

APPETIZERS

Carolina Delight – 11.95

Shrimp and grits taken up a notch!
Lightly fried grit cake topped
with your choice of shrimp,
salmon or salmon croquette.
Add cheese and bacon 3.95

Shrimp or Salmon-n-Grits – 10.95

Shrimp or Salmon and creamy
grits topped with Hyman's
special Parmesan cream sauce
Add cheese and bacon 3.95

Chilled Shrimp

Fresh, Chilled Shrimp
seasoned with old bay
½ pound – 12.95
1 pound – 23.95

*Raw Oysters on the Half Shell

Half Dozen or Full Dozen – market
We do not cut the oyster
from the shell in order for it
to be alive at your table

Fried Calamari – 11.95

Fried Shrimp & Pups – 11.95

Chilean Seabass Croquette – 10.00

Broiled only. Drizzled
with our secret sauce.

Boom Boom Shrimp – 11.95

Crispy shrimp tossed in sweet
and spicy sauce served over
fresh cut potato chips

Salmon Croquettes – 8.95

Made with 95% fresh salmon
topped with our secret sauce

Hyman's Crab Cake – market

Award winning Northern style
with fresh lump crab meat
topped with our secret sauce

Crawfish – 9.95

Served in a Cajun / Old Bay base

Fried Pickles – 7.95

Basket of Sweet Fries – 8.95

Gator Sausage – 9.95

Gator tail and spicy sausage broiled
and topped with sautéed onion

Hushpuppy Basket – 5.95

Wadmalaw Delight – 8.95

Local fried green tomatoes
served over creamy grits, topped
with Hyman's Parmesan cream
sauce and cheddar cheese

Prince Edward Island Mussels – 11.95

Scampi style served with garlic bread

Fried Green Tomatoes – 8.95

Local fried green tomatoes
lightly breaded and fried to
perfection. Cajun mayo for
dipping is on the table

Spicy Feta Dip – 9.95

Loaded Homemade Fresh-Cut Potato Chip Basket – 9.95

Hyman's cream sauce, bacon
and cheddar cheese

French Fry Basket – 7.95

Cheesy French Fries Basket – 10.95

Large basket of French fries
topped with jalapeño
peppers and 2 cheeses

HEALTHY SALADS & HOMEMADE SOUPS

Large Chef Salad – 17.95

Fresh greens topped with turkey,
ham, egg, bacon and cheese

Tossed Salad – 6.95

Make it a large add 5.00

Caesar Salad – 6.95

Make it a large add 5.00

Almond Sesame Salad

Small – 9.95 Large – 13.95
Fresh mixed greens topped
with cucumbers, almonds
and mandarin oranges

Top Your Salad

With One Of These

Chicken – 6.00

Fish #1 or #2 – 8.00

Fish #3 – 11.00

Premium Fish – 13.00

Shrimp – 9.00

Crab Cakes (2) – market

Chilean Seabass Croquette (2) – 9.00

DRESSINGS:

Honey Mustard • Ranch
Blue Cheese • Thousand Island
Balsamic Vinaigrette • Caesar
Sesame Ginger • Fat-Free Italian

Award-Winning Charleston She Crab

Cup – 9.95 Bowl – 11.95

New England Clam Chowder

Cup – 6.95 Bowl – 9.95

Lobster-Based Seafood Bisque

Cup – 6.95 Bowl – 9.95

Lowcountry Gumbo

Okra soup with sausage, shrimp
and chicken with a bit of a kick
Cup – 5.95 Bowl – 7.95

ASK ABOUT GLUTEN FREE, VEGETARIAN AND VEGAN OPTIONS

PO-BOYS & TACOS

OVERSTUFFED ON A FRESHLY BAKED HOAGIE ROLL OR 3 TACOS

To have your Po-Boy or Taco topped with grilled onions and cheese – Add 1.50
All Po-Boys and Tacos served with lettuce and tomato. Served with cole slaw and hushpuppies.

