



Wolfe Maier Karesh
1st Generation



Herman Isaac Hyman
2nd Generation

HYMAN'S SEAFOOD



Brad Gena
5th Generation
(Aaron's son-in-law)

Eli Hyman
4th Generation



Phyllis & Wolfe Maier Hyman
3rd Generation



Aaron Hyman
4th Generation

Appetizers



Carolina Delight - 8.95

Our #1 Appetizer!

Lightly fried grit cake topped with your choice of shrimp, scallops, oysters, crab cakes or salmon. Covered with a creamy, rich garlic alfredo sauce then sprinkled with a hint of cajun seasoning.

Decadent and delicious.

Add cheese and bacon for 1.95

Hyman's Lump Crab Cake - 7.75

Our #5 Appetizer - The REAL DEAL! Northern Style. They're AWESOME!

Stuffed Mushrooms - 6.50

Wrapped in bacon and topped with cheddar cheese.

Napoleon - 7.95

Three layers of fried green tomatoes, crab dip and fried shrimp sandwiched in between. Topped with rémoulade.

Buffalo Shrimp - 6.95

Fried shrimp dipped in Buffalo wing sauce, **Rather Spicy**

Fred's BBQ Shrimp - 6.95

Fried shrimp dipped in Fred's BBQ sauce

Fried Clam Strips - 4.95

Trad. Shrimp (or Salmon) & Grits - 7.50

with brown gravy

Add cheese and bacon for 1.95

Carolina Shrimp (or Salmon) & Grits - 7.50

with parmesan cheese sauce
Add cheese and bacon for 1.95

Fried Green Tomatoes - 5.95

Our #2 Appetizer - Local Wadmalaw Island Green Tomatoes. Lightly breaded and fried golden brown. Served with Cajun Mayo.

Cajun Fried Green Tomatoes - 6.95

Fried green tomatoes over a bed of cheddar cheese and grits. Topped with Cajun seasoning and your choice of house remoulade, parmesan cheese sauce, or a beef based gravy.

Our Famous Crab & Shrimp Dip - 5.95

Fried Dill Pickles - 3.95

Scallops Any Way You Choose - 7.95

Our #6 Appetizer - Fried, broiled, cajun, caribbean jerk, light cajun, scampi or sautéed.

Gator Sausage - 5.95

A bit spicy, broiled with onions.

Fried Oysters - Market

Because we shuck fresh there may be shells - chew with caution.

Buffalo Oysters - Market

Rather Spicy

Cheese French Fries - 5.95

Topped with real bacon pieces.

Gravy & Fries - 5.95

White or Brown Gravy.

Fried Calamari - 4.95

Some of the freshest you'll ever taste.

Fried Okra - 3.95

Sauteed Mussels - 7.95

Seasonal. Choice of marinara or Scampi.

Shrimp & Pups - 6.95

Our #3 Appetizer - Shrimp anyway you choose and 4 hushpuppies. Fried, broiled, cajun, caribbean jerk, light cajun, scampi or sautéed

Sashimi Grade Seared Tuna - 8.95

Sashimi grade yellowfin tuna cooked to order and served with wasabi/soy mix.

Shrimp Salad - 5.95

Basket of Hushpuppies - 3.95

Basket of Sweet Potato Fries - 4.95

Fried Soft Shell Crab - Market

Shrimp Trio - 14.95

BBQ, Buffalo, and Scamp

Raw Oysters in the Half Shell

Half Doz. or Doz. - Market

Also available steamed, not shucked, still in the shell.

Shellfish Smorgasbord - 28.95

Oysters, mussels, chilled steamed shrimp and snow crab (4 people)

Crab Claws - 8.95

Steamed Atlantic Red Crab Claws

Deviled Crab - 3.95

A southern recipe.

