RESTAURANT REVIEW 49 KING EDWARDS
May 25, 2017

RESTAURANT REVIEW  King Edwards Chicken and Fish:  This place is not close to West County but a lot of people from St. Louis are familiar with the building dating back to the 1960s.  This week’s review is King Edwards Chicken and Fish.  It is in the old IHOP building in an annexed section of Crestwood on the south side of Watson Road near the Rock Hill Road on the south and Elm Avenue on the north intersection.

The place is in Crestwood, but across the street is the Steak n Shake (originally a Howard Johnson) in Webster Groves.

The interior sort of reminded me of Gus’ Fried Chicken in Maplewood that used to be a Burger Chef.  You go up to the counter and place your order, go find a table and your food is brought out to you.

Note the beads hanging from the ceiling.
Being relatively new senior citizens, still in our lower 60s, it was nice for the counter clerk to suggest the senior discount of 2 pieces of chicken, your choice on the pieces, a biscuit or roll and a side for $4.09. My wife went with that.

We had sworn in the counter guy as our official King Edward's consultant. My wife went with the Cole slaw which he recommended and we added six hush puppies ($1.99),

I did the small order of three chicken strips and a side of mashed potatoes and gravy which were not on our consultant’s recommended list. I also added red beans and rice ($1.99).

On arrival our meals were mostly excellent. My wife’s breast and thigh were great. The batter is very thin and extremely good. The Cole slaw was as good as promised. As a matter of fact it got Four Stars for sides. Plus her hush puppies were very good. Half of her order (with the exception of the Cole slaw, what she didn’t eat I finished off) went home for her lunch the next day.

My chicken fingers arrived and I got four instead of three. The waiter said the chicken fingers looked a little small so they added one more.

Our consultant was right on about the mashed potatoes. Even with extra gravy, they weren’t that good and had little taste. However, the red beans and rice were great.
The nice thing about the thin batter on the chicken was that I got more chicken and it wasn’t hiding under the batter. I have often said that the hand dipped chicken strips at Smitty’s on Clayton Road might be the best, but I think these might be a little better.

On our next trip back we will try the catfish. We were told the fish entrees take about 10 minutes longer than the chicken orders.

One warning is the hours. King Edward’s is open seven days a week, but just from 11am to 7 pm. If you want dinner you really should show up by 6:30.