



Hyman's Seafood

215 Meeting St
Charleston, SC 29401

(843) 723-6000

www.hymanseafood.com

5 Courses + Wine for \$30

One Glass of Red or White Wine per person or Adult Slushie (10 oz rocks glass)

1. APPETIZER

WADMALAW DELIGHT Green tomatoes fried golden over a bed of creamy stone ground grits and topped with a homemade parmesan cream sauce

2. HUSHPUPPY BASKET

3. HOMEMADE COLE SLAW AND BOILED PEANUTS

4. MAIN COURSE

All dinners come with a choice of side item: Fries, Red Rice, Mashed Potatoes, Sweet Potatoes, Collard Greens, Sweet Potato Souffle, Mac and Cheese or Homemade Chips

Choice of:

FRIED FLOUNDER AND SHRIMP Fried to perfection

CAJUN CHILEAN SEA BASS Served over a bed of red rice

CAROLINA DELIGHT (shrimp & Grits taken up a notch) Two lightly fried grit cakes topped with plumb white shrimp and our homemade parmesan cream sauce

BOURBON GLAZE SALMON Fresh Salmon baked to perfection and covered with a sweet and spicy bourbon glaze served over a bed of red rice

CROQUESTTE TRIO Fried or broiled (Chilean Sea Bass, Scallop, Salmon)

5. HYMAN'S FAMOUS KEY LIME PIE