Steamed Jumbo Shrimp

Peel your own fresh, steamed shrimp Seasoned with Old Bay and chilled
5 Piece 5.50 • 10 Piece 9.50 • 20 Piece 16.95
30 Piece 24.95 • 40 Piece 28.95

Chicken Strips - 4.95

Buffalo Chicken Strips - 5.95

Fred's BBQ Chicken Strips - 5.95

Salads and Homemade Soups

DRESSINGS: Honey Mustard • Blue Cheese • Fat-Free Italian • Ranch • Thousand Island • Caesar • Balsamic Vinaigrette

Chef Salad - 9.95

Topped with turkey, ham, egg, bacon and cheese.

Small Tossed Salad or Caesar Salad - 3.95

Large Tossed Salad or Caesar Salad - 7.95

Top your salad with one of these:

Chicken or Fish #1 & #2 - Add \$3.00

Shrimp, Scallops, Oysters, or any Fish from #3 - Add \$6.00

2 crabcakes - Add \$10.95

Combo Shrimp, Scallops and Oysters - Add \$12.95

(fried or broiled)

Award-Winning Charleston "She" Crab

Our #4 Appetizer - We won the local "Taste Off" award for this recipe.

Cup - 4.50 Bowl - 5.95

Lowcountry Gumbo

Cup - 4.25 Bowl - 5.50

Lobster-Based Seafood Bisque

Cup - 4.50 Bowl - 5.95

Loaded with shrimp and scallops

Cream of Irish Potato Soup

Cup - 3.95 Bowl - 4.95

Po-Boy Sandwiches

Overstuffed on a freshly baked hoagie roll. To have your sandwich topped with grilled onions and cheese, add 1.50 - Highly Recommended!

All sandwiches are served with lettuce and tomatoes with cole slaw and hushpuppies on the side

• You may substitute fajita wrap for bread at no extra charge •

Shrimp - 11.95

Shrimp Salad Sandwich - 11.95

Charleston Lump Crab Cake Sandwich

Served on a kaiser roll - 14.95

Oyster - Market

Calamari - 8.95

Sea Scallops - 12.95

Fish (Haddock) - 9.95

Upgrade to fish #2 or #3 add \$3.00

Upgrade any chalk board special add \$5.00

Soft Shell Crab - Market

We Don't Recommend Soft Shell for 1st timers

Buffalo Shrimp Po-Boy - 10.95

Buffalo Oyster Po-Boy - Market

Gator Tail Sausage Po-Boy - 9.95

A la Carte

French Fries - 1.95 Cajun Fries - 1.95 Snap Peas - 1.95 Red Rice - 1.95 Collard Greens - 1.95 Steamed Broccoli - 1.95
Baked Potato - 1.95 Sweet Potato - 1.95 Grits - 1.95 Cole Slaw - .95 Hush Puppy Basket - 3.95
Garlic Bread - 2.95 Mac & Cheese - 2.95 Sweet Potato Souffle - 1.95 Sweet Potato Fries - 2.95

ALL PLATTERS INCLUDE: Hush Puppies and Cole Slaw (to substitute a Salad or Caesar Salad for Slaw add 2.50)

AND YOUR CHOICE OF ONE OF THE FOLLOWING: Baked Potato, Sweet Potato, French Fries, Red Rice, Grits, Mac & Cheese, Sweet Potato Souffle, Broccoli, Collard Greens or Snap Peas

We highly recommend our Fried Food as we change our oil out every night and use only 100% Soybean Vegetable Oil

♥ If You're Feeling Healthy. . Choose Broiled, Cajun, Light Cajun, Steamed or Dry Boiled (last 2 rather bland)

These are the top picks from each category!

Appetizers

- 1st Carolina Delight
- 2nd Fried Green Tomatoes
- 3rd Shrimp & Pups
- 4th She Crab Soup
- 5th Hyman's Lump Crab Cakes
- 6th Fried Scallops

Dinners

- 1st Crispy Flounder
- 2nd Carolina Delight
- 3rd Fried Shrimp
- 4th Hyman's Lump Crab Cakes
- 5th Fried Scallops
- 6th Carolina Style Shrimp & Grits

