Restaurant Week Dinner Menu: 6 Course + Wine for $30
Includes 1 glass of Red or White wine -or- 1 Adult Slushie (10oz.)

1st Course
Homemade Cole Slaw & Boiled Peanuts

2nd Course
Hushpuppy Basket
2/person

3rd Course
Spicy Fingers: Corn Ribs
Spicy Corn Ribs drizzled with our secret sauce

4th Course
Carolina Delight Appetizer
A Hyman’s signature dish. Lightly fried grit-cake with shrimp topped with a parmesan cream sauce, simply divine!!! (Shrimp & Grits, kicked up a notch)

5th Course **
Choice of:
Fried Flounder and Shrimp
Fried to perfection
Crispy Flounder
(Hyman’s Seafood Signature Dish)
WHOLE Flounder scored & fried
Bourbon Glaze Salmon
Fresh Salmon broiled to perfection and covered with our sweet bourbon glaze sauce served over a bed of southern red rice
Lobster/Crab/Shrimp Roll
Chilled Lobster, Crab, and Shrimp served on a warm brioche roll
Croquette Duo
Broiled
-Chilean Seabass Croquette
-Salmon Croquette
Crab Cakes (2)
Fried/Broiled

6th Course
Hyman’s Famous Key Lime Pie

**Add 1 Snow Crab Cluster**
(for an additional $9.95)