

## - Appetizers -

|  |     |
|--|-----|
| <b>Carolinian Fried Calamari</b><br>Served with Marinara sauce.  | 10  |
| <b>Clam Strips</b><br>Hand breaded and fried to a golden brown.  | 9.5 |
| <b>Hot Crab Dip</b><br>Crab meat delicately blended with aged Parmesan and cream cheese. Served with garlic herb toast points.   | 13  |
| <b>Oysteronomyus</b><br>Six oysters on the half shell baked with crab dip and spinach.   | Mkt |
| <b>Blackened Chicken Quesadilla</b><br>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><br>ORIGINAL Hieronymus wings, battered or Chef's Choice dry rubbed. Tossed in your favorite sauce and served with your choice of dressing for dipping.            | 9.5 |

## - Soups -

|   |         |
|---|---------|
| <b>Soup of the Day</b><br>A specialty soup that changes seasonally. | 5.5/8.5 |
| <b>She Crab Soup</b><br>A long time house special.                  | 5.5/8.5 |

## - Dinner Salads -

Top any of our salads with

Chicken 7 • Shrimp 8 • Scallops 12 • Oysters 11

|  |     |
|--|-----|
| <b>Fresh Catch Salad</b><br>Top any large salad with an 8 ounce portion of our fresh fish (fried, grilled or blackened). | Mkt |
| <b>Garden Tossed Salad</b><br>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>Hand Cut Fries, GF Coleslaw, GF Collards</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 Chef's Special*  
Ask your server for details!



## - Shellfish From the Shucker -

|   |     |   |                      |
|---|-----|---|----------------------|
| <b>GF Peel &amp; Eat Shrimp</b><br>1/2 lb. with Old Bay | 12  | <b>GF Alaskan Snow Crab Legs</b><br>Served with melted butter.                      | Mkt                  |
| <b>GF Oysters*</b><br>6 or 12 count                     | Mkt | <b>GF Steamer Platter</b><br>Shrimp, clams, oysters, and a half pound of crab legs. | 1-31<br>2-60<br>3-87 |
| <b>GF Clams*</b><br>6 count 6    12 count 11            |     | <i>No substitutions please.</i>   |                      |

## - Fresh Catch Specials -

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 -

Served with your choice of two sides.

|   |                                    |
|---|------------------------------------|
| <b>Fried Oysters</b>  | 21                                 |
| <b>Fried Shrimp 1/2 lb.</b>   | 19                                 |
| <b>Clam Strips</b>  | 16                                 |
| <b>Fried Combination Platter</b><br>Your choice of shrimp, oysters, scallops, fish, calamari or clam strips.  | Choice of 2 20    Choice of 3 24.5 |
| <b>Fried Captain's Platter</b><br>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><br>Fresh and tender sea scallops, blackened or grilled.  | 25                                 |
| <b>GF Grilled Combination Platter</b><br>Your choice of fish, shrimp, or scallops, blackened or grilled.  | Choice of 2 20    Choice of 3 24.5 |
| <b>Shrimp &amp; Grits</b><br>Shrimp sautéed in lobster cream sauce over our special stone-ground grits. Served with a side salad.   | petite 13    full 21               |

## - Beef & Chicken Main -

Served with your choice of two sides.

|   |      |
|---|------|
| <b>GF Filet Mignon*</b><br>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:<br>Shrimp 8    Oysters 11    Scallops 12    Crab Legs Mkt | Mkt  |
| <b>GF Grilled Chicken Breast</b><br>Choose your recipe from the fresh catch menu above.   | 16.5 |



Welcome to Hieronymus Seafood Restaurant & Oyster Bar. The experience that you will have is uniquely Wilmington, North Carolina.

When you walk through our doors, take a look around. You will see many items that are a part of our history. The shells inside the table have been brought to us by many guests throughout the years. Name plates on the bar designate locals that have told many a tale. News releases show Marlene Hieronymus cooking for Bryant Gumble on the *Today Show*. Make sure to check out the murals painted by local artists and take a gander at some of the "stars" that have dropped by for dinner.

The Oyster Bar is a local kind of place no matter where you call home. Are you on the wall? There are always shellfish in the steamer. If it's cold outside, the fireplace will be lit and we are always serving cold drinks. This year we are excited to offer you your choice of NC beers from our 4 rotating taps.

All of this began in 1972, when Glenn Hieronymus bought a commercial fishing boat. From the oceans he and his brothers harvested a bounty of grouper, flounder, mahi-mahi, scallops, black sea bass, snapper, cobia, tuna, and shrimp. From the marshes they pulled oysters and clams.

In 1980, Hieronymus Seafood Restaurant & Oyster Bar opened on Market Street. Friends and neighbors thought that Glenn may have spent just a little too much time in the sun. Nobody would travel so far out of town to eat dinner. *Southern Living Magazine* found us. It just doesn't get any better than fresh seafood, fresh vegetables and helpful service.

Enough about our 49 plus years of history. Sit back and relax. You are in a Wilmington restaurant where you will be eating seafood from such exotic locations as Hampstead, Stump Sound, Sneads Ferry, Topsail Island, and Motts Channel at Wrightsville Beach. The vegetables come from local growers, and our own family farm. You just cannot get a fresher Mojito anywhere and you will be served by people from all over the country that now call Wilmington home. Our corporate offices are in the corner, and if you would like to see the owner, just tell your server. Thank you for joining us. It is a pleasure serving you and your family.