Po-Boys & Aaron's Deli Sandwiches

- Shrimp
- Oyster
- Scallop
- Crab Cake
- Reuben
- Turkey & Corned Beef Combo

Top Combo Picks: Crispy Flounder, Crab Cakes, Carolina Shrimp & Grits, Shrimp, Scallops, Mussels Scampi, Salmon, Haddock

Regular Combo Platters

CHOOSE ANY THREE, FIVE, OR SEVEN ITEMS FROM THIS BOX

Any 3 - 19.95 **Any 5** - 30.95 **Any 7 (Feeds 2)** - 42.95

(Choose one preparation style for this column)

Fried, Broiled, **Cajun**, **Light Cajun**, Scampi, Sautéed, or Caribbean Jerk

ANY FISH ON THE BOARD IN CATEGORY #1, #2 OR #3

Have your fish stuffed with Hyman's Lump Crab Cake for \$4.95

SHRIMP

SEA SCALLOPS

BUFFALO SHRIMP

Rather Spicy

CHILLED OLD BAY SHRIMP

In the shell

TRADITIONAL

SHRIMP (OR SALMON) & GRITS

In brown gravy

FRED'S BBQ SHRIMP

BUFFALO OYSTERS

Rather Spicy

FRIED OYSTERS

CALAMARI

Very tender (fried only)

HYMAN'S LUMP CRAB CAKE

Northern Style (fried only)

Limit 1 per 3 item combo

HYMAN'S DEVILED CRAB (2)

Southern Style

CAROLINA STYLE SHRIMP (OR SALMON) & GRITS

with white cheese sauce

PRINCE EDWARD ISLAND MUSSELS

(scampi or marinara)

CRISPY FLOUNDER

(count as three items)

FRIED CLAM STRIPS

Hyman's Prime Rib

16 oz Hyman's Cut Aged Prime Rib served with au jus and choice of 2 side items
22.95

Surf -N- Turf

16 oz Hyman's Cut Aged Prime Rib and your choice of one seafood item from above (excluding crispy flounder)
27.95

Large Combo Platters

Includes one soup or salad. Please No Substitutions or Sharing.

Father "Maier the Buyer" Platter

Shrimp, scallops, oysters, devil crab, flounder and calamari. Fried or broiled. Choose any side item. - 30.95

Brad's Shrimp Platter

Fried shrimp, broiled shrimp, steamed shrimp, buffalo shrimp, BBQ Shrimp and Carolina Delight topped with shrimp. - 28.95

Seafood Dinners and Other Entrees

ALL DINNERS INCLUDE: Hush Puppies and Cole Slaw (to substitute a Salad or Caesar Salad for Slaw add 2.50)
AND YOUR CHOICE OF ONE OF THE FOLLOWING: Baked Potato, Sweet Potato, French Fries, Red Rice, Grits, Mac & Cheese, Broccoli, Collard Greens, Sweet Potato Souffle or Snap Peas

A Hyman's Signature Dish Carolina Delight 18.95

Two lightly fried grit cakes topped with your choice of Shrimp, Scallops, Oysters, Crab Cakes or Salmon then covered with a creamy, rich garlic alfredo sauce. And finally, sprinkled with a hint of cajun seasoning. Served with garlic bread and cole slaw. Decadent and Delicious! Add cheese and bacon 1.95

Hyman's Lump Crab Cake

(2) 17.95 (3) 21.95

Northern Style. The REAL DEAL!
They're AWESOME!

Captain's Platter

18.95

Fried Shrimp, Scallops and Haddock
No Substitutions

	Regular	Large
	(6-7 oz.)	(12-14 oz)

Sea Scallops

16.95	19.95
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Prepared choices: Fried, broiled, cajun, light cajun, scampi, sautéed, jerk, dry broiled or steamed

Fried Oysters

Market	Market
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Because we shuck fresh there may be shells chew with caution

Charleston Style Fish & Chips

15.95

Lightly breaded (not battered) fresh haddock served with french fries, cole slaw and hushpuppies

Fried Clam Strips

13.95	17.95
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Buffalo Shrimp

15.95	18.95
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Fried shrimp rolled in buffalo wing sauce.

