

## - Appetizers -

<b>Carolinian Fried Calamari</b> Served with Marinara sauce.	9.5
<b>Clam Strips</b> Hand breaded and fried to a golden brown.	8
<b>Hot Crab Dip</b> Crab meat delicately blended with aged Parmesan and cream cheese. Served with garlic herb toast points.	12
<b>Oysteronomyus</b> Six oysters on the half shell baked with crab dip and spinach.	Mkt
<b>Blackened Chicken Quesadilla</b> Two flour tortillas stuffed with blackened chicken, cheese and onions, then grilled and served with a Texas Pete cream sauce and salsa.	9
<b>Wings</b> ORIGINAL Hieronymus wing recipe. Battered and fried crispy. Served naked, hot, BBQ, or teriyaki style with your choice of our homemade ranch or blue cheese dressing.	9

## - Soups -

<b>Soup of the Day</b> A specialty soup that changes seasonally.	5/8
<b>She Crab Soup</b> A long time house special.	5/8

## - Dinner Salads -

Top any of our salads with

Chicken 7 • Shrimp 8 • Scallops 11 • Oysters 11

<b>Fresh Catch Salad</b> Top any large salad with an 8 ounce portion of our fresh fish (fried, grilled or blackened).	Mkt
<b>Garden Tossed Salad</b> Choice of house made dressings.	8
<b>Classic Caesar Salad*</b>	9.5

## - Fried Small Plates -

Served with your choice of one side item.

<b>Shrimp or Oysters</b>	12
<b>Calamari or Clam Strips</b>	11
<b>Chicken Tenders</b>	8

## - Sandwiches -

Topped with lettuce, tomato and onion.  
Served with your choice of one side item.

<b>Blackened or Grilled Chicken</b>	9
<b>Bacon Cheeseburger*</b>	11

## - A La Carte -

<b>GF Hand Cut Fries</b>	3
<b>Starch or Vegetable of the Day</b>	3
<b>Garden Tossed Salad or Caesar Salad</b>	5
<b>Grits with Lobster Cream Sauce</b>	3

**Daily Pasta Special**  
Ask your server for details!



## - Shellfish From the Shucker -

<b>GF Peel &amp; Eat Shrimp</b> 1/2 lb. with Old Bay	12	<b>GF Alaskan Snow Crab Legs</b> Served with melted butter.	Mkt
<b>GF Oysters*</b> 6 or 12 count	Mkt	<b>GF Steamer Platter</b> Shrimp, clams, oysters, and a half pound of crab legs.	1-30 2-58 3-86
<b>GF Clams*</b> 6 count	6		12 count 11

*No substitutions please.*

## - Fresh Catch Specials -

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

<b>GF Nut Crusted</b>	Topped with a blend of coconut, almonds, pecans, and a dash of cinnamon, then grilled and drizzled with our homemade lobster cream sauce.
<b>GF Lemon Caper</b>	Grilled with salt and pepper, then topped with lemon caper butter.
<b>GF Blackened</b>	A spicy, full-bodied blend of spices and dried peppers. Topped with fresh salsa.
<b>GF Herb Grilled</b>	Our own blend of fresh lemon and basil.
<b>GF Carolina</b>	Broiled with wine, butter and balsamic dressing. Topped with a bruschetta of spinach, tomatoes, basil, and red onion.

## - Seafood Mains -

All entrees are served with your choice of two sides.

<b>Fried Oysters</b>	20
<b>Fried Shrimp 1/2 lb.</b>	18.5
<b>Clam Strips</b>	16
<b>Fried Combination Platter</b> Your choice of shrimp, oysters, scallops, fish, calamari or clam strips.	Choice of 2 19.5    Choice of 3 24.5
<b>Fried Captain's Platter</b> For the seafood connoisseur who wants to indulge in all our local favorites. Fish, shrimp, scallops, oysters and fried clam strips. <i>No substitutions please.</i>	25
<b>GF Scallops</b> Fresh and tender sea scallops, blackened or grilled.	24
<b>GF Grilled Combination Platter</b> Your choice of fish, shrimp, or scallops, blackened or grilled.	Choice of 2 19.5    Choice of 3 24.5
<b>Shrimp &amp; Grits</b> Shrimp sautéed in lobster cream sauce over our special stone-ground grits. Served with a side salad.	petite 12    full 20

## - Beef & Chicken Main -

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

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