

- Appetizers -

Carolinian Fried Calamari	9.5
Served with Thai chili sauce.	
Clam Strips	7.5
Hand breaded and fried to a golden brown.	
Hot Crab Dip	10
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.	
Blackened Chicken Quesadilla	9
Two flour tortillas stuffed with blackened chicken, cheese and onions, then grilled and served with a sweet pepper cream sauce and salsa.	
Wings	9
ORIGINAL Hieronymus wing recipe. Lightly battered and fried crispy. Served naked, hot, BBQ, or teriyaki style with your choice of our homemade ranch or blue cheese dressing.	

- Soups -

Soup of the Day	5
A specialty soup that changes seasonally.	
She Crab Soup	5
A long time house special.	

- Dinner Salads -

Fresh Catch Salad	Mkt
Top any large salad with an 8 ounce portion of our fresh fish (fried, grilled or blackened).	
Garden Tossed Salad	8
Choice of house made dressings.	
Seasonal Salad	9.5
Classic Caesar Salad*	9.5
Top any of our salads with Chicken 7 Shrimp 8 Oysters 11	

- Fried Small Plates -

Served with hand cut fries.

Shrimp or Oysters	10
Calamari or Clam Strips	8
Chicken Tenders	7.5

- Sandwiches -

Includes lettuce, tomato and onion.
Served with hand cut fries or coleslaw.

Fried Shrimp	10
Blackened or Grilled Chicken	8
Bacon Cheeseburger*	9
NC Fresh Catch Sandwich	Mkt

- Carolina Tacos -

Corn or flour tortillas filled with your choice of protein that can be fried, grilled or blackened. Topped with red slaw and lime crème fraîche. Served with one side.

Chicken	8
Shrimp	9.5
NC Fresh Catch	Mkt

- A La Carte -

Hand Cut Fries	2.5
Starch or Vegetable of the Day	2.5
Caesar* or Seasonal Side Salad	3.5
Garden Tossed Salad	3
Coleslaw or Collards	2.5
Grits with Lobster Cream Sauce	2.5



- Shellfish From the Shucker -

Peel & Eat Shrimp	12	Alaskan Snow Crab Legs	Mkt
1/2 lb.		Served with melted butter.	
Oysters*	Mkt	Steamer Platter	30
6 count, 12 count, or Peck		Shrimp, clams, oysters, and a half pound of crab legs. No substitutions please.	
Clams*			
6 count	6	12 count	11

- Fresh Catch Specials -

All fresh catch entrees are served with your choice of two sides.

Nut Crusted	Topped in coconut, almonds, and pecans, with a dash of cinnamon and our homemade lobster cream sauce.
Lemon Caper	Grilled with salt and pepper, then brushed with lemon caper butter.
Blackened	A spicy, full-bodied blend of spices and dried peppers. Topped with fresh salsa.
Herb Grilled	Our own blend of fresh lemon and basil.
Carolina	Broiled with white wine and butter. Topped with balsamic glaze and our own bruschetta that includes spinach, tomatoes, basil, and red onion.

- Seafood Entrees -

Fried Oysters	Served with hand cut fries and coleslaw.	20
Fried Shrimp 1/2 lb.	Served with hand cut fries and coleslaw.	18.5
Clam Strips	Served with hand cut fries and coleslaw.	16
Fried Combination Platter	Choice of 2 19 Choice of 3 24 Your choice of shrimp, oysters, scallops (seasonal), NC fish, calamari or clam strips. Served with hand cut fries and coleslaw.	
Fried Captain's Platter	For the seafood connoisseur who wants to indulge in all our local favorites. NC fish, shrimp, scallops (seasonal), oysters and clam strips. Served with hand cut fries and coleslaw. No seafood substitutions please.	25
Blackened Scallops (seasonal)	Blackened on cast iron and served with starch of the day and vegetable of the day.	23
Grilled Combination Platter	Choice of 2 19 Choice of 3 24 Your choice of NC fish, shrimp, or scallops (seasonal), blackened or grilled. Served with starch of the day and vegetable of the day.	
Shrimp & Grits	Shrimp sautéed in lobster cream sauce cascaded over our special stone-ground grits. Served with a side salad.	petite 12 full 20

- Beef & Chicken Entrees -

All beef and chicken entrees are served with your choice of two sides.

Filet Mignon*	Eight ounces of fresh Black Angus beef, seasoned with salt and pepper. Turn your steak into a Surf & Turf with your added choice: Shrimp 8 Oysters 11 Scallops 11 Crab Legs 12	26
Grilled Chicken Breast	Choose your recipe from the fresh catch menu above.	16.5

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