Servers deliver artful plates of Asian-inspired seafood dishes, from the dim sum appetizer (shrimp shui mai dumplings, pork pot stickers, spring roll, ginger soy) to pan-blackened grouper with fried green tomatoes, sherry scallion cream and lobster salsa. In addition to the kitchen's bounty, the raw bar dishes up premium oysters. (843-341-3331)

3 [Old Fort Pub](#)



Situated beside the historic Fort Mitchell site, this charming restaurant overlooks Skull Creek. In the evening, patrons gather on the veranda to enjoy exquisite sunset views. Serving Low Country favorites since 1973, the kitchen staff dubs its cuisine "New Southern," and the offerings run from crab cakes to filet mignon, as well as the more adventurous dishes like lamb and goat cheese ravioli. The first seating menu includes an appetizer and dessert for the price of the main course. Excellent wine list. (843-681-2386)

2 [Sunset Grille](#)



Although the neighborhood's far from fancy, this waterside dining room offers amazing views of the sunset, as its name suggests. While enjoying the panorama, diners dig into spectacular New American dishes like the white cheddar burger or Cajun fried oysters with Gorgonzola sauce. The adventurous wine list and impressive service enhance the meal. (843-689-6744)

1 [Michael Anthony's](#)



One of the island's best Italian restaurants, Michael Anthony's delivers excellent contemporary cuisine. Start off with pancetta-wrapped prawns with cannellini beans, wilted spinach and grilled Tuscan bread. Irresistible mains range from potato gnocchi with Tuscan-style wild boar to veal scalloppine with prosciutto and sage, sautéed in white wine garlic. A great wine list, featuring eight distinctive flights, pleases inquisitive guests. (843-785-6272)