



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.

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.

So much has happened since 1972. We would like to thank all of our staff, guests, fishermen, family farmers and vendors for supporting us for all the years. So many hurricanes, good and bad economics, loss and additions of loved ones, and of course a pandemic. We will be here until the letters blow off our sign (Tropical Storm Irene, 2011).

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 -

<b>Southern Weekender</b>	<b>10</b>
<i>Coconut Rum, Peach Schnapps, OJ, Cranberry and Pineapple</i>	
<b>Tropical Pain Chiller</b>	<b>10</b>
<i>Coconut Rum, White Rum, Pineapple, OJ, Coconut Cream and Bitters</i>	
<b>Bacardi Mojito</b>	<b>10</b>
<i>Bacardi Rum, Muddled Mint, Simple Syrup, Fresh Lime and Soda Water</i>	
<b>Grand Margarita</b>	<b>10</b>
<i>Cuervo Gold Tequila, Gran Gala, Sour Mix and a Splash of OJ</i>	

## - Martinis -

<b>Chocolate Thunder Martini</b>	<b>10</b>
<i>Godiva Chocolate Liqueur, Vanilla Vodka, Baileys' Irish Cream, Half and Half and a Maraschino Cherry</i>	
<b>Lemon Drop Martini</b>	<b>10</b>
<i>Absolute Vodka, Fresh Lemon Juice and Simple Syrup</i>	
<b>Bikini Martini</b>	<b>10</b>
<i>Coconut Rum, Vodka, Pineapple Juice and Grenadine</i>	

## - Beer -

<b>NC Draft</b>		<b>Domestic Bottles</b>	
<b>Waterline Brewing</b>	<b>6</b>	<b>Bud</b>	<b>3.50</b>
<b>Bill's Brewing</b>	<b>6</b>	<b>Bud Light</b>	<b>3.50</b>
<b>Edward Teach</b>	<b>6</b>	<b>Miller Lite</b>	<b>3.50</b>
<b>Peach Wheat</b>	<b>6</b>	<b>Michelob Ultra</b>	<b>3.50</b>
<b>Rotating Tap</b>	<b>Mkt</b>	<b>Coors Light</b>	<b>3.50</b>
<b>Other Draft</b>		<b>Premium</b>	
<b>Miller Lt</b>	<b>3.50</b>	<b>Guinness Draught Can</b>	<b>5</b>
<b>Yuengling</b>	<b>3.50</b>	<b>Corona Lt</b>	<b>5</b>
		<b>Corona</b>	<b>5</b>
		<b>Blue Moon</b>	<b>5</b>
		<b>Stella</b>	<b>5</b>
		<b>Hopsecutioner IPA</b>	<b>5</b>
		<b>GF Off Main Hard Cider</b>	<b>5</b>

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

## - Sparkling -

<b>Segura Viudas Estate Brut (Spain)</b>	<b>9</b>
<i>Crisp apple, green herb and melon flavors, round and clean. 187 ml</i>	
<b>Lunetta Prosecco (Italy)</b>	<b>10</b>
<i>Fragrant with enticing aromas of apple and peach. Refreshing and dry. 187 ml.</i>	

## - White Wine -

<b>Kendall Jackson Vintner's Reserve Chardonnay (CA)</b>	<b>10 / 38</b>
<i>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.</i>	
<b>Campagnola Vignale Pinot Grigio IGT, Veneto (Italy)</b>	<b>8 / 30</b>
<i>Light straw yellow color, fine, elegant and intense aroma. Dry flavor with pleasant fruity after taste.</i>	
<b>Kono Sauvignon Blanc, Marlborough (New Zealand)</b>	<b>10 / 38</b>
<i>Juicy, crisp and refreshing, this offers a vibrant mix of grapefruit, lime and green papaya flavors.</i>	
<b>Whitehaven Marlborough Sauvignon Blanc (New Zealand)</b>	<b>12 / 46</b>
<i>Aromas of tropical fruit and fresh cut grass with a rich, elegant palate and a crisp self-balanced finish.</i>	
<b>Beringer White Zinfandel (CA)</b>	<b>7 / 26</b>
<i>Berry-like fruit flavors and aromas of citrus and honeydew.</i>	
<b>Chateau Ste. Michelle Riesling, Columbia Valley (WA)</b>	<b>8 / 30</b>
<i>Crisp apple aromas and subtle mineral notes</i>	
<b>Vino Moscato, Columbia Valley (WA)</b>	<b>7.5 / 28</b>
<i>White peach, apricots, nectarines, hints of orange</i>	
<b>J Vineyards Chardonnay (CA)</b>	<b>12 / 46</b>
<i>Beautifully rich and silky smooth. This wine offers notes of luscious white peach, ripe yellow apple and juicy pear that blends seamlessly with deep layers of vanilla and toasted hazelnut.</i>	

## - Red Wines -

<b>Laurent Miguel Rosé (France)</b>	<b>8 / 30</b>
<i>Elegant pale pink colour, fresh raspberry aromas and a hint of citrus. Crisp on the palate with a soft fruity finish.</i>	
<b>Line 39 Pinot Noir, Monterey (CA)</b>	<b>9 / 34</b>
<i>Delicate aromas of strawberries, rich raspberry and cherry flavors. Supple tannins, aged on French oak.</i>	
<b>Hob Nob Pinot Noir (France)</b>	<b>10 / 38</b>
<i>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.</i>	
<b>Ruta 22 Malbec, Mendoza (Argentina)</b>	<b>9 / 34</b>
<i>Dark berry, ripe plum and light tannins. Juicy and fruity. Light and focused.</i>	
<b>Silver Gate (formerly Concannon) Cabernet Sauvignon (CA)</b>	<b>8 / 30</b>
<i>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.</i>	
<b>Rodney Strong Sonoma Cabernet Sauvignon (CA)</b>	<b>11 / 42</b>
<i>Rich with dark cherries, plum, spices and black pepper. The palate is full with medium tannins and a lush finish.</i>	
<b>19 Crimes The Uprising (AU)</b>	<b>9 / 34</b>
<i>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.</i>	
<b>William Hill Merlot (CA)</b>	<b>10 / 38</b>
<i>Combination of plum, ripe red cherry, raspberry and soft spice aromas. Continued on the palate with hints of chocolate and blueberry that meld into a plush, velvety finish.</i>	
<b>House Wine</b>	<b>7</b>
<i>Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon</i>	

– All alcohol sales are final –

<b>Soft Drinks</b>	Tea, Coffee, Pepsi Products	<b>2.89</b>
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