Rather spicy

Buffalo Oyster

Market	Market
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Rather spicy

Fred's BBQ Shrimp

15.95	18.95
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Fried shrimp rolled in Fred's BBQ sauce.

Fried Lobster Tails

29.95

A House favorite! Upon availability

Calamari (fried only)

12.95	16.95
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Very fresh and tender

Hyman's Deviled Crab

(3) 12.95	(4) 15.95
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Southern style

Prince Edward Island Sautéed Mussels

15.95	18.95
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Your choice of marinara or Scampi served with cole slaw and garlic bread

Hyman's Traditional

Shrimp (or Salmon) & Grits

15.95

Served with brown gravy, garlic bread and cole slaw.

To add cheese and bacon, add 1.95 (We highly recommend the topping as it is part of the original recipe)

Carolina Style Shrimp (or Salmon) & Grits

15.95

Served with white parmesan cheese sauce, garlic bread and cole slaw. To add cheese and bacon, add 1.95 (We highly recommend the topping as it is part of the original recipe)

Seafood Fettuccine Alfredo (or Marinara)

16.95

Regular or cajun with sauteed shrimp, scallops and Mahi Mahi. Served with garlic bread and cole slaw

Shrimp Fettuccine Alfredo (or Marinara)

16.95

Regular or cajun with sauteed shrimp. Served with garlic bread and cole slaw

Large Soft Shell Crabs

18.95	22.95
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We don't recommend this for 1st timers

Alaskan Snow Crab Legs

Market

Royal Broil

17.95

WHOLE GREEK STYLE FLOUNDER - Cook time longer than most

A Hyman's Signature Dish Crispy Flounder 17.95

Our #1 best selling item on the menu. This is our signature dish! 16-20oz whole bone in flounder (head off) which is scored and fried (because it's scored - very easy to eat). Served with Chutney on the side. IT'S AWESOME!

Hyman's Shrimp Dinner

15.95 Reg 18.95 Large

Prepared choices: Fried, broiled, cajun, light cajun, scampi, sautéed, jerk, dry broiled or steamed

Hyman's Catch of the Day!

TO HAVE ANY FISH STUFFED WITH
OUR LUMP CRAB CAKE ADD \$4.95

	Regular (6-7 oz.)	Large (12-14 oz)
Fish #1	9.95	12.95
Fish #2	12.95	15.95
Fish #3	15.95	19.95

Prepared choices: fried, cajun, light cajun, scampi, broiled, sautéed, Caribbean jerk

For fish descriptions, preparations, and recommendations, see the binder on your table.

Seared Yellowfin Tuna 16.95

8 oz portion of sashimi grade yellowfin tuna seared to order. Served with a side of wasabi and soy sauce combination

For the Farm Buoys

Chicken Fettuccine Alfredo - 13.95

Regular or cajun.

Chicken Fettuccine Marinara - 13.95

Chicken Tenders - 10.95

Fresh chicken tenders fried to order.

Chicken Tenders Buffalo or BBQ Style - 10.95

Mrs. Barbara's Meatloaf - 10.95

Topped with gravy. Includes any side item and cole slaw.

Prime Rib Sandwich - 11.95

Thinly sliced prime rib on a hoagie served with au jus

Smothered Chicken - 13.95

Giant 12oz Breast of Chicken Lightly fried, layered with three cheeses and topped with mushrooms and onions.

Fettuccine Alfredo - 9.95

With garlic bread and cole slaw.

Fettuccine Marinara - 9.95

With garlic bread and cole slaw.

Side Item Entree - 9.95

Pick any 5 side items

Glatt Kosher Dinner - 16.95

19.95 with Matza Ball Soup

Prepared by the Chabad House. 100% will be donated to the Chabad House. If you would like to donate further, please contact Brad or Eli.

Please ask to see our special gluten free menu.

Beverages

Coffee or Tea - 2.25 Sweet Tea or Unsweet Iced Tea - 2.25 Spring Water - 2.25
 Pepsi, Diet Pepsi, Dr Pepper, Mountain Dew, Sierra Mist, Pink Lemonade - 2.25 (FREE refills)

If your soda, tea, soup, dessert or coffee does not appear on your guest check, please notify the manager.

