Hyman’s Seafood Restaurant

Appetizer Selections:

Wadmalaw Delight
Local fried green tomatoes served on a bed of grits with a Parmesan cream sauce

Victor’s Corn Ribs
Lightly fried corn cut into quarters, then tossed in our special dry rub seasoning drizzled with our secret sauce

Clam Chowder
New England Style White Clam Chowder

Choice of:
House salad or Cole Slaw

Entrée Selections:

16oz Crispy Flounder
Hyman’s signature dish! WHOLE flounder scored & fried… most popular item at Hyman’s.

Carolina Delight
Another Hyman’s signature dish. Lightly fried grit-cake with shrimp topped with a parmesan cream sauce, simply divine!!! (Shrimp & Grits, kicked up a notch)

Lobster Crab Shrimp Roll & Steamed Shrimp
Chopped lobster, crab, and shrimp on a buttery brioche roll

Hyman Crab Cakes
Northern style crab cakes

Flounder & Shrimp
Fresh Flounder fillet and shrimp lightly fried or sautéed

The Deep South Duo Croquettes
Broiled Salmon Croquette and Broiled Chilean Seabass Croquette (4oz - 5oz each Croquette)

Salmon Medley
Fresh Salmon prepared 3 different ways: Cajun, Scampi, and Bourbon Glaze served over a bed of our famous red rice

True Southern Homemade Meatloaf
Served over a bed of creamy garlic mashed potatoes with brown gravy on top

A Choice Of A Side:
Fries, Spicy Corn Ribs, Red Rice, Mashed Potatoes, Sweet Potato, Mac ‘n Cheese, Collard Greens, or Sweet Potato Soufflé

Dessert
Key Lime Pie