Fried Shrimp – 17.95

Buffalo Shrimp – 17.95

BBQ Shrimp – 17.95

Salmon Croquettes – 14.95

Two patties made with fresh
salmon served on a roll

Chilean Seabass Po-Boy or Taco – 18.95

Calamari – 16.95

Fish #1 – 13.95

Fish #2 or #3 – 18.95

Premium Fish – 22.95

Buffalo Chicken & Blue Cheese – 11.95

Oyster – market

Buffalo Oyster – market

New Orleans Gator Tail Sausage – 15.95

Lump Crab Cake (2) – market

HYMAN'S SHRIMP DINNER

HOW WOULD YOU LIKE IT PREPARED?

CHOOSE: Fried (Highly Recommended), Broiled, Cajun, Light Cajun, Scampi, Steamed, Dry Broiled, Bourbon Glaze, Buffalo, BBQ or Boom Boom

Regular Dinner – 19.95

Large Dinner – 24.95

*All Dinners come with Cole Slaw, Hushpuppies and One Side Dish
We change our oil nightly which makes a HUGE difference!*

BUILD YOUR OWN PLATTER

CHOOSE 1 STYLE: Fried, Broiled, Cajun, Light Cajun, Scampi, Steamed, Dry Broiled or Bourbon Glaze

CHOOSE 2 – 23.95

CHOOSE 3 – 28.95

FROM ANY OF THE ITEMS BELOW:

Any Fish from The Board

Fish #1, #2 or #3
Premium Catch (add \$4)

Fried Shrimp

*Fried Oysters

(1 portion per combo)

Buffalo Shrimp

BBQ Shrimp

Shrimp-n-Grits

Salmon-n-Grits

Chicken Strips

Regular, BBQ or Buffalo

Deviled Crab (2)

Mussels Scampi

Calamari

Crawfish

Chilean Seabass Croquette

Made with 85% Chilean Seabass
Broiled

Salmon Croquette

Fried or Broiled

Crab Cake (Add \$5)

Fried or Broiled – 1 per combo

Sea Scallops (Add \$7)

6 per order – 1 order per combo
Fried Only

SIGNATURE PLATTERS

Captains Platter – 31.95

Fried Flounder, Oysters, Shrimp
and Chilean Seabass Croquette

Shrimp Feast – 37.95

Buffalo, BBQ, Scampi, Fried
and Cajun Shrimp with a Carolina
Delight. 6 preparation styles!

Lowcountry Boil – 36.95

Shrimp, Crawfish, Mussels,
and Potatoes in an
Old Bay & Cajun broth

*Hyman's Classic - 43.95

Crispy Flounder,
Crab Cake and Shrimp

Fisherman's Feast – 33.95

Fried Flounder, Oysters,
Shrimp, Salmon Croquette and
Deviled Crab Fried

ALL DINNERS INCLUDE:

Hushpuppies, Cole Slaw & One Side Item

Substitute a Fresh Garden Salad or
Caesar Salad for Cole Slaw – Add 4.50

*Most Popular Platter – 39.95

Crispy Flounder,
Oysters and Shrimp

Deep South – 25.95

Golden Fried Shrimp,
Salmon Croquette and
Chilean Seabass Croquette

Surf & Turf – 22.95

Homemade Southern Meatloaf or
Fried Pork Chop and any item
from the Box Above

A LA CARTE

One side per entrée. Additional sides can be ordered a la carte.

French Fries

Cajun Fries

Collard Greens (Not Vegetarian)

Red Rice

Cole Slaw

Mashed Potatoes

Sweet Potato

Steamed Broccoli

Homemade Fresh-Cut Potato Chips

Grits

Garlic Bread

3 Cheese Mac & Cheese

Sweet Potato Soufflé

Fried Okra

ENTRÉES

All dinners include hushpuppies, cole slaw & one side. Substitute a Garden Salad or Caesar Salad for cole slaw – Add 4.50

A HYMAN'S SIGNATURE DISH

Carolina Delight - 22.95

Shrimp and grits taken up 2 notches!

Lightly fried grit cake topped with your choice of shrimp, salmon, salmon croquette or Chilean Seabass croquette.

Topped with Hyman's special Parmesan cream sauce and a hint of Cajun seasoning.

