

- Appetizers -

Carolinian Fried Calamari Served with sweet Thai chili sauce.	12
Clam Strips Hand breaded and fried to a golden brown.	10
Hot Crab Dip Crab meat delicately blended with aged Parmesan and cream cheese. Served with garlic herb toast points.	14
Oysteronomyus Six oysters on the half shell baked with crab dip and spinach.	Mkt
Blackened Chicken Quesadilla Two flour tortillas stuffed with blackened chicken, cheese and onions, then grilled and served with a Texas Pete cream sauce and salsa.	10
Wings ORIGINAL Hieronymus wings, battered or Chef's Choice dry rubbed. Tossed in your favorite sauce and served with your choice of dressing for dipping.	11

- Soups -

Soup of the Day A specialty soup that changes seasonally.	6/9
She Crab Soup A long time house special.	6/9

- Dinner Salads -

Top any of our salads with

Chicken 7 • Shrimp 8 • Scallops 12 • Oysters 11

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

- Fried Small Plates -

Served with your choice of one side item.

Shrimp or Oysters	12
Calamari or Clam Strips	11
Chicken Tenders	9

- Sandwiches -

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

Blackened or Grilled Chicken	12
Bacon Cheeseburger*	13

- A La Carte -

Hand Cut Fries, GF Coleslaw, GF Collards	3
Starch or Vegetable of the Day	3
Garden Tossed Salad or Caesar Salad	5
Grits with Lobster Cream Sauce	3

Daily Chef's Special
Ask your server for details!



- Shellfish From the Shucker -

GF Peel & Eat Shrimp 12.50 1/2 lb. with Old Bay	GF Snow Crab Legs Mkt Served with melted butter.
GF Oysters* Mkt 6 or 12 count	GF Steamer Platter 35 Shrimp, clams, oysters, and a half pound of crab legs. No substitutions please.
GF Clams* 6 count 7 12 count 13	

- Fresh Catch Specials -

Served with your choice of two sides.

Nut Crusted	Topped with a blend of coconut, almonds, pecans, and a dash of cinnamon, then grilled and drizzled with our homemade lobster cream sauce.
GF Lemon Caper	Grilled with salt and pepper, then topped with lemon caper butter.
GF Blackened	A spicy, full-bodied blend of spices and dried peppers. Topped with fresh salsa.
GF Herb Grilled	Our own blend of fresh lemon and basil.
GF Carolina	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.

Fried Oysters	22
Fried Shrimp 1/2 lb.	19
Clam Strips	16
Fried Combination Platter	Choice of 2 20 Choice of 3 24.5 Your choice of shrimp, oysters, scallops, fish, calamari or clam strips.
Fried Captain's Platter	25 For the seafood connoisseur who wants to indulge in all our local favorites. Fish, shrimp, scallops, oysters and fried clam strips. No substitutions please.
GF Scallops	25 Fresh and tender sea scallops, blackened or grilled.
GF Grilled Combination Platter	Choice of 2 20 Choice of 3 24.5 Your choice of fish, shrimp, or scallops, blackened or grilled.
Shrimp & Grits	petite 14 full 23 Shrimp sautéed in lobster cream sauce over our special stone-ground grits. Served with a side salad.

- Beef & Chicken Main -

Served with your choice of two sides.

GF Filet Mignon*	Mkt 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 12 Crab Legs Mkt
GF Grilled Chicken Breast	17 Choose your recipe from the fresh catch menu above.