



Hieronymus Seafood's Theme Parties

All of our catered theme parties will include: garlic cheddar biscuits, sweet tea, bottled water, seasonal fruit & vegetable crudité, local artisan cheeses, and seasonal Hors D'uevres of Chef's choice.

Wrightsville Beach Shrimp-a-roo

\$18.99 ++ On premise

\$20.99 ++ Off premise

Fresh Local Peel & Eat Shrimp with Old Bay
Southern Fried Buttermilk Chicken
Local Corn on the Cob (Seasonally available)
Potato Salad
Cream Style Coleslaw
House Garden Salad
Garlic Cheddar Biscuits
Sweet Tea & Bottled Water

Carolina Oyster Roast

\$20.99 ++ On premise

\$22.99 ++ Off premise

\$20 Shucker fee per hr.

Steamed Oysters
Oysters on the half shell
Fresh Local Peel & Eat Shrimp with Old Bay
Southern Fried Buttermilk Chicken
Southern Green Bean Almondine
Parsley Boiled Redskin Potatoes
Garlic Cheddar Biscuits
Ms. Evelina's Famous Banana Pudding
Sweet Tea & Bottled Water

Cape Fear River Feast

\$22.99 ++ On premise

\$24.99 ++ Off premise

Shrimp & Grits with House Lobster Cream
Carolina Fresh Catch with Balsamic Glaze and Bruschetta
Herb Encrusted Baked Chicken
Fresh Local Peel & Eat Shrimp with Old Bay
Parsley Boiled Redskin Potatoes
Southern Collard Greens
Garden Tossed Salad
Garlic Cheddar Biscuits
Peach Cobbler
Sweet Tea & Bottled Water

Masonboro Low Country Boil

\$27.99 ++ On premise

\$29.99 ++ Off premise

Fresh Local Shrimp, Clams, Crawfish, Andouille Sausage, Pearl Onions, Redskin Potatoes & Corn boiled
in our own house seasonings
Chicken & Bacon Jambalaya
Cream Style Coleslaw
Southern Collard Greens
Garlic Cheddar Biscuits
Apple Cobbler