The item will be **FREE**, as well as, a **€20.00** gift certificate for your next visit. Thank You!

Take advantage of our **€3.99 32 oz. Green Hyman's Mug**. - Lifetime refills for only **50¢!**



Charleston's Own Brew

3.75 Glass 18.50 Bucket

Palmetto Pale Ale*

Palmetto Amber*

Winner of the Lowcountry Beer Festival!

Palmetto Porter*

Palmetto Lager*

*Keep the Hyman's Seafood souvenir glass for €1.95 (only items marked with an asterisk)



Beer Selection

DOMESTIC

	bottle	bucket(6)
Budweiser*	2.95	14.75
Bud Light*	2.95	14.75
Michelob Light	2.95	14.75
Michelob Ultra	2.95	14.75
Miller Lite	2.95	14.75
Yuengling	2.95	14.75
Landshark Lager	3.75	18.50
Sam Adams	3.75	18.50

IMPORTED

	bottle	bucket(6)
Newcastle	3.75	18.50
Blue Moon	3.75	18.50
Heineken	3.75	18.50
Amstel Light	3.75	18.50
Corona	3.75	18.50
Bass Ale	3.75	18.50
Guinness	5.50	NA

NON - ALCOHOLIC
 Haake Beck 2.95

Cocktail Specials

Try a pitcher. You get approximately 5 glasses for the price of 3½!



Bloody Mary

5.50(glass) 18.95(pitcher)

Our House Specialty! We won first place in a city-wide competition conducted by our local newspaper. They're great!

Also, ask about our premium or call Bloody Mary.

Margarita

Planter's Punch

Long Island Tea

Parrot Bay Breeze

Lynchburg Lemonade

Hurricane

Captain Morgan's Punch

Sea Breeze

	glass	pitcher
Margarita	5.50	17.95
Planter's Punch	5.50	17.95
Long Island Tea	5.50	17.95
Parrot Bay Breeze	5.50	17.95
Lynchburg Lemonade	5.50	17.95
Hurricane	5.50	17.95
Captain Morgan's Punch	5.50	17.95
Sea Breeze	5.50	17.95

Mimosa or Azalea 3.50

Eli's Gone Crazy - WINE SPECIALS!

Barefoot 4.75 glass 12.99 bottle

Chardonnay, Pinot Noir

or Sauvignon Blanc

Kendall-Jackson 6.25 glass 21.99 bottle

Chardonnay

Incredibly Low Priced Wines!

For more selections see the binder on your table



Our Commitment

We believe in giving back to our community. And are truly grateful for all you have done for us.
Over \$150,000 a year from our sales is donated to various charities.

For a list please see the merchandise brochure.

Our House Rules:

We take pride in our food and service; if there is a problem with either, please bring it to the attention of Eli (4th generation), Brad (5th generation), Travis (General Manager) or one of the managers. Either Eli, Brad, Travis, Rusty, Tim, Judy or Mr. V are always in the building ensuring our guaranteed satisfaction. No ifs, ands, or buts.

Rule #1 – The customer is always right.
Rule #2 – When in doubt, refer back to Rule #1.
P.S. We, or any restaurant for that matter, are only as good as the last meal we serve. We take customer satisfaction very seriously, If you like us, tell others. If you don't, tell us!!

HYMAN'S GENERAL STORE

Be sure to stop by the General Store to purchase a **DEEPLY DISCOUNTED** promo shirt or hat.

Take advantage of our \$3.99 32 oz. Green Hyman's Mug.
LIFETIME REFILLS FOR ONLY 50¢!

Don't forget to ask for a sample of our Homemade Ice Cream before you leave.

WIN \$25

If one of our 10 anonymous downtown spotters see you wearing one of our Raving Fan Stickers or carrying our Green To-Go Bag, you will receive a \$25 Gift Certificate to come back and visit Hyman's.

