_	Appetizers	_
---	------------	---

She Crab Soup	Cup 5
Soup of the Day	Cup 5
Soup & Salad	8
Your choice of a cup of She Crab soup or Soup of the Day,	

- Salads -

paired with a house tossed salad, Greek, or Caesar salad.

Choose a garden tossed, house Greek or Caesar salad, then pick your main ingredient from the selection below. All salads are served with garlic cheese biscuits.

Shrimp	Fried, blacken	ed or grilled	10
Oysters	Fried or buffa	loed	10
Chicken	Herb grilled o	or blackened	9
Fresh Cat	t ch * Herb g	rilled, blackened or fried	11
Scallops	(seasonal)	Fried, grilled or blackened	13.5

All sandwiches served with hand cut fries or coleslaw.

Chicken Herb gri	lled or blackened	8
NC Fresh Catch	Fried, grilled or blackened	11
	rs tossed in buffalo sauce with red-slaw,	9.5
tomato and tartar Shrimp Burger	in a wrap.	9.5
	o patty with pimento peppers, onions, seasoning.	

9

Chopped Angus Burger*

Chicken

Mkt

7

Six ounce chopped Angus steak and short rib burger seasoned with salt and pepper, grilled and topped with American cheese and bacon. Accompanied with lettuce and tomato. Substitute bleu cheese, feta or cheddar for an additional .50.

- Fresh Catch* -

Selections (4 oz) change daily. Choose your favorite recipe and two sides. 11

Carolina	Broiled with wine and butter and topped with balsamic glaze and bruschetta that includes spinach, tomatoes, basil, and red onions.
Lemon Caper	Grilled, then topped with house lemon caper butter made with garlic, basil

Nut Crusted Coated in coconut, almonds, pecans, a dash of cinnamon, then grilled and topped with

chiffonade and lemon zest.

our homemade lobster cream sauce.

Blackened A spicy, full-bodied blend of dried peppers,

seared on cast iron and topped with fresh

salsa.

Herb Grilled Our own blend of fresh lemon and basil,

grilled to perfection.

We offer as sides:

Hand cut fries, starch of the day, grits topped with lobster cream sauce, vegetable of the day, collard greens, side salad, or coleslaw.

- Entrees -

Chef's Daily Special	Mkt
Shrimp & Grits Southern style grits topped with sautéed shrimp, onions, tomatoes and lobster cream sauce. Served with one side item.	12
Fried Seafood Platter Your choice of flounder, shrimp, oysters, or clam strips. Served with two side items.	10
Grilled Chicken Choose one of our five recipes from above. Served with two side items.	9
Scallops (seasonal) Fresh and tender seas scallops fried, blackened, or grilled. Served with two side items.	23
Fried Captain's Platter For the seafood connoisseur who wants to indulge in all our local favorites. Flounder, shrimp, oysters, scallops, and clam strips.	25

* Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

NC Fish

Chicken

2.5

2.5

Coleslaw

Collard Greens

An 18% gratuity may be added to checks on parties of 6 or more.

Served with hand cut fries and coleslaw.

⁻ Lunch at Hieronymus - Until 4pm Monday - Friday, 3pm Saturday & Sunday.