Add cheese and bacon for 3.95

A HYMAN'S SIGNATURE DISH

Crispy Flounder – 26.95

Our #1 Selling item! This is our signature dish!

20oz. Whole bone-in flounder scored and

fried (head off). Served with Apricot

chutney on the side.

Shrimp-N-Grits - 21.95

Shrimp and creamy grits topped with Hyman's special Parmesan cream sauce.

Add cheese and bacon for 3.95

Deep South Duo Croquettes – 18.95

Salmon and Chilean Seabass croquettes, drizzled with our secret sauce

Shrimp Trio – 24.95

Shrimp prepared three ways:

1/3 BBQ • 1/3 Buffalo • 1/3 Scampi

Shrimp Extravaganza – 31.95

Fried, Cajun, Scampi, BBQ, Buffalo and Boom

Chilean Seabass – 23.95

Golden fried Chilean Seabass served over a bed of red rice and drizzled with our secret sauce.

HYMAN'S CATCH OF THE DAY!

SEE THE FISH BOARDS ON THE WALL

Fish #1

Regular 15.95 • Large 18.95

Fish #2

Regular 18.95 • Large 23.95

Fish #3

Regular 21.95 • Large 26.95

Premium Catch

Regular 26.95 • Large 32.95

PREPARATIONS: Fried • Broiled • Cajun • Light Cajun • Scampi • Sautéed • Steamed • Dry Broiled • Bourbon Glaze

(We change our oil nightly. We highly recommend fried on many of the fish (not all) as this makes a HUGE difference)

	Regular	Large
Chilean Seabass Croquettes (2)	18.95	
85% Chilean Seabass and a hint of old bay BEST YOU'VE EVER HAD		
Salmon Croquettes (2)	16.95	
95% fresh Salmon and a hint of old bay BEST YOU'VE EVER HAD		
Charleston Fish & Chips	17.95	
Lightly breaded haddock served with French fries		
English Style Fish & Chips	19.95	
Beer battered haddock served with French fries		
Shrimp Fettuccine Alfredo	24.95	
Hyman's special parmesan cream sauce.		
Crawfish Dinner 1.5lbs	21.95	
Jambalaya	24.95	
With shrimp, chicken and gator tail		
Salmon Medley	24.95	
Salmon prepared 3 ways: Cajun, scampi and bourbon glazed over red rice and a side of Parmesan cream sauce		
Bourbon Glaze Salmon	24.95	
Served over a bed of red rice		
Prince Edward Island Mussels	21.95	26.95
Scampi style served with garlic bread		
Shrimp & Waffles	19.95	
Hyman's Deviled Crab Southern Style . . (3)15.95 . . (4)18.95		
Calamari	20.95	28.95
Very fresh and tender		
Hyman's Lump Crab Cake(2)market (3)market		
Fried or Broiled		
Sea Scallops (Fried only). market . . market		
*Fried Oysters market . . market		

FARM BOYS

Ask for the Aaron's Deli Menu

Boom Boom Chicken Sweet & Spicy.	12.95
Homemade Southern Style Meatloaf	15.95
Two 6oz Fried Pork Chops	19.95
Chicken Fettuccine Alfredo	18.95
Fettuccine Alfredo	16.95
3 Cheese Mac & Cheese (Vegetarian)	13.95
Chicken Tenders Fried, Buffalo or BBQ	12.95
Chicken & Waffles	15.95
Hyman's Famous Cheeseburger	13.95
1/2lb handmade all natural grass-fed beef	
Homemade Chicken Salad Sandwich	8.95
Pastrami or Corned Beef Reuben	14.95
The Real Deal!	
Smothered Chicken	15.95
Tenderloin of chicken lightly broiled, layered with three cheeses and topped with grilled onions	

GLATT KOSHER DINNER

Salmon, Chicken, Meatballs or Stuffed Cabbage	21.95
Beef Brisket 26.95 • Matza Ball Soup 6.00	
Bottle of Kosher White or Red Wine	16.95
Fresh made Challah bread Large Loaf	8.00
100% of the proceeds donated directly to the Chabad.	
If you would like to donate, please call Rabbi Yossi Revson at 843-884-2323 or email him at rabbi@southernspirit.org	

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. *Oysters may contain shells.