— Skip & Dawn Hames

## — Specialty Cocktails —

- Southern Weekender** 9  
*Coconut Rum, Peach Schnapps, OJ, Cranberry and Pineapple*
- Tropical Pain Chiller** 9  
*Coconut Rum, White Rum, Pineapple, OJ, Coconut Cream and Bitters*
- Bacardi Mojito** 9  
*Bacardi Rum, Muddled Mint, Simple Syrup, Fresh Lime and Soda Water*
- Grand Margarita** 9  
*Cuervo Gold Tequila, Gran Gala, Sour Mix and a Splash of OJ*

## — Martinis —

- Chocolate Thunder Martini** 10  
*Godiva Chocolate Liqueur, Vanilla Vodka, Baileys' Irish Cream, Half and Half and a Maraschino Cherry*
- Lemon Drop Martini** 9  
*Absolute Vodka, Fresh Lemon Juice and Simple Syrup*
- Bikini Martini** 9  
*Coconut Rum, Vodka, Pineapple Juice and Grenadine*

## — Beer —

- |                               |                     |
|-------------------------------|---------------------|
| <b>NC</b>                     | <b>Domestic</b>     |
| <b>Foothills</b> 5            | <b>Bottles</b>      |
| <b>Hoppyum IPA</b>            | Bud 3.50            |
| <b>Select Local Brews Mkt</b> | Bud Light 3.50      |
| <b>NC Draft</b>               | Miller Lite 3.50    |
| <b>Waterline Brewing</b> 6    | Michelob Ultra 3.50 |
| (Wilm)                        | Coors Light 3.50    |
| <b>Bill's Brewing</b> 6       | <b>Premium</b>      |
| (Wilm)                        | Guinness 5          |
| <b>Edward Teach (Wilm)</b> 6  | Draught Can 5       |
| <b>Rotating Tap</b> Mkt       | Corona Lt 5         |
| <b>Other Draft</b>            | Corona 5            |
| Miller Lt 3.50                | Blue Moon 5         |
| Yuengling 3.50                | Bold Rock 5         |
|                               | Hard Cider 5        |

— Ask about our rotating bottle, can & draft selection —

## — Sparkling —

- Segura Viudas Estate Brut (Spain)** 8  
*Crisp apple, green herb and melon flavors, round and clean. 187 ml*
- Lunetta Prosecco (Italy)** 9  
*Fragrant with enticing aromas of apple and peach. Refreshing and dry. 187 ml.*

## — White Wine —

- Hess Select Monterey County** 8.5 / 32
- Chardonnay (CA)**  
*Crisp and clean with bright wonderfully balanced acidity, the signature lemon-lime and a touch of apple flavors and toasty oak*
- Kendall Jackson Vintner's Reserve** 9.5 / 36
- Chardonnay (CA)**  
*Pretty tropical accents and complexity to a core of citrus and floral notes. Orange confit, white and yellow flowers and mint all grace this delicious, inviting Chardonnay.*
- Campagnola Vignale** 8 / 30
- Pinot Grigio IGT, Veneto (Italy)**  
*Light straw yellow color, fine, elegant and intense aroma. Dry flavor with pleasant fruitly after taste.*
- Kono Sauvignon Blanc, Marlborough** 9.5 / 36  
**(New Zealand)**  
*Juicy, crisp and refreshing, this offers a vibrant mix of grapefruit, lime and green papaya flavors.*
- Benziger Sauvignon Blanc, North Coast (CA)** 8 / 30  
*Bright flavors and aromas of lemongrass, grapefruit and melon, with refreshingly crisp acidity and complex minerality.*
- Beringer White Zinfandel (CA)** 6.5 / 24  
*Berry-like fruit flavors and aromas of citrus and honeydew.*
- Chateau Ste. Michelle Riesling,** 7.5 / 28  
**Columbia Valley (WA)**  
*Crisp apple aromas and subtle mineral notes*
- Vino Moscato, Columbia Valley (WA)** 7.5 / 28  
*White peach, apricots, nectarines, hints of orange*

— All alcohol sales are final —

## — Red Wines —

- Laurent Miguel Rosé (France)** 8 / 30  
*Elegant pale pink colour, fresh raspberry aromas and a hint of citrus. Crisp on the palate with a soft fruity finish.*
- Line 39 Pinot Noir, Monterey (CA)** 8 / 30  
*Delicate aromas of strawberries, rich raspberry and cherry flavors. Supple tannins, aged on French oak.*
- Hob Nob Pinot Noir (France)** 9 / 34  
*As elegant as a bouquet of violets and bursting with cherry flavors. This Pinot Noir is medium-bodied with soft tannins to create a smooth, rich texture.*
- 14 Hands Merlot, Columbia Valley (WA)** 8.5 / 32  
*Expressive flavors of black cherries and berries are joined by subtle nuances of mocha and spice.*
- Ruta 22 Malbec, Mendoza (Argentina)** 8 / 30  
*Dark berry, ripe plum and light tannins. Juicy and fruity. Light and focused.*
- Silver Gate (formerly Concannon) Cabernet Sauvignon (CA)** 7 / 26  
*Exhibits a rich nose of violets and saccis, with additional hints of chocolate and vanilla oak characteristics. The flavorful palate shows mulberry fruit, anise, and more oak flavor overtones. The finish is full and jammy.*
- Rodney Strong Sonoma Cabernet Sauvignon (CA)** 10.5 / 40  
*Rich with dark cherries, plum, spices and black pepper. The palate is full with medium tannins and a lush finish.*
- 19 Crimes The Uprising (AU)** 8.5 / 32  
*Medium red with bright ruby red hues, this wine confidently takes charge with intense lifted mocha, caramel, raspberry and blackberry fruits. Full and round on the palate with a distinct sweetness making the wine rich and mouth coating with brown sugar, jammy blackberry and chocolate notes.*
- House Wine** 6.5  
*Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon*

Soft Drinks Tea, Coffee, Pepsi Products 2.79