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## Hubee D's full of savory treats

BY ROB YOUNG, Special to The Post and Courier

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The fast-casual restaurant, Hubee D's, trades in populist fare: wings, tenders and crispy nuggets. Styled in a similar manner to Zaxby's or even Raising Cane's, it opened to a boffo start in August. And heck, why not?



Rob Young

Hubee D's tenders and wings combo.

### if you go

what: Hubee D's

Web: [www.hubeeds.com](http://www.hubeeds.com)

Address: 975 Savannah Highway

Phone: 556-0330

Hours: 11 a.m.-9 p.m.  
Sun.-Thur.; 11 a.m.-10 p.m.  
Fri.-Sat.

Including the menu and store typography, the '64 Studebaker truck that doubles as the restaurant's de facto mascot, the complimentary boiled peanuts and even the fountain pellet ice, Hubee D's is a strong, franchise-ready concept.

It can't be too long before another pops up in the Lowcountry, if not elsewhere.

Hubee D's touts its buttermilk chicken tenders and nuggets, house-cut fries and hickory-smoked, never frozen jumbo wings, the prices falling between the \$4-\$7 range. And truth is, it's fine grub, though inoffensive and safe. This is belly-filling stuff, quick and easy, cursory.

The tenders, wings and nuggets can be dressed in eight, dipping sauces: Old Edisto honey barbecue, a peppery Wadamalaw Island jerk sauce, honey mustard, piquant Black Tie Bourbon, three progressively hotter buffalo sauces, and Hubee D's special grainy, mustard sauce.

However, there is dessert. Yes, there is dessert.

I thought it would be difficult to muster my appreciation for Hubee D's fried banana pudding. But I tried, and indeed, it is one heavenly confection. Unlike a typical banana pudding that layers the whipped blend, bananas and vanilla wafers, this ratchets the dish to another level. The bananas are fluffed up into a crispy batter and fried, then arranged atop a velvety smooth pudding. Vanilla wafers cling to the cap of the pudding instead of slogging beneath it, like an afterthought. Add a chocolate and caramel drizzle, powdered sugar, and its genius, absolute, generously genius. It's a treat worth savoring, and remembering.