

- Appetizers -

Carolinian Fried Calamari	9.5
Fresh tender calamari fried in a light batter. Served with Thai chili sauce.	
Clam Strips	7.5
Hand breaded and fried to a golden brown.	
Hot Crab Dip	10
Our most popular appetizer. Blue crab meat delicately blended with aged Parmesan and cream cheese. Served with garlic herb toast points.	
Oysteronymus	Mkt
Six oysters on the half shell baked with crab dip and spinach.	
Quesadilla	9
Two flour tortillas stuffed with blackened chicken, cheese and onions, then grilled and served with a sweet pepper cream sauce.	
Shrimp Cocktail	9
One third pound chilled shrimp accompanied with house cocktail sauce.	

- From the Shucker -

Peel & Eat Shrimp	11
One half pound of steamed shrimp seasoned with Old Bay.	
Oysters*	Half Dozen Mkt Full Dozen Mkt
Steamed or raw on the half shell.	
Clams*	Half Dozen 6 Full Dozen 11
Steamed or raw on the half shell.	
Alaskan Snow Crab Legs	Mkt
Steaming crab legs served with drawn butter.	

- A La Carte -

Hand cut Fries	2.5	Side Salad	5
Starch of the Day	2.5	Oysters	9
Vegetable of the Day	2.5	Shrimp	8
Coleslaw	2.5	NC Fish	Mkt
Collard Greens	2.5	Chicken	7

- Lunch at Hieronymus -

Until 4pm Monday - Friday, 3pm Saturday & Sunday.

- Soup -

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

- Salads -

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, blackened or grilled	10
Oysters	Fried or buffaloed	10
Chicken	Herb grilled or blackened	9
Fresh Catch*	Herb grilled, blackened or fried	11
Scallops (seasonal)	Fried, grilled or blackened	13.5

- Sandwiches / Wraps -

All sandwiches served with hand cut fries or coleslaw.

Chicken	Herb grilled or blackened	8
NC Fresh Catch	Fried, grilled or blackened	11
Buffaloed Oyster Po Boy Wrap	Lightly fried oysters tossed in buffalo sauce with red-slaw, tomato and tartar in a wrap.	9.5
Shrimp Burger	Hand made shrimp patty with pimento peppers, onions, panko and house seasoning.	9.5
Chopped Angus Burger*	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.	9

- 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.	11
Lemon Caper	Grilled, then topped with house lemon caper butter made with garlic, basil chiffonade and lemon zest.	
Nut Crusted	Coated in coconut, almonds, pecans, a dash of cinnamon, then grilled and topped with 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	12
Southern style grits topped with sautéed shrimp, onions, tomatoes and lobster cream sauce. Served with one side item.	
Fried Seafood Platter	10
Your choice of flounder, shrimp, oysters, or clam strips. Served with two side items.	
Grilled Chicken	9
Choose one of our five recipes from above. Served with two side items.	
Scallops (seasonal)	23
Fresh and tender seas scallops fried, blackened, or grilled. Served with two side items.	
Fried Captain's Platter	25
For the seafood connoisseur who wants to indulge in all our local favorites. Flounder, shrimp, oysters, scallops, and clam strips. Served with hand cut fries and coleslaw.	

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

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