WIN \$25

Hyman's Seafood & Aaron's Deli

A Hyman Establishment Since 1890

Our Family History

This historic block was the wholesale district in the 1800s. Eli and Aaron's great-grandfather, W.M. Karesh started Southern Wholesale in this location in 1890. This became one of our first distributors of Union & Hanes underwear in the Southeast.

Wolf Maier Karesh's son-in-law, Herman Hyman, took over the business in 1924, changing the name to Hyman's Wholesale Company. He then passed the business down to the third generation, to Wolf Maier Hyman, who continued on with the wholesale dry goods business until 1986. At that time the Omni hotel was under construction and the City condemned the back 280 feet of these warehouses to make room for a parking garage. The floors are heart pine and the bricks are Old English, with the original Oyster mortar. The

wrought iron stair case was built in Kenton, Ohio in 1887 and shipped to Charleston upon construction of this building.

Eli and Aaron Hyman, the great grandsons, changed the name from Hyman's Wholesale to Hyman's Seafood and Aaron's Deli in 1986, and are now operating Hyman's Seafood and Aaron's Deli in these same locations. Brad, Aaron's son-in-law (5th generation) is Eli's operating partner today. There has been 120 years of customer service in these buildings and they are proud of it. If you happen to see Eli, Brad, Travis (General Manager), Mother Phyllis, Rusty, Tim, Judy or Mr. V. tell them hello. For those who are curious, we employ between 160-190 GREAT people!

For more fun facts - see the table binder!

Musicians, Movie Stars and Other Celebrities

All of the brass plaques on the tables and plates hanging on the walls are real concerning famous celebrities who have dined with us in the past. They usually stay next door at the Charleston Place Hotel while they are in town performing in movies or concerts, and enter through the back doors.

To name just a few – AC/DC (the band) , Neil Armstrong, Mikhail Baryshnikov, The Beach Boys, Governor David Beasley, Tom Berenger, Michael Bolton, Erma Bombeck, David Brenner, Matthew Broderick, Jimmy Buffet, Sandra Bullock, Pat Conroy, Kevin Costner, Timothy Dalton, Alan Dershowitz, Neil Diamond, Tony Dorsett, Frederick Douglass IV, Dr. Ruth, The Eagles, Jim Edwards (Governor of South Carolina and Secretary of Energy), Patrick Ewing, Rick Flair, Jodie Foster, Mel Gibson, Danny Glover, Senator Lindsay Graham, Steve Gutenberg, Jasmine Guy,

Harry Hamlin, Marvin Hamlisch, Sister Hazel, Hulk Hogan, Lou Holtz, Hootie and the Blowfish, Anthony Hopkins, Samuel L. Jackson, Dan Jansen, Billy Joel, Judge Wapner , Patti LaBelle, Cyndi Lauper, Stephen Lang, Vicki Lawrence, Sam Lender, Senator Joe Lieberman, Tara Lipinski, Cleavon Little, Senator John McCain, Andie McDowell, Blind Melon, Metallica , New York Knicks, Colonel Oliver North, Sarah Jessica Parker, Governor Paul Patton, Itzhak Perlman, Michael Phelps, Rick Pitino, David Lee Roth, George Seifert, Martin Sheen, Raven Simone, Sinbad, Lynyrd Skynyrd, Martha Stewart, Steel Pulse, Barbara Streisand, Strom Thurmond, Tanya Tucker, Vanilla Ice , Bob Vila, Lindsay Wagner, Adam West, Oprah Winfrey, Malik Yoba, and Neil Young.

At Hyman's and Aaron's we prefer to bring the food out hot. If by chance it comes out separately, please excuse us, especially if you are ordering off both menus.

Since we order our seafood fresh daily, please excuse us if we are out of any one seafood item. We receive 6-11 deliveries per day to ensure freshness and a great selection.

A 15% gratuity will be added for parties of six or more. If you prefer separate checks, please let us know in advance.
For parties of ten or more, separate checks are not given without manager approval.

SORRY, NO CHECKS • NO SMOKING ALLOWED