BEVERAGES

Coffee • Tea • Pepsi • Diet Pepsi • Dr. Pepper
 Mountain Dew • Sierra Mist • Lemonade - 2.95
Fresh Squeezed Orange Juice - 5.95

LOCAL CRAFT

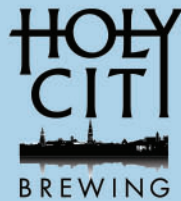
HOLY CITY	can	bucket (6)
Overly Friendly IPA	5.95	29.95
Holy City Pilsner	5.95	29.95
Washout Wheat	5.95	29.95

COMMON HOUSE

Park Circle Pale Ale.	5.95	29.95
Looking East IPA	5.95	29.95
Wise One Hefeweizen	5.95	29.95

PALMETTO

Huger Street IPA	5.95	29.95
Palmetto Amber	5.95	29.95
Idle Speed Lager	5.95	29.95



BEER SELECTION

DOMESTIC	bottle	bucket (6)
Budweiser	3.95	21.50
Bud Light	3.95	21.50
Miller Lite	3.95	21.50
Miller High Life.	3.95	21.50

'In memory of Bones Soloman'

Michelob Ultra	3.95	21.50
Yuengling	3.95	21.50
Sam Adams Boston Lager	5.50	29.95
Shock Top	5.50	29.95
Angry Orchard	5.50	29.95

IMPORTED

Heineken.	5.50	29.95
Corona	5.50	29.95

NON-ALCOHOLIC

Heineken 0.0	3.95
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ASK YOUR SERVER FOR THE WEEKLY LOCAL BEER

KEEP YOUR HYMAN'S SEAFOOD BEER GLASS FOR JUST 1.95

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WINE SELECTION

HOUSE WINES

WOODBIDGE BY ROBERT MONDAVI

Pinot Grigio • Chardonnay • Merlot • Cabernet Sauvignon • White Zinfandel

\$5.00 by the glass — \$13.00 by the bottle

SPARKLING WINES

J. Roget, California	6	.20
Ruffino Prosecco, Italy	8	.25
Mimosa or Azalea(splash Cranberry) <i>with J.Roget</i>	5	.20

ROSÉ

Noble Vines, California	7	.26
Ava Grace, Washington	8	.29

INTERESTING WHITES

Chateau Ste. Michelle Riesling, Washington	8	.29
MYX Peach Fusion Moscato, California	7	.26
Stella Rosa, Moscato, Italy	9	.32

PINOT GRIGIO

Ruffino, Italy.	6	.21
Barone Fini, Italy	8	.29

SAUVIGNON BLANC

Oyster Bay, New Zealand	7	.26
Rodney Strong, Sonoma	7	.26
Kim Crawford, New Zealand	8	.29

CHARDONNAY

Kendall-Jackson, California	9	.34
Rodney Strong, California	7	.27
Simi Chardonnay, Sonoma	9	.34

PINOT NOIR

Meiomi, California	9	.34
Kenwood, California	7	.27

MERLOT

Bogle Merlot, California	8	.29
Charles Smith Velvet Devil, WA	7	.27

INTERESTING REDS

Conundrum Red, California.	8	.29
Norton Malbec, Argentina.	8	.29
Ménage à Trois Sweet Red.. . . .	9	.34

CABERNET SAUVIGNON

Josh Cellars, California	8	.29
Robert Mondavi 100%, California.	9	.34

RED/WHITE SANGRIA \$6.00 by the glass — \$22.95 Pitcher

DESSERTS

To ensure freshness, we will only serve a small selection of the following desserts daily. Please ask your server for today's assortment.

Key Lime Pie695	Mother Phyllis' Bourbon Street Pecan Pie895
Homemade Fudge Brownie a la Mode895	Mrs. Barbara's Homemade Bread Pudding895
Aunt Sydney's Homemade Cheesecake.	10.95	Served warm and topped with a scoop of vanilla sauce	
A simple and delicious New York cheesecake made in house.		Vanilla Ice Cream295
Many customers rave it's the best they've eaten.			

Add extra Ice Cream to any Dessert for only \$2.00